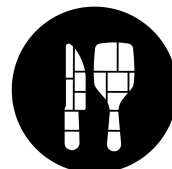


LOCAVINO MENU



8519 Fenton St. Silver Spring, MD 20910 PH (301) 448-1819 WEB locavino.com TWITTER @locavinoDTSS FB /locavino INSTA @locavino

**OPEN DAILY FOR
BRUNCH, LUNCH AND DINNER!
FULL MENU AVAILABLE FOR CALL-IN
PICKUP OR DELIVERY ONLINE WITH
DOORDASH OR GRUBHUB**

APPETIZERS

- SOUP** \$4
House tomato basil soup made from scratch in our kitchen.
Ask about our **SOUP OF THE DAY!**
- FRIES** Side \$4.5/ Plate \$8
Your choice of eggplant, sweet potato, or truffle parmesan
Pick two for a half & half plate.
- SLIDERS** \$12
Three marinated beef sliders, bruschetta tomatoes, dijon mayo, on mini brioche buns
- BRUSCHETTA** \$9
Toasted bread topped with bruschetta tomatoes, mozzarella cheese, olive oil, and basil
- HUMMUS** \$10
Family recipe of chickpeas, tahini, lemon, and za'atar-infused olive oil, served with toasted pita & cucumbers
- AVOCADO TOAST w/ SMOKED SALMON** \$14
Toasted bread topped with mascarpone cheese, smoked salmon, avocado, parsley and sea salt
- Additional bread for the Hummus or Bruschetta (\$2)
- CHEESE BOARD** \$16
Manchego (Spain), Smoked Cheddar (MD), and Gruyere (FR), served with housemade fruit compote, pecans and toasted bread **Add Prosciutto & Salami for \$4 Additional bread \$2**

ALL-DAY BRUNCH

- BEC SANDWICH** \$8
Bacon, scrambled egg, and cheddar cheese on a toasted brioche bun. **Add Avocado \$2**
- CHEDDAR CHORIZO** \$8
Chorizo sausage, scrambled egg, cheddar cheese, and cilantro aioli on a toasted brioche bun. **Add Avocado \$2**
- CHATEAU SANDWICH** \$8
Scrambled egg, goat cheese, spinach, and hollandaise sauce on a toasted brioche bun.
- EGGS BENEDICT** \$10
2 poached eggs served over applewood smoked bacon, with hollandaise sauce on sourdough toast. **Add Avocado \$2**
- HUEVOS RANCHEROS** \$12
2 fried eggs, house tomato salsa marinara, fresh Avocado, black beans, and sourdough toast.

WRAPS AND FRIENDS

Add chicken (\$5), shrimp (3/\$3), portobello (\$4), falafel (\$3) or steak (\$7). All served with chips. Sub your choice of fries (\$3), or a side Caesar (\$4.50) or side Greens salad (\$5.50)

- 23 STABS TO THE DOME** \$8
Romaine, grated parmesan, and house Caesar dressing on flour tortilla
- JERK WRAP** \$12
Jerk chicken, mango, red pepper, avocado, green-leaf lettuce, and mango lime vinaigrette on flour tortilla
- THE GONZALO** \$9
Mixed greens, feta, caramelized fiji apples, bruschetta tomatoes, and citrus vinaigrette on spinach herb tortilla
- IAN MAKAYE** \$9
Romaine, house-made hummus, caramelized onion, roasted red pepper, and seasonal veggies on flour or spinach tortilla
- ROSA'S FALAFEL TACOS** \$12
Freshly fried falafel, topped with our house made cucumber salad, house-made hummus, tahini sauce, and feta cheese in a toasted pita
- HOUSE QUESADILLA** \$10
Flour tortilla, Cheddar - Jack cheese blend, caramelized onion, fresh peppers, and bbq drizzle.
With fresh guacamole and pico de gallo in place of chips
- FISH TACOS** \$16
3 corn tortilla tacos with sriracha red cabbage coleslaw and pico de gallo. Topped with cilantro aioli & chipotle mayo. Served with tilapia **OR substitute with either chicken, steak, shrimp or chorizo sausage.**
- ## SANDWICHES
- All served with chips. Sub your choice of fries (\$3), or a side Caesar (\$4.50) or side Greens salad (\$5.50)
- GRILLED CHICKEN CLUB** \$12
Grilled chicken breast, lettuce, tomato, applewood smoked bacon, cilantro aioli, toasted brioche bun. **Add Avocado \$2**
- JERK SANDWICH** \$12
Grilled jerk chicken breast, mango, caramelized red onions, green leaf lettuce, roasted red peppers, and cumin pepper mayo, French baguette
- STEAK AND CHEESE** \$12
Grilled chopped ribeye, bell peppers, red onions, provolone, cumin coleslaw, French baguette
- FAKE AND CHEESE** \$9
Grilled portobello, bell peppers, red onions, provolone, cumin coleslaw, French baguette
- GRILLED CHEESE** \$9
Cheddar, mascarpone, and monterey jack, with fresh tomatoes, spinach, crusted sourdough bread
- ITALIAN PANINI** \$12
Prosciutto, salami, provolone, pesto, toasted sourdough
- MEATBALL SUB** \$12
House meatballs, mozzarella, marinara, French baguette
- SHRIMP "OLD BOY"** \$14
Fried panko crusted shrimp, old bay, lettuce, tomato, cumin coleslaw, house rémoulade sauce, toasted French baguette
- PHILLIP'S CRABCAKE SANDWICH** \$15
Fresh lump crab, lettuce, tomato, house remoulade sauce, toasted brioche

SALADS

- Add chicken (\$5), shrimp (3/\$3), portobello (\$4), falafel (\$3) or steak (\$7).
- IT'S A CAESAR SALAD Side \$5 / Full \$10
Romaine, grated parmesan, croutons, house Caesar dressing
- GREENS PARTY Side \$6 / Full \$12
Mixed greens, feta, tomato, caramelized fiji apple, pecans, citrus vinaigrette
- JERK SALAD \$15
Mixed greens, jerk chicken, mango, avocado, bruschetta tomatoes, mango lime vinaigrette
- THE GOAT \$12
Baby spinach, crumbled goat cheese, dried cranberries, toasted pecans, cranberry citrus vinaigrette
- GRILLED SALMON SALAD \$18
Your choice of mixed greens or baby spinach, grilled salmon, fuji apples, cranberries, pecans, honey-lemon vinaigrette

BURGERS

- All 1/3 lb. burgers are Angus beef, on a Brioche bun. Served with chips. Sub your choice of fries for \$3, or a side Caesar or Greens salad for \$4.50
- JOHN FAHEY \$14
Wine-marinated beef patty stuffed with Bleu cheese, lettuce, tomato, caramelized onions, chipotle mayonnaise
- FREDERICK COUNTY CABERNET \$12
Wine-marinated beef patty, cheddar cheese, lettuce, tomato, pickles, dijon mustard mayo
- BBQ BACON BURGER \$14
Wine-marinated beef patty, applewood smoked bacon, cheddar cheese, lettuce, tomato, red onion, bbq sauce
- VERY "GOUDA" BURGER \$12
Wine-marinated beef patty, 3 layers of locally smoked gouda cheese, caramelized onion, house remoulade sauce
- GRILLED CHIPOTLE BURGER \$14
Wine-marinated beef patty, provolone cheese, lettuce, pico de gallo, guacamole, grilled jalapeno, chipotle mayo
- MUSHROOM MUSHROOM \$10
No beef! Full portobello cap, lettuce, mozzarella, red onion, pesto sauce

FLATBREADS

- Add chicken (\$5), shrimp (3/\$3), portobello (\$4) or steak (\$7)
- MARGHERITA \$10
Hand sliced buffalo mozzarella, marinara, fresh tomatoes and basil
- THE USUAL \$10
Choice of marinara or pesto sauce, caramelized onions, bell peppers, mozzarella, and your choice of chicken, steak, portobello, or veggie blend
- SANTA FE \$10
Cheese blend, chicken, peppers, onions, shredded romaine, bbq sauce
- PROSCIUTTO \$12
Pesto, figs, goat cheese, prosciutto, balsamic drizzle
- MEXICANA \$12
Black beans, chorizo, cheese blend, caramelized onions, grilled jalapenos, cilantro

PASTA

- CHICKEN ALFREDO \$17
Penne, fresh garlic, roasted red peppers, cream sauce, grilled chicken, parmesan cheese
- SHRIMP SCAMPI \$16
Linguine, lemon white wine butter sauce, roasted garlic, bruschetta tomatoes, parmesan cheese
- PENNE PESTO \$16
Penne, pesto sauce, grilled chicken, parmesan cheese
- CAPELLINI \$14
Fresh garlic, buffalo mozzarella, bruschetta tomatoes, zucchini, fresh basil
- JERKALAYA \$19
Penne pasta, creole sauce, shrimp, jerk chicken, sausage, bruschetta tomato, parmesan cheese
- CLAMS WITH LINGUINE \$18
Linguine, clams, fresh garlic, butter. Your choice of red marinara or white wine sauce.
- LINGUINE & MEATBALLS \$16
Linguine, marinara sauce, house made balls of meat, parmesan, basil
- TRUFFLE MAC & CHEESE PASTA \$12
Penne pasta, cheddar, monterey jack and parmesan, dusted with black truffle pepper
- DO YOU HAVE NORMAL PASTA? \$10
Capellini or Penne, marinara sauce, parmesan cheese

ENTREES/ SPECIALS

- PECAN CRUSTED SALMON \$18
Pecan - crusted salmon with a honey-lemon glaze, served with freshly grilled vegetables.
- OVEN ROASTED CHICKEN PROVENCAL \$14
1/2 chicken, oven roasted with traditional Provencal herbs & butter. Topped with house Au Jus sauce. Served with your choice of any side.

DESSERTS

- HOUSEMADE BANANA BREAD PUDDING \$8
Housemade banana bread pudding, whipped cream & caramel sauce
- MOUSSE \$5
Housemade chocolate mousse, whipped cream
- CHURRONUTS \$5
Deep-fried churro donuts, cinnamon sugar, whipped cream & chocolate sauce
- WHIPPED STRAWBERRY PARFAIT \$5
Housemade strawberry fruit blend, whipped cream, strawberries, cinnamon-sugar crumble

SIDES

- FRIES \$4.5
- HOUSE POTATOES \$4
- TRUFFLE MAC & CHEESE \$6
- BLACK BEANS \$4
- SALAD \$5/\$6
- HOUSE TOMATO/ SOUP OF THE DAY \$4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We strive to offer options to meet everyone's particular dietary restrictions. All of our menu items are made to order: if there is an ingredient you would like us to omit, or if you have a question about possible substitutions, please do not hesitate to ask.
