



ORZO


PASSPORT MENU

September 9th - October 5th

A PASSAGE TO PORTUGAL

Grilled Octopus Salad 15
*white beans, tomatoes,
shaved red onion, local arugula,
dry cured chorizo vinaigrette*

Pastéis de Bacalhau 12
*traditional salt cod fritters with
potatoes, onions, garlic, lemon,
and spicy piri piri aioli*



Chanfana de Borrego 30
*Portuguese Lamb Shank Ragout
with smoked bacon, paprika, garlic, red wine,
tomatoes, olives, and almonds,
served with olive oil crushed potatoes*

Steamed PEI Mussels 13
*Portuguese Vinho Verde wine,
garlic, butter, cilantro,
grilled baguette*

Grilled Atlantic Swordfish 30
*sautéed broccoli rabe with garlic,
rice with saffron and tomato,
lemon and parsley salad*

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*

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

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

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

SIDES

Wilted Local Greens 8
with lemon & 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*

Olive Oil & Rosemary Cake 8
lemon curd, whipped cream

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*

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

Vegetarian Saffron Rice 22
*sautéed broccoli rabe with garlic,
tomatoes, lemon and parsley*



Join us for Tableside Service Mon - Sat, 4 - 9 pm,
or enjoy Orzo at home with Curbside Pickup 2 - 9 pm.
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	

PASSPORT WINES : PORTUGAL

2018	Esporão Reserva, White Blend, Alentejo	48
2016	Esporão Reserva, Red Blend, Alentejo	52
NV	Graham's Tawny 20 Year Port	16/glass

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, Pinot Nero, Salviano, Umbria, Italy	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
2016	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