



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

- Chilled Spring Pea Soup 8
buttermilk souffle, mint, fresh horseradish
- 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
- Octopus, Cod & Salmon Ceviche 12
ginger-lime broth, Aleppo chili salt

FROM THE BUTCHER

- Local Timber Creek Organic Beef Carpaccio 12
crispy duck egg, pea tendrils, horseradish
- 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
radishes, spiced almonds, ricotta salata cheese, lemon-honey vinaigrette
- Grilled Asparagus & King Oyster Mushrooms 9
Caromont Farm chevre, green garlic vinaigrette

GLUTEN FREE AND VEGAN MENUS AVAILABLE

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for food, wine, art, travel & "behind the scenes" pics

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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, basil, Parmigiano, olive oil
- House-made Spinach Ravioli 23
fresh ricotta cheese, pomodoro, basil, Parmigiano
- 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, fava beans, spring turnips fontina, parmesan
- Risotto "Primavera" 20
asparagus, Sharondale mushrooms, wilted greens, spring onions, roasted tomatoes

MEATS & SEAFOOD

- Grilled Duroc Pork Chop 24
crispy polenta, roasted carrots, beer mustard, date puree
- Organic Faroe Island Salmon 24
toasted orzo "Risotto", charred leeks, almond-green olive pesto
- Aspen Ridge Flat Iron Steak* 25
crispy potato terrine, asparagus, smoked onions, bordelaise
- Herb Crusted Rack of Lamb 25
toasted fregola, confit carrots, pea puree, mint oil, red wine jus
- Roasted Pastured Chicken 22
toasted farro, broccoli, pine nuts, Sherry jus
- 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
- Grilled Asparagus, lemon, parmesan

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