

LOCALLY SAUCED

30 Forest Falls Drive | Yarmouth

Here at Locally Sauced, we believe great ingredients make great food. Our chef, Charlie works hard to constantly search for the highest quality ingredients and to innovate his recipes to make food you recognize—with something special. Almost all of our food is made in-house from our sauces & batters to our salsas & sides.

Charlie was brought up to understand that food equals love—and he takes this principle to heart. Thank you for visiting us at Locally Sauced, enjoy!

(207) 847-3035

STARTERS

Chips & Dip ^{GF} \$8

Tortilla chips dusted in our house seasoning, served with your choice of Pico de gallo or guacamole

Basket of Hand-Cut Fries ^{GF} \$8

Made with Maine Potatoes, cut in house and cooked to perfection, dusted in our house seasoning and served with ketchup

Vegetable Tempura ^{GF} \$10

A rotating vegetable, battered in our signature house batter and served with dipping sauce

Spicy Baked Avocado ^{GF} \$12

Halved avocado filled with our fermented chili sauce, topped with queso fresco, baked and served with our tortilla chips

BBQ

BBQ Bowl w/Green Gravy \$18

Jalapeño cornbread set on top of our green chili enchilada sauce, topped with baked beans, pickled red onion and queso fresco. Your choice of pulled pork, brisket or sweet potato

Stuffed Sweet Potato ^{GF} \$18

Slow-roasted sweet potato stuffed with black bean and corn salsa and topped with chimichurri sauce. Served with white rice, organic greens, avocado and pickled red onions

BBQ Dinner \$20

Pulled pork, brisket, honey citrus slaw, jalapeño cornbread and baked beans

BBQ For You: For 2 \$60

Chefs choice of assorted BBQ meats, sides and accompaniments. No special requests, it's a wild card!

BUILD YOUR OWN BBQ

Served with your choice of BBQ sauce and pickled red onions

Brisket ^{GF} \$20 lb/\$10 Half lb.

Pulled Pork ^{GF} \$18 lb/\$9 Half lb.

SANDWICHES

Spicy Fried Chicken \$16

Fried chicken breast tossed in our fermented chili sauce, organic greens, pickles and dill ranch. Served with our hand-cut fries

Fried Fish \$18

Fried local Hake, chipotle mayo, greens, pickles. Served with our hand-cut fries

Pulled Pork \$18

Slow-smoked pulled pork, Carolina BBQ sauce topped with honey citrus slaw. Served with jalapeño cornbread and baked beans

Brisket \$18

Slow-smoked brisket, Carolina BBQ sauce, topped with pickled red onions. Served with jalapeño cornbread and coleslaw

All sandwiches are served on a telera roll.

SIDES

Mac n' Cheese Half Pint: \$5/Pint: \$10/Quart: \$16

Baked Beans ^{GF} Half Pint: \$3/Pint: \$6/Quart: \$12

Honey Citrus Slaw ^{GF} Half Pint: \$3/Pint: \$6/Quart: \$12

BBQ Rice ^{GF} Half Pint: \$4/Pint: \$8/Quart: \$16

Fries ^{GF} Side: \$4/Full Order: \$8

Corn ^{GF} or Flour Tortillas \$3

Jalapeño Cornbread Per serving: \$3

Mild Spice: 🌶 Medium Spice: 🌶🌶 Hot Spice: 🌶🌶🌶

^{GF} = Denotes Gluten-Free

BBQ Sauces: Blueberry Chipotle, Carolina-style or Tang Town

Hot Sauces: Citrus Serrano 🌶🌶 Mango Habanero 🌶🌶🌶

TACOS

All tacos are gluten-free **GF**

Taco Dinner _____ **\$16**
Your choice of three tacos, chips and Pico de gallo or white rice

Tacos à la Carte _____ Your choice: **\$5** | Fish: **\$6**
All tacos served with a lime wedge

Chicken Bánh Mi:
Roasted chicken, Asian slaw, cucumber, jalapeño, cilantro, topped with fermented chili aioli and tamari 🌶️🌶️

Pulled Pork:
Slow smoked pork, cheese and a pineapple jalapeño salsa. Topped with queso fresco 🌶️

House Ground Beef:
Ground beef, diced white onion, cilantro, citrus serrano sauce and lime. Topped with queso fresco 🌶️🌶️

Chicken:
Seasoned chicken thigh, cheese, citrus serrano sauce, our honey citrus slaw and sour cream. Topped with queso fresco 🌶️🌶️

Brisket:
Slow-smoked brisket, our Carolina BBQ and pickled red onions 🌶️

Chimichurri:
Seasoned chicken thigh, black bean and corn salsa, house chimichurri sauce. Topped with queso fresco 🌶️

Vegetarian:
Cuban black beans, sautéed onions, Pico de gallo, honey citrus slaw, cheese, citrus serrano sauce and sour cream. Topped with queso fresco 🌶️🌶️

Fish:
House-battered local Hake, honey citrus slaw and your choice of cucumber lime crema 🌶️ — or fermented chili aioli 🌶️🌶️

Korean:
Pork, kimchi, fermented chili hot sauce and tamari 🌶️🌶️

Spicy Fried Chicken:
House battered chicken breast tossed in our fermented chili sauce, organic greens, pickles and dill ranch 🌶️🌶️

BBQ Sauces: Blueberry Chipotle, Carolina-style or Tang Town

Hot Sauces: Citrus Serrano 🌶️🌶️ Mango Habanero 🌶️🌶️🌶️

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Mild Spice: 🌶️ Medium Spice: 🌶️🌶️ Hot Spice: 🌶️🌶️🌶️

BURRITOS & MORE

OG BURRITOS

Chicken: _____ **\$16**
Seasoned chicken thigh, Cuban black beans, cheese, sautéed onions, fresh Pico de gallo, citrus serrano hot sauce & sour cream. Served on a homemade tortilla w/a side of house BBQ rice 🌶️🌶️

Pulled Pork Burrito: _____ **\$16**
Slow smoked pulled pork, Cuban black beans, sautéed onions, fresh Pico de gallo, blueberry chipotle sauce, cheese & sour cream. Served on a homemade tortilla with a side of house BBQ rice 🌶️

House Ground Beef: _____ **\$16**
Ground beef, Cuban black beans, cheese, sautéed onions, fresh Pico de gallo, our citrus serrano hot sauce and sour cream. Served on a homemade tortilla with a side of house BBQ rice 🌶️🌶️

Brisket: _____ **\$16**
Slow smoked brisket, Cuban black beans, cheese, sautéed onions, Pico de gallo, pickled red onions, our Carolina sauce & sour cream. Served on a homemade tortilla with a side of house BBQ rice 🌶️

Vegetarian: _____ **\$16**
Cuban black beans, sautéed onions, cheese, honey citrus slaw, fresh Pico de gallo, our green chili enchilada sauce & sour cream. Served on a homemade tortilla w/a side of Cuban black beans 🌶️

RICE-LOVER'S BURRITOS

Chicken: _____ **\$16**
Seasoned chicken thigh, Cuban black beans, sautéed onions, rice, cheese, Pico de gallo, citrus serrano hot sauce and sour cream. Served with house BBQ rice 🌶️🌶️

Pulled Pork: _____ **\$16**
Slow-smoked pulled pork, Cuban black beans, sautéed onions, rice, cheese, Pico de gallo, blueberry chipotle sauce and sour cream. Served with house BBQ rice 🌶️

House Ground Beef: _____ **\$16**
Ground beef, Cuban black beans, sautéed onions, rice, Pico de gallo, cheese, citrus serrano hot sauce, sour cream & house BBQ rice 🌶️🌶️

SPECIALTY BURRITOS

Chicken Bánh Mi: _____ **\$16**
Roasted chicken, Cuban black beans, rice, Asian style slaw, cucumber, jalapeño and cilantro, topped with fermented chili aioli and tamari. Served with house BBQ rice 🌶️🌶️🌶️

Korean Pork: _____ **\$17**
Pork, Cuban black beans, rice, Asian-style slaw, Kimchi, fermented chili sauce and tamari. Served with house BBQ rice 🌶️🌶️

Fish Burrito: _____ **\$18**
Our signature battered local Hake, black beans, rice, honey citrus slaw and a choice of our cucumber lime crema 🌶️ or our fermented chili aioli 🌶️🌶️ Served with house BBQ rice

BURRITOS ...continued

Burrito Bowl: **GF** _____ **\$16**
Your choice of protein, white rice, Cuban black beans, sautéed onions, fresh Pico de gallo, queso fresco, sour cream and your choice of sauce 🌶️

Quesadilla: _____ **\$14**
Your choice of chicken, steak, pork, brisket or vegetarian, seared on our flattop grill with house seasoning and a crispy layer of cheese, served w/pico de gallo, sour cream and choice of hot sauce. Comes with white rice 🌶️

Kramalama: _____ **\$16**
Your choice of any OG burrito, sealed with cheese and smothered in enchilada sauce surrounded by tortilla chips and topped with Pico de gallo. Served on house-made tortilla 🌶️

Enchilada: _____ **\$18**
Your choice of protein, mixed with our enchilada stuffing, wrapped in a flour tortilla, smothered in our green chili enchilada sauce and cheese. Baked to order and served with white rice 🌶️

Add Guacamole: \$2



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