



ORZO

PASSPORT MENU

November 4th - December 1st

A LIAISON WITH LYON

Salade Lyonnaise 12
*local kale & arugula, poached egg,
smoked bacon, croutons,
mustard vinaigrette*

Cervelle de Canut 12
*Lyonnaise cheese spread with
fromage blanc, shallots & herbs,
served with toast and fig jam*

Grilled Prime Sirloin Steak 30
*Potatoes Lyonnaise with caramelized onions & herbs,
sautéed Haricot Vert, mustard demi-glace*

Salted Caramel Pot de Crème 8
whipped cream, toasted almonds

Grilled Duck Breast 30
*black lentils, roasted cabbage,
Lyonnaise saucisson a l'ail,
white wine, rosemary jus*

Grilled Organic Salmon 28
*local butternut squash purée,
creamed leeks, red wine reduction*

APPETIZERS & SALADS

Local Butternut Squash Soup 9
green apple, brown butter

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

Half or Whole Baguette 3/6

Mixed Lettuces Salad 10
*carrot, onion, radish, candied walnuts,
roasted red pepper vinaigrette*

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

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

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

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

SIDES

Green Beans 8
butter, white wine, shallots & garlic

Potatoes Lyonnaise 8
caramelized onions, rosemary & thyme

Black Lentils & Cabbage 8
mirepoix, white wine & thyme

DESSERTS

Olive Oil & Rosemary Cake 8
lemon curd, whipped cream

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

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*

Portuguese Braised Lamb Shank 28
*smoked bacon, paprika, garlic,
red wine, tomatoes, olives & almonds,
served with olive oil crushed potatoes*

Slow Roasted Pork Ragù 25
*Berkshire pork shoulder, tomato,
red wine, fennel, rosemary, garlic,
pappardelle egg pasta ribbons*

Porcini Mushroom Risotto 24
*arborio rice, porcini mushrooms,
poached asian pear, butter,
Parmigiano Reggiano*

Join us for Tableside Service or
Enjoy Curbside Pickup at home
Monday - Saturday, 4 - 9 pm

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

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HOUSE COCKTAILS

Riviera	13
Bombay gin, lavender lemonade, Pimm's, cucumber, soda	
Sangria del Dia	10
chilled wine, citrus, fruit, spiced syrup	
Isola	13
Catocin 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	
Moxipolitan	7
cranberry, lime, simple syrup, grapefruit, club soda	

BEERS

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

PASSPORT WINES : LYON, FRANCE

2017	Pinot Noir, "Vielles Vignes," Girardin, Burgundy	48
2018	Chardonnay, Jean-Paul Brun, Beaujolais	44
2017	Châteauneuf-du-Pape, Paul Autard, Rhône	80

HOUSE WHITE WINES

		Glass/Bottle	
N.V.	Virginia Fizz, Thibaut-Janisson, VA	14	56
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
2017	Chardonnay, Bramito della Sala, Italy		60
2018	Greco di Tufo, Terradora di Paolo, Italy		48
2017	Chardonnay, Idisma Drios, Greece	12	48
2018	Sauv Blanc, Langlois, Loire, France	11	40
2018	Sancerre, La Moussiere, Mellot, France		65
2019	Rosé, Tavel, "Les Lauzeraies," Provence, Fr		48
2018	Assyrtiko, Papargyriou, Greece	13	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	48
2017	Cannonau, Sella & Mosca, Sardinia, Italy		48
2016	Sangiovese, Tosco Forte, Poppiano, Italy		48
2016	Syrah-Sangiovese, Pian di Nova, Il Borro, Italy		60
2016	Aglianico d'Irpinia, Terredora di Paolo, Italy		44
2016	Montepulciano d'Abruzzo, Nevio, Italy	14	56
2017	Valpolicella Ripasso, Lorenzo Begali, Italy		50
2017	Rosso di Montalcino, Verbena, Italy		50
2017	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	14	56
2015	Brunello di Montalcino, Scopone, Italy		80
2018	Cabernet Franc, Colline, Chinon, France	12	48
2018	Garnacha, Niel, Almansa, Spain		36
2013	Rioja, Reserva, Eguren, Spain	13	52
2017	Tempranillo, Erial, Ribera del Duero, Spain		50
2018	Cabernet Sauvignon, Pozzan Winery, Napa		52
2016	Petite Syrah, McNab, Mendocino, CA		52
2017	Pinot Noir, Domaine Carneros Estate, CA		70
2016	Merlot, Novelty Hill, Columbia Valley, WA		60
2016	Pinot Noir, Coeur de Terre, Oregon	14	56
2017	Malbec, "Hermanos," Argentina	13	48