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

ORZO

PASSPORT MENU

MEET ME IN MADRID

Ajo Blanco 11
*chilled almond & garlic soup,
breadcrumbs, green grapes,
smoked paprika*

Chorizo Stuffed Mushrooms 14
*house made chorizo, breadcrumbs,
Manchego, pickled cabbage*

Red Wine Marinated Pork Tenderloin 28
*Fabada Asturiana: white beans with
bacon, chorizo, paprika & garlic,
parsley & lemon picadillo*

Vanilla Bean Flan 10
caramelized custard with roasted strawberries

Shaved Red Cabbage Salad 11
*fresh oranges, roasted almonds,
shaved Manchego cheese,
Sherry-cumin vinaigrette*

Grilled Sirloin Steak 35
*patatas bravas, piquillo relish,
wilted local greens with garlic
(please allow up to 30 minutes)*

APPETIZERS & SALADS

Caesar Salad 12
*romaine hearts, garlic croutons,
Parmigiano Reggiano*

Mixed Lettuces Salad 11
*shaved fennel, baby potatoes,
red onion, roasted garlic &
balsamic vinaigrette, Parmigiano*

Seared Greek Halloumi Cheese 15
tomatoes, lemon, Ouzo, grilled bread

Prosciutto Bruschetta 14
*18 month Prosciutto di Parma,
fresh mozzarella, basil oil, Parmigiano*

Orzo's Hummus 13
*chickpeas, tahini, lemon, olive oil & garlic,
served with baguette*

Lebanese Muhammara 13
*roasted red pepper & walnut dip,
za'atar grilled flatbread*

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

SIDES

Marble Potatoes 8
butter & herbs

Wilted Local Greens 8
olive oil & garlic

Half or Whole Baguette 5/8
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 26
*rigatoni pasta, Angus Beef & Duroc pork,
pomodoro, chili flakes, cream, Parmigiano*

Spaghetti Pomodoro 20
*tomato, fresh basil, garlic, olive oil,
Parmigiano Reggiano*

Spring Orecchiette 25
*red wine braised octopus, chickpeas,
house made chorizo, greens, breadcrumbs*

Porcini Mushroom Risotto 25
*arborio rice, peas, roasted garlic,
parmesan butter*

Lamb Shank Bourguignon 34
*slow braised boneless shank,
bacon, pearl onions, mushrooms,
red wine, marble potatoes*

Grilled Fish of the Day 34
*tomato & white wine brodetto,
fennel, garlic, mussels, squid,
toasted rustic bread*

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, Virginia Beer Co. Elbow Patches Porter, Bold Rock Draft Hard Cider, Three Notch'd Non-Alcoholic Hazy IPA

WINES BY THE GLASS

WHITES

		Glass/Bottle
N.V.	Virginia Fizz, Thibaut-Janisson, VA	14 / 56
N.V.	Prosecco, Cantina di Bertolo, Friuli, Italy	12 / 48
2021	Albariño, Morgadío, Rias Baixas, Spain	13 / 52
2020	Tonight's Rosé	12 / 48
2020	Pinot Grigio, Colterenzio, Alto Adige	13 / 52
2021	Viognier, Casale del Giglio, Italy	14 / 56
2021	Chardonnay, Macon-Villages, Fichet, France	14 / 56
2020	Sauvignon Blanc, Langlois, Loire, France	13 / 52

REDS

2020	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	15 / 60
2020	Côtes du Rhône, La Grange de Piaugier, Fr	13 / 56
2020	Cesanese del Piglio, Volpetti, Italy	10 / 40
2016	Chianti Classico, Arbos, Riserva, Italy	14 / 56
2020	Super Tuscan Cab Blend, "Tre," Brancaia, It	14 / 56
2016	Montepulciano d'Abruzzo, Tatone, Italy	14 / 56
2016	Tempranillo, Lopez, Rioja Reserva, Spain	14 / 56
2020	Pinot Noir, Fossil Point, Edna Valley, CA	15 / 60
2021	Malbec, Don Carlos, Mendoza, Argentina	14 / 56

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