

Follow us @orkzokitchen
Tag us & share your pics!
orkzokitchen.com

Orzo Kitchen & Wine Bar
416 West Main St, C-ville, VA
434-975-6796



ORZO

PASSPORT MENU

September 22nd - November 9th

THE GREEK PELOPONNESE

Classic Greek Salad 11
*tomatoes, cucumber, red onion,
feta, lemon, olive oil, oregano*

Shaved Cabbage Salad 12
*dates, red onion, toasted walnuts,
parmesan, lemon honey vinaigrette*

Red Wine Braised Lamb 28
*slow cooked boneless shank,
cinnamon, honey, orange, black figs,
herbed & buttered orzo, tzatziki*

Steamed Mussels 15
*Loukaniko pork & fennel sausage,
Ouzo, lemon, feta, fresh basil*

Grilled Salmon 30
*tomato braised Gigante beans,
grilled lemon, fresh herb salad*

APPETIZERS & SALADS

Butternut Squash Soup 10
brown butter, pumpkin seeds

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

Mixed Greens Salad 10
*mixed lettuces, grapes, almonds,
shaved onion, Manchego,
sherry vinaigrette*

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

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

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

Lebanese Muhammara 10
*roasted red pepper & walnut dip,
za'atar grilled flatbread*

SIDES

Mashed Potatoes 8
butter, cream & sea salt

Za'atar Grilled Flatbread 5
Mediterranean spiced, two per order

Half or Whole Baguette 3/6
fresh baked and served with olive oil

HOUSE COCKTAILS

Pomelo 13
*Ruby Red Grapefruit Vodka,
Elderflower liqueur,
cranberry, Cointreau, lime squeeze*

Orzo Sour 13
*Old Overholt Rye, lemon juice,
simple syrup, Langlois Cassis*

Pasionaria 13
*Sauza Tequila, Elderflower liqueur,
lime, harissa salted rim*

Sangria del Dia 10
*chilled wine, citrus, fruit,
spiced syrup*

PASTAS & ENTREES

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

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

Calamarata Squid Pasta 25
*red wine braised squid, spicy chorizo,
chickpeas, wilted greens, breadcrumbs*

Grilled Prime Sirloin Steak 30
*mashed potatoes, mushroom ragout,
oregano, parsley & cilantro chimichurri*

Autumn Risotto 24
*borlotti beans, roasted garlic butter,
wilted greens, Parmigiano Reggiano*

Smoked Pork Tenderloin 26
*chili fennel rub, butternut squash puree,
bulgur pilaf, green apple relish*



Brought to you
by our Orzo Kitchen Family:
Adam, Pete, John, Taylor & Brendon
Service Team Leaders:
Morgan & Katharine
Founding Partners: Ken, Charles,
Laura & Katie

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	
Liberté	13
Bombay Gin, Chartreuse, mint syrup, lime juice	
Napoleon's Loss	13
Sauza tequila, Square One Spicy Ginger Juice, lemon	
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

The Femminello	13
Tito's Vodka, Limoncello, Italicus, lemon juice	
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, Amaro Montenegro, lemon	
Negroni	13
Bombay Gin, Dolin Sweet Vermouth, Campari, Orange Twist	
Old Fashioned	13
Maker's Mark, orange, organic cherry, sugar cube, bitters	
Cosmopolitan	12
Tito's 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: Pilsner or IPA	7
Assorted Local & Imported Bottled Beers & Cider	6
Deschutes Fresh Squeezed IPA, Three Notch'd 40 Mile IPA, Alewerks Weekend Lager, Mythos Greek Lager, The Virginia Beer Co. Elbow Patches Oatmeal Stout, Angry Orchard Hard Cider, Pilsner Urquell, Becks N/A	

WINES BY THE GLASS

WHITES

		Glass/Bottle
N.V.	Virginia Fizz, Thibaut-Janisson, VA	14 / 56
N.V.	Prosecco, San Venanzio, Veneto, Italy	11 / 44
2020	Albariño, Morgadío, Rias Baixas, Spain	12 / 48
2020	Tonight's Rosé	12 / 48
2020	Pinot Grigio, di Lenardo, Friuli, Italy	11 / 44
2020	Viognier, Casale del Giglio, Italy	13 / 52
2019	Chardonnay, Joseph Drouhin, France	13 / 52
2019	Sauvignon Blanc, Langlois, Loire, France	11 / 44

REDS

2019	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	14 / 56
2019	Cesanese del Piglio, Volpetti, Italy	9 / 36
2014	Chianti Classico, Arbos, Riserva, Italy	12 / 48
2017	Cabernet Sauvignon, Brancatelli, Tuscany, It	13 / 52
2015	Montepulciano d' Abruzzo, "Pan," Italy	14 / 56
2014	Tempranillo, Eguren, Rioja Reserva, Spain	13 / 52
2017	Pinot Noir, Coeur de Terre, Oregon	14 / 56
2017	Malbec, "Hermanos," Argentina	13 / 52

SMALL BATCH BOURBON

Elijah Craig: warm spice & subtle smoke	13
Four Roses Small Batch: mellow & balanced	14
Basil Hayden: refined style from a high-rye mash	13
Knob Creek 9 year: robust oak, vanilla & caramel	13
Jefferson's Reserve: complex, bold & smooth	14
Woodford Reserve: citrus, spice, cocoa & toffee	13
Highwest, American Prairie Bourbon, Utah: candy corn, honey nougat & sweet corn bread biscuit	14

SINGLE MALT SCOTCH

Talisker, 10 year, Isle of Skye	18
Laphroaig, 10 year, Islay	13
Glenmorangie, 10 year, Port Cask Aged, Highland	15
Macallan, 12 year, Sherry Cask Aged, Speyside	16
Highland Park, 12 year, Orkney Islands	16
Oban, 14 year, West Highland	18
Glenlivet, 18 year, Speyside	26

SIPPING TEQUILA

Hornitos Reposado	13
1800 Silver	13
Los Amantes Mezcal Artesanal	15
Don Julio Añejo	18
Herradura Ultra Añejo	18