

Locavore

DINNER MENU

March 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

Warm Potato Leek Soup - 14

Benton's Bacon Broth, Chive Creme Fraiche, Crispy Shallots

Badger Flame Beet Salad - 16

Whipped Ricotta, Winter Citrus, BBQ Sunflower Seeds,

Baby Gem Salad - 15

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

Smoke In Chimneys Trout Dip - 15

Duke's, Dijon, Lemon, Sea Salt Crackers

*Kalbi Beef Skewers - 18

"Secret Recipe"

MAINS

Barnegat Light Golden Tilefish - 36

Anson Mills Carolina Gold Rice, Melted Leeks, Kimchi,
Maitake Mushrooms

*Autumn Olive Farm Pork Loin - 37

Sweet Potato Salad, Charred Cabbage, Strawberry Gochujang

Stuffed Koginut Squash - 28

Anson Mills Farro, Sungold Tomatoes, Pickled Chili, Romesco

*Locavore Burger - 24

Black Angus Patty, Braised Short Rib, Caramelized Onion, Aioli,
Aged Cheddar, Served With Hand-Cut Fries

*Charity Hill Farm Strip Loin - 36

Coffee rub, Baby Carrot Puree, Crispy Potatoes, Broccolini,
Carrot Top Chimchurri

DESSERT

Milk Chocolate Tart - 14

Torched Cinnamon Meringue, Hazelnuts, Espresso Caramel

Goat Cheesecake - 14

Pomegranate Caramel, Roasted Peanuts

Anson Mills Polenta Cake - 13

Winter Citrus, Almond Flour, Champagne Sabayon



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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 Chamomile or Earl Grey - 5

Saratoga Still or Sparkling - 9

La Colombe French Press Coffee - 10

Mocktails

12 each

SAGE REFRESHER Pomegranate, Citrus Sherbert, Club Soda

COCONUT LIMEADE Cream of Coconut, Lime Sherbert

BLUEBERRY SMASH Blueberry, Pineapple, Mint

ON DRAFT

Brooklyn Brewery Amber Lager - 8

*Zero Gravity Duck Duck Juice IPA - 8

CANS & BOTTLES

NA Sierra Nevada Trail Pass - 8

*Brooklyn Brewery Bel Air Sour - 7

Blizzard of Hops IPA - 7

Thin Man Minkey Boodle Sour Ale - 9

Potter's Craft Cider Imperial Dry - 8

Allagash Belgian Wheat - 8

COCKTAILS

CRIMSON CACTUS - 18

Grey Goose, Cointreau, Prickly Pear,
Blood Orange

THE GOLDEN HIVE - 17

Barr Hill Gin, Aperol, Black Walnut,
Meyer Lemon Sherbert

*CHEF'S G&T - 15

Cardamom-Infused Gray Whale,
Lemongrass, Tonic

APPLE HOT TODDY- 17

Michter's Bourbon, Nutmeg, Apple Cider

JALISCO HARVEST - 18

Mezcal, Sambuca, Agave,
Spiced Cider Syrup

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

Pam's Un-Oaked 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 Vineyards Barbera Nouveau - 15/60

Loew Vineyards Cabernet Franc - 15/60

Sineann Abodante Merlot Blend - 16/64

Whole Shebang Cuvée XVII - 12/48

*Fossil Point Pinot Noir - 15/60

Ultraviolet Cabernet Sauvignon - 12/48

Wild Fighter Cabernet Sauvignon - 14/56

The Field Recordings Pizza Nights Gamay 14/56

BY THE BOTTLE

2016 Treveri Brut Prestige Sparkling - 80

2022 Center of Effort Chardonnay - 90

2022 Campbell Syrah - 95

2022 Rasa Vineyards Cabernet Franc - 120

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