



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

Spring Onion and Potato Soup 8
soft poached egg, buttered croutons, green garlic oil

Roasted PEI Mussels 12
feta, Ouzo, citrus-fennel sausage, lemon, basil

Seared Greek Halloumi Cheese 11
Ouzo, tomatoes, lemon, butter, baguette

Seafood Salad 12
Atlantic shrimp, calamari, charred octopus, arugula, grapefruit, shaved fennel, grilled lemon

Oven Roasted Virginia Oysters 12
chorizo butter, herbed bread crumbs

FROM THE BUTCHER

Grass Fed Beef Carpaccio 12
crispy duck egg, pea tendrils, horseradish extra virgin olive oil

Butcher's Board of Cured Meats 14
grilled chocolate-cherry pain au levain, house garnishes

18 Month Prosciutto di Parma Bruschetta 12
grilled baguette, fresh mozzarella, basil oil

FROM THE GARDEN

Down Branch Farm Mixed Greens 8
spring radishes, cucumbers, spiced almonds, Manchego cheese, lemon-honey vinaigrette

"Ripped and Torn" Caesar Salad 8
romaine hearts, garlic croutons, Parmigiano Reggiano

Spring Crudité Platter 10
Chef's selection of seasonal vegetables, olives, dill yogurt tzatziki

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 18
tomato, garlic, basil, Parmigiano, olive oil

House-made Ravioli with Braised Greens 23
fresh ricotta cheese, Shardonale mushrooms, pomodoro, basil, Parmigiano

Local Sharondale Mushroom Ragout 22
bucatini pasta, roasted tomatoes, nutmeg, chili, cream

Peasant Beef & Pork Bolognese 20
rigatoni, pomodoro, chili flakes, cream

Linguine and Clams 23
pancetta, parsley, white wine, garlic butter, chili flakes

Italian Mac & Cheese 21
prosciutto, grape tomatoes, spinach, fontina, herbed bread crumbs

Risotto "Primavera Verde" 23
asparagus, fava beans, greens, grilled leeks, pinenuts, mascarpone cheese

MEATS & SEAFOOD

Grilled Faroe Island Salmon* 26
roasted fingerling potatoes, asparagus, tomato caper relish, golden raisins

Spice Rubbed Bistro Steak* 27
crispy potato terrine, swiss chard smoked onions, rosemary jus

Duroc Center Cut Pork Chop 24
crispy polenta, beer mustard, date puree, butter braised radishes

Pan Seared Duck Breast 25
braised green cabbage, carrot puree, white truffle honey glaze

Chicken Confit Cassoulet 24
cannellini beans, linguica sausage, spinach roasted tomatoes, thyme

Porcini Crusted Rack of Lamb 26
toasted orzo, turnips, peas, apricot mustard, rosemary jus

SMALL PLATES 6

French Fries, harissa aioli

Sautéed Local Greens, garlic, olive oil, lemon

Grilled Asparagus, lemon, Parmigiano Reggiano

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