



KITCHEN & WINE BAR

GLUTEN FREE MENU

APPETIZERS

- Roasted Tomato & Fennel Soup 9
Black Olive Oil, Pine Nuts
- Grilled Beet & Portobello Mushroom Salad 11
Pickled Carrots, Whipped Feta, Marcona Almonds
- Roasted PEI Mussels 13
Feta, Citrus-Fennel Sausage, Basil, Lemon
- Seared Greek Halloumi 12
Ouzo, Tomatoes, Lemon, Butter
- Whole Milk Burrata 11
Arugula, Olives, Tomatoes, Capers, Roasted Garlic
- Mixed Lettuces Salad 9
Radish, Carrots, Pumpkin Seeds, Citrus-Thyme Vinaigrette
- Orzo's Caesar Salad 10
Hearts of Romaine, Parmigiano Reggiano

ENTREES

- Risotto "Inverno" 23
Sharondale Mushrooms, Savoy Cabbage, Walnuts, Pecorino
- Fennel Crusted Rack of Lamb 28
Turkish Chili, Quinoa Tabbouleh, Feta Butter
- Grilled Duroc Pork Chop 25
Sweet Potato Hash, Apples, Bacon, Sage, Cranberry Mostarda
- Grilled Bistro Steak 28
Olive Oil Mashers, Grilled Mushroom Salad, Greens, Chimichurri
- Roasted Atlantic Cod "Cioppino" 27
Mussels, Crushed Potato, Fennel, Capers, Smoked Tomato Broth
- Grilled Faroe Island Salmon 26
Olive Oil Mashed Potatoes, Beet Tzatziki, Pickled Lemon

SIDE DISHES

- French Fries 6
- Wilted Greens, Olive Oil & Garlic 6
- Olive Oil Mashed Potatoes 6
- Quinoa Tabbouleh 6
- Brussels Sprouts, Pomegranate Molasses 6



KITCHEN & WINE BAR

VEGAN MENU

APPETIZERS

- Mixed Lettuces Salad 9
Radish, Carrots, Walnuts, Citrus Vinaigrette
- Curried Israeli Cous Cous 10
Wilted Greens, Roasted Red Peppers, Marcona Almonds
- Roasted Tomato & Fennel Soup 9
Black Olive Oil, Pine Nuts
- Grilled Beet & Portobello Mushroom Salad 11
Pickled Carrots, Marcona Almonds

ENTREES

- Risotto "Inverno" 23
Sharondale Mushrooms, Savoy Cabbage, Walnuts
- "Plain & Simple" Spaghetti Pomodoro 19
Tomato, Fresh Basil, Olive Oil, Chili Flakes
- Rigatoni "d'Stagione" 21
Winter 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
- Brussels Sprouts, Pomegranate Molasses 6