



# Kitchen & Wine Bar

Orzo Kitchen & Wine Bar is committed to fostering relationships with local farmers in Central Virginia who grow and raise the ingredients that are sure to nourish and delight you. As our guests, you will not only be treated to the bounty and tradition of sustainable agriculture in this region, you will participate in ensuring its future. Thank you!

## APPETIZERS

- Spiced Carrot Soup 8  
*ginger, turmeric, greek yogurt, cilantro oil*
- Crispy Calamari Fritto 12  
*onions, zucchini, smoked paprika vinaigrette*
- Roasted PEI Mussels 11  
*feta, Ouzo, citrus-fennel sausage, lemon, basil*
- Seared Greek Halloumi Cheese 11  
*Ouzo, tomatoes, lemon, butter, grilled baguette*
- Carolina Shrimp 12  
*Wade's Mill polenta, chorizo, blood orange*

## FROM THE BUTCHER

- Aspen Ridge Beef Carpaccio 12  
*crispy farm egg, smoked sea salt, herbs, olive oil*
- Butcher's Board of Cured Meats 13/20  
*house pickles, mustards, grilled pain au levain*
- 18 Month Prosciutto di Parma Bruschetta 10  
*fresh mozzarella, basil oil*

## FROM THE GARDEN

- "Ripped and Torn" Caesar 8  
*romaine hearts, garlic croutons, Parmigiano Reggiano*
- Down Branch Farm Mixed Lettuces 8  
*winter radishes, spiced almonds, ricotta salata cheese, lemon-honey vinaigrette*
- Trio of Roasted Beets 8  
*warm Caromont Farm chevre, pistachio, black olive, herbs*

## GLUTEN FREE AND VEGAN MENUS AVAILABLE

Like us on Facebook  
*for menu changes, specials and promotions*

Follow us on Instagram @orzokitchen  
*for food, wine, art, and travel pics behind the scenes*

Join Cardagin  
*for loyalty dining rewards*

A 20% service charge will be added  
to parties of five or more.

## PASTAS AND GRAINS

- Plain & Simple Linguine Pomodoro 17  
*tomato, slivered garlic, fresh basil, Parmigiano, olive oil*
- House-made Lobster & Shrimp Ravioli 23  
*brandy cream sauce, tarragon, bread crumbs*
- Peasant Bolognese 19  
*Italian rigatoni, pomodoro, chili flakes, cream*
- Linguine & Clams 21  
*Italian pancetta, parsley, white wine, garlic butter, chili flakes*
- Italian Mac & Cheese 19  
*prosciutto, fontina, parmesan, sage, roasted winter squash*
- Risotto "Inverno" 20  
*roasted butternut squash, wilted greens, Sharondale mushrooms, mascarpone*

## MEATS & SEAFOOD

- Roasted Pastured Chicken 22  
*toasted farro, apples, hazelnuts, swiss chard, sherry jus*
- Organic Faroe Island Salmon 24  
*toasted orzo "Risotto", charred leeks, almond-green olive pesto*
- Grilled Duroc Pork Chop 24  
*crispy polenta, roasted carrots, beer mustard, date puree*
- Aspen Ridge Flat Iron Steak\* 25  
*crispy potato terrine, fava beans, smoked onions, bordelaise*
- Herb Crusted Rack of Lamb 25  
*carrots, rutabaga, lentils, red wine sauce, caramelized shallot-bacon jam*
- Grilled Portuguese Octopus 24  
*house-made merguez sausage, cannellini beans, stewed tomatoes, herb yogurt*
- Atlantic Cod "Cioppino" 25  
*mussels, clams, smashed potato, carrots, turnips, capers*

## SMALL PLATES 6

- French Fries, Aioli
- Toasted Farro
- Roasted Broccoli, Pine Nuts
- Brussels Sprouts, Pomegranate

\*Consuming raw or undercooked foods may increase your chance of acquiring food borne illness.