



Locavore

Dinner Menu May 2026

By Chef-Owner Dan Perron

Chef's Seasonal Prix Fixe Menu Three Courses \$48 Per Person
(Sunday-Thursday Only)

STARTERS

"Bread & Butter" - 11

Autumn Olive Farm Whipped Pork Butter, Hot Pepper Jam, Rosemary Focaccia

Chalet Farm Chilled Strawberry Gazpacho - 13

Roasted Almonds, Cucumber, Goat Cheese

Badger Flame Beet Salad - 16

Whipped Ricotta, Pickled Green Strawberries, BBQ Sunflower Seeds

Snead's Farm Chilled Asparagus Salad - 15

Pea Shoot Green Goddess, Pecorino, Lemon, Watermelon Radish,
Anchovy Bread Crumbs

***Carolina Tuna Carpaccio - 21**

Strawberry Aguachile, Radish, Nasturtium

***Kalbi Beef Skewers - 18**

"Secret Recipe", Togarashi Pickles

MAINS

Grilled Carolina Swordfish- 36

Harissa Spice, Stewed Chickpeas, Roasted Red Peppers, Pesto

***Autumn Olive Farm Grilled Pork Chop - 37**

Sweet Potato Salad, Charred Cabbage, Chicaronnes, Strawberry Gochujang

Crispy Soft Shell Crab - 30

Baby Greens, Pickled Ramps, Lemon-Caper Remoulade

Joyce Farms Roasted Chicken Breast - 31

Baby Carrots, Turnips, Fresh Oregano, Lemon-Caper Vinaigrette

***Charity Hill Farm Tri Tip Steak- 34**

Fingerling Potatoes, Bok Choy, Crispy Shallot
Ramp Salsa Verde

DESSERT

Espresso Martini Tiramisu - 14

Mascarpone Sabayon, Cocoa, Mr. Black's Coffee Liqueur

Goat Cheesecake - 14

Miso-Pomegranate Caramel, Roasted Peanuts

Anson Mills Polenta Cake - 13

Macerated Strawberries, Vanilla Chantilly



Locavore Virginia

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*Automatic Gratuity of 20% will be added to parties of 6 or more.

*A 3% surcharge will be added for any credit card payments.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BEVERAGES

Non-Alcoholic

Soda or Iced Tea - 4

Harney & Sons Tea Chamomile or Earl Grey - 5

Saratoga Still or Sparkling - 9

La Colombe Cold Brew - 5

La Colombe French Press Coffee - 10

Mocktails

10 each

SAGE REFRESHER Pomegranate, Citrus Sherbert, Club Soda

COCONUT LIMEADE Cream of Coconut, Lime Sherbert

ON DRAFT

Brooklyn Brewery Amber Lager - 8

Silver Branch Dr. Juicy IPA - 8

CANS & BOTTLES

NA Sierra Nevada Trail Pass - 8

Citizen Wits Up Cider - 9

Mundo Especial Mexican Lager - 7

*Brooklyn Brewery Bel Air Sour - 7

Dogfish Head 60 Minute IPA - 7

Thin Man Minkey Boodle Sour Ale - 9

Allagash Belgian Wheat - 8

COCKTAILS

ROCINANTE - 14

Your Choice: Tito's or Anejo Tequila,
Pineapple, Lemon, Club Soda

A SIGHT FOR SOUR EYES - 15

Grey Goose Vodka, Raspberry, Lemon,
Rose Water

*CHEF'S G&T - 15

Cardamom-Infused Gray Whale Gin,
Lemongrass, Tonic

MINT TO BE HIBIS-KISSED - 15

Hibiscus-Infused Tequila Blanco,
Lemonade, Mint

THE PINK LADY - 14

White Rum, Chambord, Strawberry, Coconut

FOSTERS OLD FASHIONED - 16

Maker's Mark, Creme de Banana, Cocoa Bitters

BUBBLES & ROSE'

The Field Recordings "Salad Days" - 12/48

Mawby Green Prosecco Style - 15/60

Barrel Oak Rosé - 13/52

WHITES

*Old Westminister Salt Blend - 16/64

Kelley Fox Blanc - 13/52

Barrel Oak Chardonnay 13/52

Finger Lakes Riesling 12/48

Eola Pinot Gris - 12/48

Memory Palace Sauvignon Blanc - 14/56

Idlewild Flora & Fauna Blend - 15/60

REDS

Loew Vineyard Cabernet Franc - 15/60

*Fossil Point Pinot Noir - 15/60

Ultraviolet Cabernet Sauvignon - 12/48

Field Recordings Pizza Nights Gamay 14/56

BY THE BOTTLE

2022 Campbell Syrah - 95

DIGESTIF

*Casa Carmen Sweet Vermouth - 12

Solera Tawny Port - 14

Amaro Montenegro - 13

Amaro Averna - 13

Fernet Branca - 10

Luxardo Maraschino - 12

Disaranno Amaretto - 12

Sambuca - 11

*Denotes Chef Recommended Beverages