



# Locavore

**Dinner Menu May 2026**

By Chef-Owner Dan Perron

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**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

**Chilled Chalet Farm Strawberry Gazpacho - 13**

Roasted Almonds, Cucumber, Goat Cheese

**Chalet Farm Butter Crunch Lettuces - 14**

Whipped Ricotta, Shaved Baby Carrots, Pickled Green Strawberries,  
Brioche Crouton, Lemon Vinaigrette

**Snead's Farm Chilled Asparagus Salad - 15**

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

**\*Carolina Tuna Carpaccio - 21**

Strawberry Aguachile, Breakfast Radish, Spring Onion Blossoms

**\*Kalbi Beef Skewers - 18**

"Secret Recipe", Togarashi Pickles

## MAINS

**Grilled Carolina Swordfish- 36**

Harissa Spice, Stewed Chickpeas, Roasted Red Peppers, Pistou

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

Sweet Potato Salad, Charred Cabbage, Chicaronnes, Strawberry Gochujang

**Joyce Farm Roasted Chicken Breast - 30**

Anson Mills Polenta, Baby Carrots, Grilled Gem Lettuce,  
Creamy Dijon Sauce

**Lancaster Farm Grilled Turnips - 28**

Fava Bean Hummus, Za'atar, Swiss Chard, Fresh Oregano, Lemon

**\*Roseda Farm Petite Filet - 36**

Olive Oil Crushed Potatoes, Asparagus, Crispy Shallot  
Ramp Salsa Verde

## DESSERT

**Dark Chocolate Pot De Creme - 14**

Espresso Cream, Chocolate Crunchies

**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

Troegs Field Study Summer IPA - 8

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'

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

Limited Addition Orange Crush - 16/64

## REDS

Loew Vineyard Cabernet Franc - 15/60

Southwest Vineyards Cab Franc - 13/52

\*Fossil Point Pinot Noir - 15/60

Ultraviolet Cabernet Sauvignon - 12/48

Field Recordings Pizza Nights Gamay 14/56

## BY THE BOTTLE

2016 Treveri Brut Prestige - 80

2023 Bedrock Co. Zinfandel - 80

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