



KITCHEN & WINE BAR

GLUTEN FREE MENU

APPETIZERS

- Butternut Squash Soup 10
Toasted Pumpkin Seeds, Brown Butter
- Grilled Calamari & Octopus Salad 14
Charred Peppers, Chickpeas, Arugula, Toasted Fennel-Oregano Vinaigrette
- Roasted PEI Mussels 13
Feta, Citrus-Fennel Sausage, Basil, Lemon
- Seared Greek Halloumi 12
Ouzo, Tomatoes, Lemon, Butter
- Grilled Beet & Portobella Mushroom Salad 11
Pickled Red Onions, Feta, Walnuts, Red Wine Vinaigrette
- Mixed Lettuces Salad 9
Celery, Red Onion, Asian Pear, Almonds, Roasted Grape Vinaigrette
- Orzo's Caesar Salad 9
Hearts of Romaine, Parmigiano Reggiano

ENTREES

- Autumn Risotto 23
Mushrooms, Asian Pear, Italian Taleggio
- Braised Lamb Shank 28
Harissa Tomato Sauce, Fingerling Potatoes
- Grilled Duck Breast 27
Black Lentils, Carrots, Black Garlic Honey, Urfa Chili
- Grilled Prime NY Sirloin 28
Crispy Potato Terrine, Broccoli, Red Onion Marmellata
- Tonight's Fish Market Price
Roasted Fingerling Potatoes, Cauliflower Puree, Caper-Raisin Brown Butter
- Grilled Faroe Island Salmon 26
Black Lentils, Scallion Pesto, Piquillo Pepper Relish

SIDE DISHES

- French Fries, Aioli 6
- Roasted Broccoli 6
- Crispy Potato Terrine 6
- Black Lentils 6



KITCHEN & WINE BAR

VEGAN MENU

APPETIZERS

- Mixed Lettuces Salad 9
Celery, Red Onion, Asian Pear, Almonds, Roasted Grape Vinaigrette
- Grilled Beet & Portobello Mushroom Salad 11
Pickled Red Onions, Walnuts, Red Wine Vinaigrette

ENTREES

- Autumn Risotto 23
Mushrooms, Asian Pear, Garlic, White Wine
- "Plain & Simple" Spaghetti Pomodoro 19
Tomato, Fresh Basil, Olive Oil, Chili Flakes
- Black Lentil Sautee 21
Grilled Fennel, Broccoli, Piquillo Pepper Relish
- Rigatoni Primavera 21
Fall Vegetables, Garlic, Olive Oil, White Wine

SIDE DISHES

- French Fries 6
- Roasted Broccoli 6
- Black Lentils 6