

# LOCAVINO MENU



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

**HAPPY HOUR  
MON-FRI, 4PM-7PM  
25% OFF ALL APPETIZERS AND DRINKS**

## APPETIZERS

SOUP	\$4
House tomato basil soup made from scratch in our kitchen. Ask about our <b>SOUP OF THE DAY!</b>	
FRIES	Side \$4/ Plate \$7
Your choice of sweet potato or truffle parmesan fries	
SLIDERS	\$12
Three marinated beef sliders, bruschetta tomatoes, dijon mayo, on mini brioche buns	
BRUSCHETTA	\$10
Toasted bread topped with bruschetta tomatoes, mozzarella cheese, olive oil, and basil	
HUMMUS	\$8
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 <b>Add Prosciutto &amp; Salami for \$4 Additional bread \$2</b>	

## ALL-DAY BRUNCH

BEC SANDWICH	\$9
Bacon, scrambled egg, and cheddar cheese on a toasted brioche bun. <b>Add Avocado \$2</b>	
CHEDDAR CHORIZO	\$9
Chorizo sausage, scrambled egg, cheddar cheese, and cilantro aioli on a toasted brioche bun. <b>Add Avocado \$2</b>	
CHATEAU SANDWICH	\$9
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. <b>Add Avocado \$2</b>	
HUEVOS RANCHEROS	\$10
2 fried eggs, house tomato salsa marinara, black beans, and sourdough toast. <b>Add Avocado \$2</b>	
SIDE BLACK BEANS	\$4
SIDE HOUSE POTATOES	\$4

## WRAPS AND FRIENDS

Add chicken (\$5), shrimp (3/\$3), portobello (\$4), falafel (\$3) or steak (\$7). All served with chips. Or substitute with your choice of either fries, salad, soup, beans, potatoes or mac & cheese for an additional cost.

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	\$10
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. <b>With fresh guacamole and pico de gallo in place of chips</b>	
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 <b>OR substitute with either chicken, steak, shrimp or chorizo sausage.</b>	

## SANDWICHES

All served with chips. Or substitute with your choice of either fries, salad, soup, beans, potatoes or mac & cheese for an additional cost.

GRILLED CHICKEN CLUB	\$12
Grilled chicken breast, provolone, lettuce, tomato, applewood smoked bacon, cilantro aioli, toasted brioche bun. <b>Add Avocado \$2</b>	
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	

## SALADS

Add chicken (\$5), shrimp (3/\$3), portobello (\$4), falafel (\$3), steak (\$6), or grilled salmon (\$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. All served with chips. Or substitute with your choice of either fries, salad, soup, beans, potatoes or mac & cheese for an additional cost.

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. Add your choice of either chicken, shrimp, portobello or steak for an additional cost.

SANTA FE \$14  
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 \$16  
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 \$15  
Penne, pesto sauce, grilled chicken, parmesan cheese

CAPELLINI \$14  
Fresh garlic, buffalo mozzarella, bruschetta tomatoes, zucchini, fresh basil

JERKALAYA \$18  
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 Side \$6 / Full \$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

## ENTREE SPECIALS

NY STRIP STEAK & ASPARAGUS \$18  
8oz of fresh grass-fed Argentinian NY strip steak topped with house made gravy and roasted asparagus.

PECAN CRUSTED SALMON \$18  
Pecan - crusted salmon with a honey-lemon glaze, served with freshly grilled vegetables.

OVEN ROASTED CHICKEN PROVENCAL \$12  
1/2 chicken, oven roasted with traditional Provencal herbs & butter. Topped with house Au Jus sauce. Can be served with your choice of any side for an additional cost.

## DESSERTS

BANANA BREAD PUDDING \$7  
Housemade banana bread pudding, whipped cream & caramel sauce

MOUSSE \$5  
Housemade chocolate mousse, whipped cream

WHIPPED STRAWBERRY PARFAIT \$6  
Housemade strawberry fruit blend, whipped cream, strawberries, cinnamon-sugar crumble

Fuji Apple Crumble \$6  
Housemade caramelized fuji apples, whipped cream, cinnamon-sugar crumble

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.