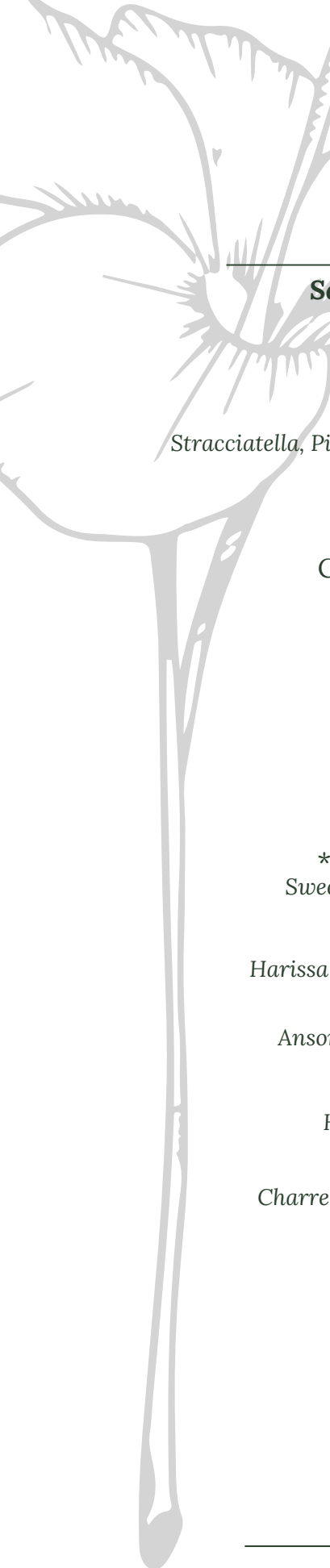




Locavore

Dinner Menu August 2026

By Chef-Owner Dan Perron

Seasonal Three Course Prix Fixe Menu \$48 Per Person
(Sunday - Thursday)

STARTERS

Snead's Farm Melon Salad - 15
Stracciatella, Pickled Green Strawberries, Roasted Almonds, Pomegranate Molasses

Snead's Farm Chilled Corn Soup - 14
Pickled Fresno Chili, Basil Oil

Chalet Farm Heirloom Tomato Bruschetta - 17
House Made Focaccia, Whipped Ricotta, Basil

***Kalbi Beef Skewers - 18**
"Secret Recipe", Togarashi Pickles

Crispy Chesapeake Blue Catfish - 16
Green Tomato Chow Chow, Baby Arugula

MAINS

***Autumn Olive Farm Crispy Pork Terrine - 32**
Sweet Corn Succotash, Benton's Bacon, Leeks, Hot Pepper Jam

Grilled Carolina Swordfish - 35
Harissa Spice, Stewed Chickpeas, Roasted Red Peppers, Basil Pistou

Joyce Farm Roasted Chicken Breast - 30
Anson Mills Creamy Polenta, Summer Squash, Shishito Peppers
Charred Tomato Vinaigrette

Anson Mills Farro Piccolo - 28
Hen of the Woods Mushrooms, Arugula, Pickled Ramps

***Roseda Farm Petite Filet - 36**
Charred Eggplant Puree, Sugar Cone Cabbage, Sungold Tomatoes,
Crispy Shallot

DESSERT

Dark Chocolate Pot De Creme - 14
Espresso Cream, Chocolate Crunchies

Goat Cheesecake - 14
Pomegranate Caramel, Roasted Peanuts

Anson Mills Polenta Cake - 13
Blueberry Compote, Almond Flour, Vanilla



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

PEACHY DAWN - 12

Peach Nectar, Honey, Lemon, Club Soda

JUST BEET IT - 12

Beet Juice, Orange, Lime Sherbert

ON DRAFT

Brooklyn Brewery Amber Lager - 8

Silver Branch Dr. Juicy IPA - 8

CANS & BOTTLES

NA Honor Brewing West Coast IPA - 7

Aslin Old Town Lager - 7

Solace Brewing Avanzada Mexican Lager - 7

Troegs Field Study Summer IPA - 8

Allagash Belgian Wheat - 8

Three Notch'd Watermelon Gose - 7

Citizen Wits Up Cider - 10

*The Alchemist Heady Topper IPA - 13

COCKTAILS

*THE FORAGER MARTINI - 17

Olive Oil Washed Gin or Vodka,
Fino Sherry, Pickled Ramp

COUNTERPOINT SOUR - 16

Averna, Bourbon, Lime, Pomegranate

*CHEF'S G&T - 15

Cardamom-Infused Gray Whale Gin,
Lemongrass, Tonic

SEOUL SUNRISE - 15

Tequila Blanco, Lime, Strawberry
Gochujang, Togarashi Rim

CHOCOLATE OLD FASHIONED - 16

Bulleit, Creme de Cacao, Amaro Montenegro

LEMON VERBENA PALMER - 14

Earl Grey Tea-Infused Vodka, Lemon, Honey

BUBBLES & ROSE'

Mawby Green Prosecco Style - 15/60

Southwest Vineyards Rosé - 13/52

WHITES

*Kelley Fox Pinot Noir + Chardonnay Blend - 13/52

Old Westminister Salt Blend - 16/64

Shortbread Buttery Chardonnay 13/52

Barrel Oak Chardonnay 13/52

Eola Pinot Gris - 12/48

Memory Palace Sauvignon Blanc - 14/56

REDS

Southwest Vineyards Cab Franc - 13/52

*Clay Shannon Pinot Noir - 15/60

Ultraviolet Cabernet Sauvignon - 12/48

BY THE BOTTLE

2025 Salad Days Pet Nat Sparkling - 50

2016 Treveri Brut Prestige - 80

2023 Idlewild Flora & Fauna Muscat - 60

2025 Limited Addition Orange Crush - 64

2023 Fossil Point Pinot Noir - 60

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