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

ORZO

PASSPORT MENU

January 20th - March 2nd

ROAMING RIOJA

Garlic and Potato Soup 10
*toasted almonds, breadcrumbs,
smoked paprika oil, chives*

Mushroom & Leek Croquetas 13
*crispy fried bechamel, porcini, leeks,
Manchego, vegetable escabeche*

Fresh Fish of the Day 30
*Bomba rice with chorizo, saffron,
fava beans, piquillo pepper relish*

Grilled Octopus 15
*white beans, fennel, celery, red onion,
marinated peppers, lemon vinaigrette*

Grilled Prime Sirloin Steak 32
*spicy patatas bravas, grilled broccoli,
picadillo of garlic, parsley and olive oil*

APPETIZERS & SALADS

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 9
*chickpeas, tahini, lemon, olive oil & garlic,
served with baguette*

Lebanese Muhammara 12
*roasted red pepper & walnut dip,
za'atar grilled flatbread*

Our Orzo Kitchen Family:
Adam, Pete, John, Taylor & Brendon
Service Team Leader: Katharine
Founding Partners: Ken, Charles, Laura & Katie

SIDES

Patatas Bravas 8
crispy potatoes with spicy paprika sauce

Wilted Local Greens 8
garlic & olive oil

Half or Whole Baguette 4/7
fresh baked and served with olive oil

HOUSE COCKTAILS

Paper Plane 13
*Bourbon Whiskey, Aperol,
Amaro Montenegro, lemon*

Orzo Sour 13
*Rye Whiskey, 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*

Italian Pork Sausage Pasta 24
*house made fennel sausage, broccoli,
Calabrian chili pesto with
sun dried tomatoes, garlic & basil,
breadcrumbs, Parmigiano Reggiano*

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

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

Pork Tenderloin Saltimbocca 26
*grilled pork medallions topped
with prosciutto, sage & Manchego,
roasted mushroom gnocchi,
roasted pear demi glace*

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

HOUSE COCKTAILS

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

THE CLASSICS

Sazerac Rye Whiskey, Absinthe, bitters, French sugar cube, lemon	13
The Churchill Gin, Dolin dry vermouth, (olives or twist)	13
Dark 'n Stormy Black Rum, lime, ginger beer	12
Manhattan Rye Whiskey, Dolin sweet vermouth, bitters, cherry	13
Paper Plane Bourbon Whiskey, Aperol, Amaro Montenegro, lemon	13
Negroni Gin, Dolin Sweet Vermouth, Campari, Orange Twist	13
Old Fashioned Bourbon Whiskey, orange, organic cherry, sugar cube, bitters	13
Cosmopolitan Vodka, Cointreau, Cranberry, Lime	12
Margarita Tequila, Triple Sec, Lime Juice, Simple Syrup	12

MOCKTAILS

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

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, Cantina di Bertolo, Friuli, 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, Verchères, Mâcon-Villages, Fr	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
2016	Tempranillo, Lopez, 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, Oak 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