

EXPERIENCE CULINARY PIONEERING AT THE LOCAL

NAPLES' FARM-TO-TABLE TRAILBLAZER



Photography by Michael Caronchi

Step into a world where a celebration of fresh, local ingredients meets a commitment to quality like no other at The Local. For over a decade, award-winning Chef Jeff Mitchell has been redefining dining in Naples, Florida by pioneering the farm-to-table movement in the region. The Local now stands as a beacon of freshness and sustainability in the local culinary scene.

With a casual ambiance, and cozy wine bar, The Local is more than just a restaurant; it's a commitment to quality, community, and conscious eating. Chef Jeff's philosophy is simple yet profound: to serve simple, delicious, and nourishing food options crafted from locally sourced ingredients.

At the heart of The Local's ethos is its dedication to sourcing the freshest produce, proteins and seafood locally. Chef Jeff has forged lasting relationships with local farmers, ranchers, fishmongers, and artisans to ensure that every dish tells a story of the region's rich agricultural heritage. From the

local beekeeper who supplies their honey, the vegetables and greens from Inyoni Farms and the organic chicken from Joyce Farms to the Brasstown Grassfed beef and fish, clams and shrimp from Blue Star Seafood, each ingredient is carefully selected for its quality and sustainability.

But Chef Jeff's commitment to excellence doesn't stop at sourcing. At The Local, everything is made in-house, from Ricotta cheese, salad dressings, and artisanal cured meats to mulberry preserves, pickles and hot sauces. The team brines their Pastrami and smokes their own brisket and turkey. Even the desserts, pasta and gnocchi are handcrafted using traditional techniques and the finest ingredients.

Underscoring his dedication to culinary craftsmanship, Chef Jeff goes the extra mile to ensure that each dish is not only delicious but also nutritious. By incorporating recent medical findings and techniques, he offers a menu that caters to diverse dietary

preferences and restrictions, from vegetarian and vegan options to gluten and dairy-free alternatives. The Local also has a kid menu chock full of healthy options.

Beyond its delectable fare, The Local offers a warm atmosphere suitable for any occasion, whether it's a leisurely lunch or brunch with bottomless mimosas and bloody marys, or a special Sunset Menu starting at \$25 from 4 - 6:15 p.m. And with daily rotating specials, an extensive wine list and a selection of more than 30 rotating craft and bottled beers from around the world, there's always something new to discover.

For Chef Jeff and his team, The Local is more than just a restaurant; it's a labor of love, a celebration of community, and a testament to the transformative power of food done right. From farm to table, every bite tells a story of culinary excellence and a commitment to quality that sets The Local apart as a true culinary gem.



5323 AIRPORT PULLING ROAD | 239.596.3276 | THELOCALNAPLES.COM

M-F :: 11:30AM-9PM | S-SU :: 10:30AM-9PM