



Locavore

Dinner Menu July 2026

By Chef-Owner Dan Perron

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

STARTERS

Crispy Arancini - 12

Bolognese Sauce, Stewed Tomatoes, Parmigiano

Snead's Farm Chilled Corn Soup - 14

Pickled Fresno Chili, Basil Oil

Chalet Farm Japanese Cucumber Salad - 13

Fish Sauce Vinaigrette, Arugula, Pickled Ginger, Togarashi

Chalet Farm Radish Salad - 14

Pickled Ramp Ranch, Pea Tendrils, Crispy Chicken Skin

***Kalbi Beef Skewers - 18**

"Secret Recipe", Togarashi Pickles

MAINS

Grilled Chesapeake Rockfish - 35

Harissa Spice, Stewed Chickpeas, Roasted Red Peppers, Basil Pistou

***Autumn Olive Farm Grilled Pork Skirt Steak - 32**

Summer Corn Succotash, Smoked Pork Belly, Cherry Agrodolce

Joyce Farm Roasted Chicken Breast - 30

*Anson Mills Creamy Polenta, Summer Squash, Marinated Cabbage
Charred Tomato Vinaigrette*

Lancaster Farm Grilled Thumbelina Carrots - 28

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

***Roseda Farm Flank Steak - 36**

*Olive Oil Crushed Potatoes, Cauliflower, 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

Huckleberry Compote, Vanilla Chantilly



Locavore Virginia

locavoreva.com



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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 Honor Brewing West Coast IPA - 7

Mundo Especial Mexican Lager - 7

*Brooklyn Brewery Bel Air Sour - 7

Troegs Field Study Summer IPA - 8

Allagash Belgian Wheat - 8

Citizen Wits Up Cider - 10

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

*Old Westminister Salt Blend - 16/64

Limited Addition Orange Crush - 16/64

Shortbread Buttery Chardonnay 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 Muscat Blend - 15/60

Kelley Fox Pinot Noir + Chardonnay Blend - 13/52

REDS

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