



KITCHEN & WINE BAR

APPETIZERS

Roasted Butternut Squash & Pear Soup 9
sage brown butter, toasted hazelnuts

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

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

Hand Rolled Greek Dolmades 12
beef & pork, grape leaves, Carolina rice, pine nuts, mint, lemon-oregano vinaigrette

Imported Italian Burrata 12
marinated beets, orange, pistachio pesto rye crostini

Frutti di Mare 13
Atlantic shrimp, calamari, charred octopus, grapefruit, toasted nori, grilled romaine

FROM THE BUTCHER

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

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

FROM THE GARDEN

Mixed Lettuces Salad 9
spiced almonds, French feta, radishes, cucumbers, dill-yogurt vinaigrette

Caesar Salad 8
romaine hearts, garlic croutons, Parmigiano

Autumn Mushroom Salad 10
roasted sweet potatoes, pickled grapes, Maytag Blue cheese, toasted pecans

SIDE DISHES

French Fries & Harissa Aioli
Sautéed Local Greens with Garlic & Olive Oil
Toasted Farro & Sweet Potatoes

6/each

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.

AUTUMN COCKTAILS

Pomelo 11
Ruby Red vodka, St. Germain, Cointreau, cranberry, prosecco, lime
Sangria del Dia 8
wine, prosecco, citrus, fruit, fall spiced syrup
Orzo Sour 11
Bulliet Rye, fresh citrus, Langlois Cassis
Orzo Gin & Tonic 10
house infused gin, spiced apple tonic

PASTAS AND GRAINS

"Plain & Simple" Linguine Pomodoro 19
tomato, garlic, basil, Parmigiano, olive oil

Peasant Beef & Pork Bolognese 22
rigatoni, pomodoro, chili flakes, cream

Italian Mac & Cheese 22
prosciutto, butternut squash, sage, fontina, herbed bread crumbs

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

Red Wine Risotto 23
roasted root vegetables, kale, grilled leeks, goat cheese, pine nuts

MEATS & SEAFOOD

Aspen Ridge Bistro Steak* 27
roasted potatoes, shallots, Sharondale mushrooms, red wine jus

Roasted Atlantic Cod 26
mussels, spaghetti squash, capers, smoked tomato broth

Grilled Faroe Island Salmon* 26
roasted potatoes, red onion, bacon & tarragon mustard vinaigrette, apple & celery salad

Dry Rub Seared Duck Breast* 25
caraway braised cabbage, parsnip purée, duck agrodolce sauce

Maple Brined Duroc Pork Chop 24
crispy polenta, glazed root vegetables, date purée, beer mustard

Porcini Crusted Rack of Lamb* 27
toasted farro, roasted sweet potato, swiss chard, harissa yogurt

GLUTEN FREE AND VEGAN MENUS AVAILABLE

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