

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

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



Orzo



PASSPORT MENU

AUTUMN IN BURGUNDY

Foie Gras Custard 16
*brûléed sugar, pickled grapes,
toasted country bread*

Shaved Fennel Salad 13
*golden beets, red wine poached pear,
whipped goat cheese, toasted walnuts*

Lamb Shank Bourguignon 32
*slow braised boneless shank,
bacon, pearl onions, mushrooms,
red wine, marble potatoes*

Butternut Galette 15
*roasted butternut squash tart
with leeks, figs, walnuts, Gruyere*

Grilled Prime Sirloin Steak 32
*black truffle mashed potatoes,
glazed carrots, mustard demi-glace
(please allow up to 30 minutes)*

APPETIZERS & SALADS

Roasted Eggplant & Tomato Soup 10
toasted croutons, basil oil drizzle

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

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

Shaved Zucchini Salad 12
*sundried tomato, pecorino,
fresh mint, pistachios, lemon*

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 10
*chickpeas, tahini, lemon, olive oil & garlic,
served with baguette*

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

SIDES

Marble Potatoes 8
butter & herbs

Warm French Lentils 8
wilted local greens, lemon mustard vinaigrette

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 25
*rigatoni pasta, Angus Beef & Duroc pork,
pomodoro, chili flakes, cream, Parmigiano*

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

Local Mushroom Pasta 25
*farro spaghetti, mushrooms, bacon,
Sherried onions, roasted pears*


Early Fall Risotto 24
*arborio rice, grilled zucchini,
tomato, tarragon butter, pine nuts*

Spice Rubbed Pork Chop 28
*French lentils, dried fruit mostarda,
smoked paprika aioli*

Fresh Grilled Fish of the Day 32
*with Ensalada Malagueña:
potatoes, salt cod, onions, wax beans,
almonds, green olive picadillo*



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



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

HOUSE COCKTAILS

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

THE CLASSICS

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

MOCKTAILS

Go Fig or Go Home	7
fig-rosemary syrup, lemon juice, Q Tonic	
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, Stella Artois, Deschutes Black Butte Porter, 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
2021	Albariño, Morgadío, Rias Baixas, Spain	12 / 48
2020	Tonight's Rosé	12 / 48
2020	Pinot Grigio, Colterenzio, Alto Adige	12 / 48
2021	Viognier, Casale del Giglio, Italy	13 / 52
2021	Chardonnay, Macon-Villages, Fichet, France	13 / 52
2020	Sauvignon Blanc, Langlois, Loire, France	11 / 44

REDS

2019	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	14 / 56
2020	Cesanese del Piglio, Volpetti, Italy	9 / 36
2016	Chianti Classico, Arbos, Riserva, Italy	12 / 48
2018	Cabernet Sauvignon, Brancatelli, Tuscany, It	13 / 52
2017	Montepulciano d'Abruzzo, Talamonti, Italy	14 / 56
2016	Tempranillo, Lopez, Rioja Reserva, Spain	13 / 52
2018	Pinot Noir, Coeur de Terre, Oregon	14 / 56
2019	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