



KITCHEN & WINE BAR

## GLUTEN FREE MENU

### APPETIZERS

- Frutti di Mare 13  
*Shrimp, Calamari, Octopus, Cannelini Beans, Preserved Lemon*
- PEI Mussels 13  
*Feta, Ouzo, Citrus-Fennel Sausage, Basil, Lemon*
- Seared Greek Halloumi 12  
*Ouzo, Tomatoes, Lemon, Butter*
- Burrata & Autumn Salad 11  
*Arugula, Celery, Cranberry, Walnuts, Grilled Orange Vinaigrette*
- Mixed Lettuces Salad 9  
*Radish, Carrots, Pumpkin Seeds, Citrus-Thyme Vinaigrette*
- Orzo's Caesar Salad 10  
*Hearts of Romaine, Parmigiano Reggiano*

### ENTREES

- Risotto "Autunnale" 23  
*Butternut Squash, Local Mushrooms, Sage, Pumpkin Butter*
- Fennel Crusted Rack of Lamb 28  
*Turkish Chili, Quinoa Tabbouleh, Feta Butter*
- Grilled Duck Breast 27  
*Sweet Potato Hash, Apples, Bacon, Sage, Cranberry Mostarda*
- Grilled Bistro Steak 28  
*Olive Oil Mashers, Smoked Onion, Greens, Salsa Verde*
- Fish of the Night 27  
*Roast Cauliflower, Marcona Almond, Caper-Raisin Brown Butter*
- Grilled Faroe Island Salmon 27  
*Olive Oil Mashed Potatoes, Mustard Greens, Herbed Yogurt*

### SIDE DISHES

- French Fries 6
- Wilted Greens, Olive Oil & Garlic 6
- Olive Oil Mashed Potatoes 6
- Quinoa Tabbouleh 6



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## VEGAN MENU

### APPETIZERS

- Mixed Lettuces Salad 9  
*Radish, Carrots, Marcona Almonds, Citrus Vinaigrette*
- Autumn Salad 9  
*Arugula, Celery, Cranberries, Walnut, Grilled Orange Vinaigrette*

### ENTREES

- Risotto "Autunnale" 23  
*Roasted Butternut Squash, Sharondale Mushrooms, Sage*
- "Plain & Simple" Spaghetti Pomodoro 19  
*Tomato, Fresh Basil, Olive Oil*
- Rigatoni "d'Stagione" 21  
*Fall Vegetables, Garlic, Olive Oil, White Wine*

### SIDE DISHES

- French Fries 6
- Wilted Greens, Olive Oil & Garlic 6
- Olive Oil Mashed Potatoes 6
- Quinoa Tabbouleh 6