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



Orzo

PASSPORT MENU

November 18th - January 5th

ADVENTURE IN ALSACE

Artisan Cheese Plate 14
*Sweet Grass Dairy Tomme,
compote of dried fruit, baguette*

Steamed Mussels 15
*garlic, shallots, local hard cider,
mustard, cream, fresh herbs*

Smoked Pork Tenderloin 26
*grilled bratwurst, sauerkraut, caraway,
baby potatoes with butter & herbs,
beer mustard*

Herbed Spätzle 24
*local sweet potato, mushrooms,
bacon, pumpkin seeds, sage*

Grilled Prime Sirloin Steak 30
*potato gratin, grilled broccoli,
peppercorn brandy cream sauce*

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*

Shaved Cabbage Salad 12
*dates, red onion, toasted walnuts,
parmesan, lemon honey 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 12
*roasted red pepper & walnut dip,
za'atar grilled flatbread*

SIDES

Baby Potatoes 8
butter & herbs

Wilted Local Greens 8
garlic & olive oil

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

HOUSE COCKTAILS

Paper Plane 13
*Maker's Mark bourbon, Aperol,
Amaro Montenegro, lemon*

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

Napoleon's Loss 13
*Sauza Tequila, lemon juice,
Square One Spicy Ginger Juice*

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*

Porcini Risotto 24
*arborio rice, porcini mushroom butter,
wilted greens, Parmigiano Reggiano*

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

Red Wine Braised Lamb 30
*slow cooked boneless shank,
cinnamon, honey, orange, black figs,
herbed & buttered orzo, tzatziki*

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

Ravello	13
Square One Bergamot Vodka, Limoncello, lemon juice	
Pomelo	13
Absolut Grapefruit, Elderflower liquor, cranberry, Cointreau	
Riviera	13
Bombay gin, lavender lemonade, Pimm's, cucumber, soda	
Liberté	13
Bombay Gin, Chartreuse, mint syrup, lime juice	
Napoleon's Loss	13
Sauza tequila, Square One Spicy Ginger Juice, lemon	
Pasionaria	13
Sauza tequila, elderflower liqueur, lime, harissa salt	
Orzo Sour	13
Old Overholt rye, lemon juice, sugar, Langlois cassis	
Sangria del Dia	10
chilled wine, citrus, fruit, spiced syrup	

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
Maker's 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

Cranberry Frost	7
cranberry, lemon, mint, ginger-agave syrup, club soda	
The Natural	7
ginger-agave syrup, lemon, club soda, candied ginger	
Moxipolitan	7
cranberry, lime, simple syrup, grapefruit, club soda	

BEER

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, Pilsner Urquell, The Virginia Beer Co. Elbow Patches Oatmeal Stout, Angry Orchard Hard Cider, Non-Alcoholic Lagunitas IPNA

WINES BY THE GLASS

WHITES

		Glass/Bottle
N.V.	Virginia Fizz, Thibaut-Janisson, VA	14 / 56
N.V.	Prosecco, San Venziano, 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
2020	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
2018	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