



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

- Root Vegetable Minestrone 8
chickpeas, kale, herb pesto, lace crouton
Crispy Calamari Fritto 12
onions, zucchini, lemon, 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

FROM THE BUTCHER

- Butcher's Board of Cured Meats 14
house pickles, mustards,
grilled pain au levain
18 Month Prosciutto di Parma Bruschetta 10
grilled baguette, 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, Valbreso feta,
lemon-honey vinaigrette
Fall Harvest Salad 9
farm lettuces, roasted butternut squash,
Sharondale mushrooms, spiced apple, pumpkin seeds,
ricotta salata, roasted shallot vinaigrette

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, travel & "behind the scenes" pics

Join Cardagin
for loyalty dining rewards!

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

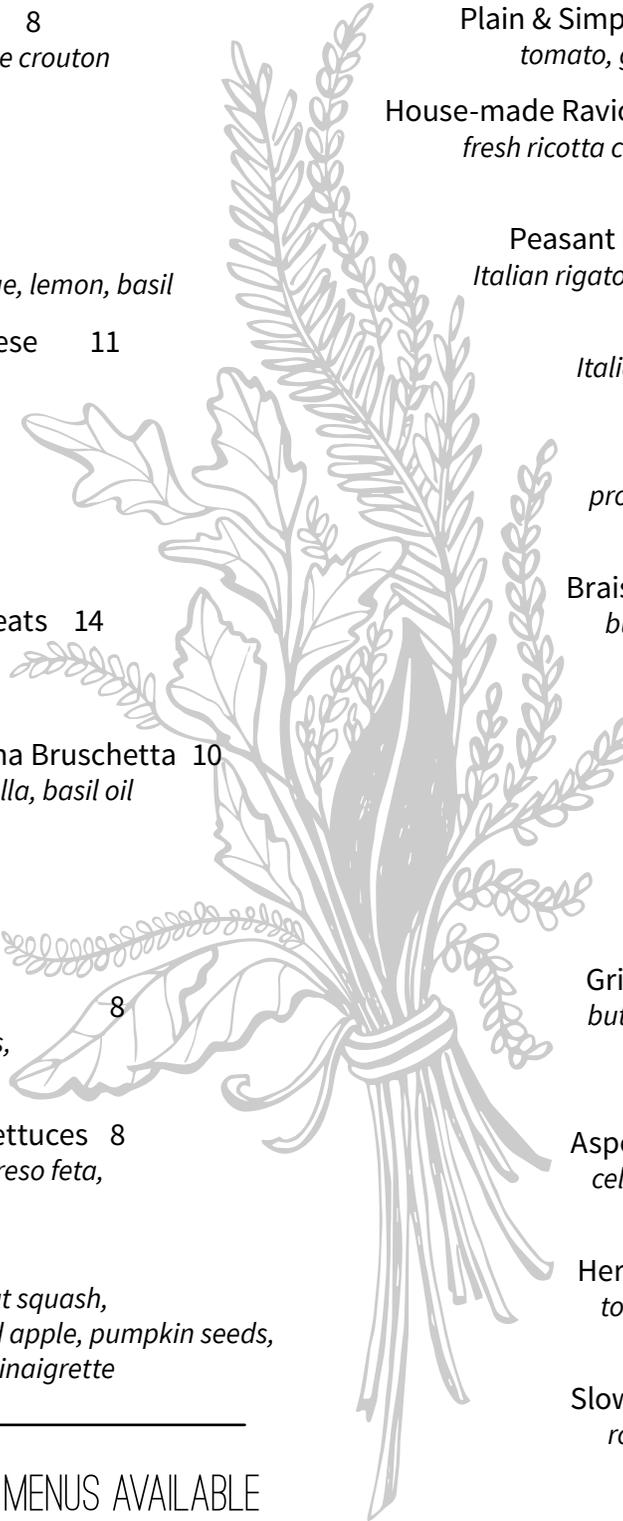
If separate checks are necessary,
we will gladly divide the bill up to six ways.

PASTAS AND GRAINS

- Plain & Simple Linguine Pomodoro 17
tomato, garlic, basil, Parmigiano, olive oil
House-made Ravioli with Braised Greens 23
fresh ricotta cheese, Sharondale 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,
herbed bread crumbs
Braised Duroc Pork Shoulder 19
bucatini, brussels sprouts, apricot,
caramelized onion
Local Farmer's Risotto 20
Sharondale mushrooms,
wilted local greens,
autumn harvest vegetables

MEATS & SEAFOOD

- Grilled Faroe Island Salmon* 24
butternut purée, roasted tomatoes,
Rock Barn linguica sausage,
potatoes, herbed yogurt
Aspen Ridge Flat Iron Steak* 25
celery root mashers, smoked onion,
swiss chard, rosemary jus
Herb Crusted Rack of Lamb 25
toasted orzo, local greens, tzatziki,
harissa, lamb jus
Slow Roasted Chicken Breast 22
romesco potatoes, grilled scallion,
black olive butter
Roasted Atlantic Cod 25
warm French lentil salad, roasted tomatoes,
grilled lemon vinaigrette, shaved fennel



SMALL PLATES 6

- French Fries, harissa aioli
Sautéed Local Greens, garlic, olive oil, lemon
Romesco Potatoes, herbed yogurt
Roasted Brussels Sprouts, fig vin cotto

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