Locavore

SEASONAL AMERICAN CUISINE - FINE WINE & COCKTAILS

Happy Hour

Tuesday-Thursday 4-6:30
Friday-Sunday 3-6:30

Food

Hand-Cut Fries 4
Gem Lettuce Salad 7
Seasonal Soup 6
Hushpuppies 6
Bread & Butter 6
Black Angus Burger 12
Gochujang ChickenTenders 7
Pimento Cheese Dip 7
Kalbi Beef Skewers 9
Pork & Beef Meatballs 6
Cheesy & Crispy Tortilla Rings 5
Fried Chicken Sandwich 12

Beverage

Beer

Eliot Ness Amber Lager (Draft) 6
Silver Branch Dr. Juicy IPA (Draft) 6
NA Honor Brewing West Coast IPA 5.25
2 Silos Main Street Lager 6
Allagash Belgian Wheat 6
VA Beer Co. Gorgeous IPA 6
Aslin Scuzzi Italian Pilsner 5.25
Surfside Vodka Iced Tea 6

Classic Cocktails

Vodka or Gin Martini 7
Make it Dirty +1
Blue Cheese Olives +2

Espresso Martini 8

Old Fashioned 7

Rye or Bourbon Manhattan 7
Extra Brandy Cherries + 2

Gin & Tonic 7

Margarita 7



Wine

House **White, Red, Champagne or Sangria** 7
Mawby **Brut** 10.50
Drop Of Sunshine **Sparkling Rosé** 9.75
Barrel Oak **Chardonnay** 9.75
Theoleo **Oaked Chardonnay** 9.75
Eola **Pinot Gris** 9
Memory Palace **Sauvignon Blanc** 10.50
Galen Glen **Gruner Veltliner** 10.50
Matchbook **Malbec** 9
Ultraviolet **Cabernet Sauvignon** 9
Clay Shannon **Point Noir** 11.25
Southwest Vineyards **Cab Franc** 11.25

House Cocktails

CHEF'S G&T - 11.25
Cardamom-Infused Gin, Lemongrass, Tonic

AUTUMN BREEZE - 10.50
Vodka, Lemon, Cardamom & Black Walnut Bitters

FALL BACK - 10.50
Tequila Blanco, Elderflower, Pear, Honey

BROWN BUTTER MANHATTAN - 10.50
Bourbon, Sweet Vermouth, Tobacco Bitters

House Mocktails

PEAR-LIOUS DELIGHT - 9
Asian Pear, Lemon, Cinnamon
JUST BEET IT - 9
Beet Juice, Orange, Lime Sherbert

*A 20% Service Charge will be added to parties of 6 or more.
*3% surcharge will be added for 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.