



ORZO

PASSPORT MENU

August 24th - September 5th

THE TURKISH EYE

Burnt Eggplant Salad 13
*charred eggplant, local tomatoes,
sweet peppers, onions, mint, lemon,
pomegranate molasses*

Potato & Feta Börek 11
*light & crispy Turkish pastry
made with flaky yufka dough,
filled with potato & feta, pickled cucumber*

Turkish Spiced Lamb Shoulder 26
*thin slices of roasted lamb spiced with
paprika, mint, garlic, cinnamon & cumin,
smoked eggplant & yogurt purée,
spiced turnip pickle,
grilled flatbread*

Bulgur Stuffed Peppers 22
*sweet bell peppers stuffed with
cracked wheat, golden raisins,
Urfa chili tomato sauce, labneh*

**Za'atar & Honey Glazed
Organic Chicken Breast 24**
*toasted orzo & basmati rice pilaf,
local parsley, slow roasted carrots*

APPETIZERS & SALADS

Local Tomato Gazpacho 9
*tomatoes, cucumbers, peppers,
onions, garlic, bread crumbs & olive oil*

Orzo's Hummus 7
*chickpeas, tahini, lemon, olive oil & garlic,
served with baguette*

Half or Whole Baguette 3/6

Mixed Lettuces Salad 10
*grapes, red onion, Manchego cheese,
toasted almonds, sherry vinaigrette*

Caesar Salad 11
*romaine hearts, garlic croutons,
Parmigiano Reggiano*

Seared Greek Halloumi Cheese 13
*tomatoes, lemon, Ouzo,
grilled bread*

Prosciutto Bruschetta 13
*18 month Prosciutto di Parma,
fresh mozzarella, basil oil, Parmigiano*

We are now open Monday through Saturday!
Join us for Tableside Service 4 - 9 pm, or enjoy
Orzo at home with Curbside Pickup 2 - 9 pm.

SIDES

Wilted Greens 8
*Farmer's choice of Swiss chard,
spinach, or kale with garlic*

Catalan Green Beans 8
with slow roasted shallots & garlic

Patatas Bravas 8
*crispy potatoes
with smoked paprika*

DESSERTS

Chocolate Pot de Crème 8
*shaved semisweet chocolate,
whipped cream*

Classic Tiramisu 8
*espresso soaked lady fingers,
Kahlua mascarpone cream*

Spanish Almond Cake 8
baked in a pan graced with pork fat

Housemade Limoncello 10
dessert liqueur

PASTAS & ENTREES

Peasant Beef & Pork Bolognese 24
*rigatoni pasta, Angus Beef & Duroc pork,
pomodoro, chili flakes, cream*

Spaghetti Pomodoro 19
*tomato, fresh basil, garlic, olive oil,
Parmigiano Reggiano*

Housemade Sausage Bucatini 24
*Orzo's fennel spiced pork sausage,
broccoli rabe, roasted tomatoes,
chili, garlic and fresh herbs*

Spanish Strip Steak 30
*grilled with a chili and fennel rub,
Patatas Bravas with smoked paprika,
green beans with shallots & garlic*

Risotto alla Pescatora 25
*arborio rice simmered in shrimp stock
with Atlantic Shrimp and Calamari,
garlic, parsley & lemon*

Mallorcan Style Grilled Salmon 28
*roasted peppers & potatoes,
garlic & lemon aioli*

20% Gratuity will be added
to parties of 5 or more.

HOUSE COCKTAILS

Riviera	13
Bombay gin, lavender lemonade, Pimm's, cucumber, soda	
Sangria del Dia	10
chilled wine, citrus, fruit, spiced syrup	
Isola	13
Catoctin Creek gin, Cocchi Rosa, grapefruit soda, orange	
Napoleon's Loss	13
Sauza, tequila, ginger syrup, lemon, candied ginger	
Pomelo	13
Absolut Grapefruit, Elderflower liquor, cranberry, Cointreau	
Orzo Sour	13
Old Overholt rye, lemon juice, sugar, Langlois cassis	
Pasionaria	13
Sauza tequila, elderflower liqueur, lime, harissa salt	

THE CLASSICS

Sazerac	13
Old Overholt rye, absinthe, bitters, French sugar cube, lemon	
The Churchill	13
Plymouth gin, Dolin dry vermouth, (olives or twist)	
Dark 'n Stormy	12
Gosling's black rum, lime, ginger beer	
Manhattan	13
Old Overholt rye, Dolin sweet vermouth, bitters, cherry	
Paper Plane	13
Makers Mark bourbon, Aperol, Nonino Amaro, lemon	
Negroni	13
Bombay Gin, Dolin Sweet Vermouth, Campari, Orange Twist	
Old Fashioned	13
Maker's bourbon, orange, organic cherry, sugar cube, bitters	
Mojito	12
Bacardi Rum, Mint, Lime Juice, Simple Syrup, Club Soda	
Cosmopolitan	12
Vodka, Cointreau, Cranberry, Lime	
Margarita	12
Sauza Tequila, Triple Sec, Lime Juice, Simple Syrup	

MOCKTAILS

The Natural	7
ginger-agave syrup, lemon, club soda, candied ginger	
The Prohibition	7
orange bitters, muddled fruit, cherry juice, club soda	
Moxipolitan	7
cranberry, lime, simple syrup, grapefruit, club soda	
Sparkling Lavender Lemonade	7
lavender syrup, fresh lemon juice, club soda	

HOUSE WHITE WINES

		Glass/Bottle
N.V.	Prosecco, Torresella, Italy	11 44
N.V.	Cava, Emendis, Spain	44
2018	Albariño, Olegario, Rias Baixas, Spain	12 44
2018	Can Feixes Blanc, Catalunya, Spain	48
2018	Pinot Grigio, di Lenardo, Friuli, Italy	11 44
2018	Gavi, Cortese, "La Luciana," Italy	40
2018	Viognier, Casale del Giglio, Italy	13 48
2018	Greco di Tufo, Terradora di Paolo, Italy	48
2018	Chardonnay, Joseph Drouhin, France	13 52
2018	Sauv Blanc, Langlois, Loire, France	11 40
2018	Rosé, Tavel, "Les Lauzeraies", France	13 48
2018	Assyrtiko, Papargyriou, Greece	48
2018	Chardonnay, King Family Vineyards, VA	60

HOUSE RED WINES

		Glass/Bottle
2018	Cesanese del Piglio, Volpetti, Italy	9 36
2014	Chianti Classico, Arbos, Riserva, Italy	12 44
2017	Cannonau, Sella & Mosca, Sardinia, Italy	48
2013	Dolcetto d'Alba, Castello di Neive, Piedmont	48
2016	Aglianico d'Irpinia, Terredora di Paolo, Italy	44
2016	Montepulciano d'Abruzzo, Italy	14 56
2016	Il Frappato, Valle Dell'Acate, Sicily, Italy	52
2015	Barolo, Castelvechio, Piedmont, Italy	60
2016	Brunello di Montalcino, Scopone, Italy	80
2017	Cab Franc, Bourgeois, Loire, France	12 44
2018	Garnacha, Niel, Almansa, Spain	10 36
2013	Rioja, Reserva, Eguren, Spain	14 52
2017	Can Feixes, Tempranillo, Catalunya, Spain	52
2017	Cabernet Sauvignon, Pozzan Winery, Napa	52
2016	Petite Syrah, McNab, Mendocino, CA	52
2015	Pinot Noir, Coeur de Terre, Oregon	14 56
2017	Malbec, "Hermanos," Argentina	13 48
2017	Syrah du Morocco, "Syrocco," Alain Graillot	56

BEERS

Local Beers on Draft	7
Assorted Local & Imported Bottled Beers & Cider	6



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