



## 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.