



KITCHEN & WINE BAR

GLUTEN FREE MENU

APPETIZERS

- House Smoked Trout 12
Potatoes, Olives, Grilled Peppers, Anchovy Vin.
- Roasted PEI Mussels 13
Feta, Citrus-Fennel Sausage, Basil, Lemon
- Seared Greek Halloumi 12
Ouzo, Tomatoes, Lemon, Butter
- Grilled Eggplant Salad 12
Tomatoes, Pomegranate Molasses, Greek Yogurt, Cumin Vinaigrette
- Burrata & Roasted Beets 12
Strawberries, Pistachio, Anise
- Mixed Lettuces Salad 9
Grapes, Red Onion, Manchego, Almonds, Sherry Vinaigrette
- Orzo's Caesar Salad 10
Hearts of Romaine, Parmigiano Reggiano

ENTREES

- Risotto "Primavera" 23
Asparagus, Lemon, Pine Nuts, Black Pepper Butter
- Grilled Heritage Pork Chop 24
Papas Bravas, Grilled Asparagus, Roasted Grapes
- Grilled Prime NY Sirloin 29
Crispy Polenta, Local Greens, Mushrooms, Chimichurri
- Grilled Faroe Island Salmon 27
White Bean Ragout, Green Olive Pesto
- Tonight's Fish Market Price
Potatoes, Leeks, Braised Fennel, Saffron Aioli

SIDE DISHES 6/EACH

- Papas Bravas
- Grilled Asparagus
- Wilted Greens, Garlic & Lemon
- White Bean Ragout



KITCHEN & WINE BAR

VEGAN MENU

APPETIZERS

- Spring Green Gazpacho
Cucumber, Grapes, Arugula, Bread, Almonds
- Marinated Beets 10
Strawberries, Pistachio, Anise
- Mixed Lettuces Salad 9
Grapes, Red Onion, Almonds, Sherry Vinaigrette
- Grilled Eggplant Salad 12
Tomatoes, Red Onion, Herbs, Cumin Vinaigrette

ENTREES

- Risotto "Primavera" 23
Asparagus, Lemon, Pine Nuts, Black Pepper
- "Plain & Simple" Spaghetti Pomodoro 19
Tomato, Fresh Basil, Olive Oil
- Rigatoni Primavera 21
Spring Vegetables, Garlic, Olive Oil, White Wine

SIDE DISHES 6/EACH

- White Bean Ragout
- Papas Bravas
- Grilled Asparagus
- Wilted Greens, Garlic & Lemon