

George's Local
Cedar Falls.

IOWA, USA.

Starters

IOWA CORN & BACON CHOWDER 6
sweet corn - house bacon - potato - chive

SOUP DU JOUR 6

CHEESE CURDS 12
beer battered Hansen's Dairy cheese curds
served with house ranch

***TUNA TOTS** 14
ahi tuna - fried sushi rice tot - radish
wasabi mayo - lemon ponzu - microgreen

NEW

BANG BANG SHRIMP 16
fried shrimp - bang bang sauce
shaved cabbage - pickled chili

TRUFFLE FRIES 14
cheese sauce - truffle oil
grana padano - chive

OIL AND BREAD 11
labneh - Spanish olive oil - za'tar
pickled asparagus - house focaccia bread

NEW

ASPARAGUS 9
roasted asparagus - grana padano
herb & garlic butter

CHIPS & SALSA 6
CHIPS & QUESO 8

Tacos

served in flour tortillas with tortilla chips & house salsa, substitute corn tortillas +\$1

TACOS DE BIRRIA 15
braised beef - onion & cilantro - radish

NEW

SINALOA CHICKEN TACOS 15
adobada marinated chicken
avocado crema - onion & cilantro - radish

Salads

ADD A PROTEIN

7 roasted chicken
7 marinated shrimp
8 ahi tuna
-served rare
14 smoked salmon
-served medium rare

HOUSE SALAD 7
spring mix - radish - pumpkin seed
shallot - house vinaigrette

WEDGE SALAD 10
romaine wedge - house bacon lardon - microgreen
cherry tomato - smoked bleu cheese dressing

CAESAR SALAD 7
romaine - crouton - grana padano - caesar dressing

ASIAN SALAD 7
spring mix - radish - cucumber - edamame - carrot
everything bagel seasoning - sesame vinaigrette

COUSCOUS SALAD 12
Israeli couscous - pickled asparagus - cherry tomato
spring pea - pumpkin seed - arugula - lemon
eggplant yogurt dressing

Flatbreads

HOUSE 12
crushed tomato sauce - mozzarella - garlic
basil - olive oil - grana padano

\$2 pepperoni
\$3 calabrian sausage

ADD A PROTEIN

BUFFALO CHICKEN 14
buffalo ranch - roasted chicken - cheddar
smoked bleu cheese crumble - celery - carrot
CHICKEN CORDON BLEU 14
dijon cream sauce - ham - breaded chicken
Swiss - hot honey - old bay panko - chive

NEW

GREEN GODDESS 14
green goddess creme fraiche - dill - lemon
pickled shallot - cherry tomato - arugula - pecorino

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Mains

NEW
SHRIMP FRIED RICE 20
 shrimp - fried rice - roasted corn - edamame
 scallion - radish - furikake seasoning
 topped with a sunny egg

FISH & CHIPS 20
 beer battered cod - fries
 house tartar sauce - lemon

BUFFALO MAC & CHEESE 19
 roasted chicken - buffalo sauce - white cheddar
 smoked bleu cheese crumble - chive

NEW
SMOKED SALMON 22
 house cured & cold smoked salmon
 garlic smashed potatoes - arugula - lemon
 pickled mustard seed - beet puree

NEW
SCALLOP RISOTTO 26
 pan seared scallop - parmesan risotto
 sweet pea and edamame puree
 fried prosciutto - melon microgreen

Sides

SMASHED POTATOES 7
MAC N CHEESE 7
ASPARAGUS 9

Steaks

All steaks come dressed with a house chimichurri sauce & herbed butter and served with a starter house or caesar salad.

***NEW YORK STRIP - 12 OZ** 30
 ***FILET MIGNON - 8 OZ** 38
 ***DELMONICO RIBEYE - 12 OZ** 61

Add blackened shrimp and smashed potatoes to any steak for \$9

SURF & TURF 39

12 oz New York strip served with garlic smashed potato & blackened shrimp

Sandwiches

served with side greens or kettle chips

**UPGRADE
 YOUR SIDE**

*fries ... 3
 mac & cheese ... 5
 smashed potatoes ... 3*

BEAST BURGER 17
 1/2 lb patty of bison, boar, elk, and wagyu
 smoked bleu cheese - bacon onion jam
 chipotle mayo - sesame seed bun

GEORGE'S BURGER 15
 two 4 oz patties - American cheese - burger sauce
 bread & butter pickle/onion - sesame seed bun

CHICKEN MELT 15.5
 diced chicken - balsamic cherry tomato
 white cheddar - basil mayo - house focaccia

HAM CLUB 14
 sliced ham - bacon - tomatoes - Duke's mayo
 bread & butter pickles/onion - Swiss - 9 grain bread

FRIED CHICKEN SANDWICH 16

WEST	EAST
house buffalo sauce cabbage - Duke's mayo -sesame seed bun	Asian BBQ sauce - cilantro cabbage - carrot cucumber - Duke's mayo sesame seed bun

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Desserts

S'MORES CAKE 9

graham cracker crumble - chocolate mousse
devil's food cake - toasted meringue

ROTATING CHEESECAKE 9

Beverages

PEPSI PRODUCT 3

<i>pepsi</i>	<i>diet mtn. dew</i>	<i>mug rootbeer</i>
<i>diet pepsi</i>	<i>starry</i>	<i>lemonade</i>
<i>mtn. dew</i>	<i>dr. pepper</i>	<i>fruit punch</i>

WONDERSTATE COFFEE 3

FRESH ICED TEA 3

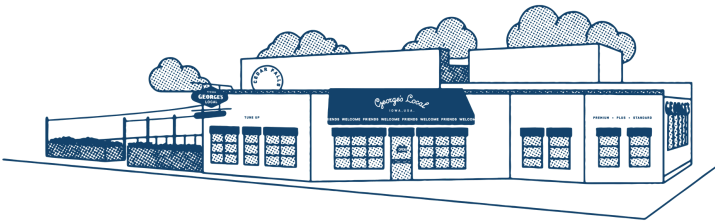
RISHI HOT TEA 3

ask your server for flavor selections



GEORGE'S STORY

Our story started in 1880 in Sparta, Greece where Louis George was born. His reasoning for leaving is unknown but he ended up in Cedar Falls, Iowa where he lived on Franklin Street with his wife and daughter. He opened George's Cafe here on 4th and Main in 1924. The original building went through several names before being rebuilt. This addition was added later in 1950. While in business it housed a mechanic's garage. In the late 1990s it was converted into a storage warehouse where it remained until our renovations began and we opened in September 2021.



GEORGE'S LOCAL RESTAURANT - 108 EAST 4TH ST.
CEDAR FALLS, IA 50613 - (319) 260-2280

3% convenience fee added to all credit card transactions