



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 Corn Soup 8
smoked tomato, tarragon cream, crispy shallots

Crispy Calamari Fritto 12
onions, zucchini, Fairy Tale eggplant, sacred basil, smoked paprika aioli

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, avocado, Aleppo chili salt

FROM THE BUTCHER

Aspen Ridge Beef Carpaccio 12
panzanella herb salad, cured duck egg yolk, caper vinaigrette

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

Heirloom Tomato Greek Salad 9
sweet onion, cucumber, kalamatas, Caromont Farm feta

GLUTEN FREE AND VEGAN MENUS AVAILABLE

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for menu changes, specials and promotions

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

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, basil, Parmigiano, olive oil

House-made Spinach Ravioli 23
fresh ricotta cheese, Shardonale mushrooms, pomodoro, basil, Parmigiano

Peasant Beef & Pork 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, roasted tomato, fontina, summer beans, herbed bread crumbs

Local Farmer's Risotto 20
Sharonale mushrooms, wilted greens, summer harvest vegetables

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, smoked onions, chorizo and corn sauté, jus

Herb Crusted Rack of Lamb 25
toasted fregola, Lacinato kale, romesco sauce, rosemary jus

Pastured Chicken Confit 22
couscous, summer vegetable tagine, preserved Meyer lemon

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
Sautéed Local Greens, garlic, olive oil, lemon
Couscous with Summer Vegetables
Summer Beans, garlic, olive oil, lemon

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