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



Orzo



PASSPORT MENU

MEET ME IN MOROCCO

Red Lentil Soup 13
*ginger, garlic, tomatoes, labne,
pumpkin seed & sesame dukkah*

Beet and Kale Salad 14
*local greens, grated beets,
dates, walnuts, goat cheese,
mint, spiced lemon honey dressing*

Grilled Spice Crusted Fish 35
*lemony Charmoula potatoes,
roasted tomatoes,
smoked eggplant puree,
caramelized onion & raisin T'faya*

Lamb Tagine 35
*boneless braised shank,
tomatoes, green olives, figs,
preserved lemon, couscous*

Cardamom Cake 10
*date & rose water puree,
whipped cream, pistachio brittle*

APPETIZERS & SALADS

Caesar Salad 13
*romaine hearts, garlic croutons,
Parmigiano Reggiano*

Mixed Lettuces Salad 13
*red grapes, almonds, red onion,
Manchego cheese, Sherry vinaigrette*

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*

SIDES

Half or Whole Baguette 5/8
fresh baked and served with olive oil

Wilted Local Greens 9
olive oil & garlic

Black Lentils 9
mirepoix, butter & herbs

HOUSE COCKTAILS

The Palio 14
*Bourbon,
ginger syrup, fresh mint*

Pomelo 14
*Grapefruit Vodka, cranberry,
elderflower liqueur, Cointreau*

Cerise 14
*Gin, dry vermouth,
lemon juice, cherry syrup*

Pasionaria 14
*Tequila, elderflower liqueur
lime, harissa salt*

PASTAS & ENTREES

Peasant Beef & Pork Bolognese 26
*rigatoni pasta, Angus Beef & Duroc pork,
pomodoro, chili flakes, cream, Parmigiano*


Spaghetti Pomodoro 22
*tomato, fresh basil, garlic, olive oil,
Parmigiano Reggiano*

Italian Mac 'n' Cheese 25
*farro ditalini, pancetta, sweet peppers,
onions, mushrooms, fontina sauce*


Risotto "Primavera" 26
*arborio rice, asparagus, fava beans,
pecorino, pistachios, pesto butter*

Peppercorn Crusted NY Sirloin 38
*duck fat potatoes, caramelized onions,
Vermouth-mushroom sauce*

Grilled Marinated Pork Tenderloin 30
*black lentils, dried cherry mostarda,
smoked paprika aioli*



Our Orzo Kitchen Family:
Adam, Pete, Taylor, John,
Damon, Javier
Hospitality Director: Katharine
Service Director: Joey
Founding Partners: Ken, Charles,
Laura & Katie



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

HOUSE COCKTAILS

The Ritchie Rich bruised Ketel One, Dolin rinse, three olives	14
Ravello Lemon Vodka, Limoncello, Italicus, lemon juice	14
Pomelo Grapefruit Vodka, elderflower liqueur, cranberry, Cointreau	14
Cerise Gin, dry vermouth, lemon juice, cherry syrup	14
Riviera Gin, lavender lemonade, Pimm's, cucumber, soda	14
The Palio Bourbon, ginger syrup, fresh mint	14
Napoleon's Loss Tequila, Square One Spicy Ginger Juice, lemon	14
Pasionaria Tequila, elderflower liqueur, lime, harissa salt	14
Sangria del Dia chilled wine, citrus, fruit, spiced syrup	12

THE CLASSICS

Sazerac Rye Whiskey, Absinthe, bitters, french sugar cube, lemon	14
Orzo Sour Rye Whiskey, lemon juice, sugar, Langlois cassis	14
Manhattan Rye Whiskey, Dolin sweet vermouth, bitters, cherry	14
Paper Plane Bourbon, Aperol, Amaro Montenegro, lemon	14
Old Fashioned Bourbon, orange, organic cherry, sugar cube, bitters	14
Negroni Gin, Dolin sweet vermouth, Campari, orange twist	14
Mediterranean Margarita Tequila, Licor 43, lime juice	14

MOCKTAILS

Go Fig or Go Home fig-rosemary syrup, lemon juice, Q Tonic	9
The Natural ginger-agave syrup, lemon, club soda, candied ginger	9
Fortuna faux Aperol, simple syrup, orange juice, lemon juice, saline	9

BEER

Local Beers on Draft: Pilsner or IPA	7
Assorted Local & Imported Bottled Beers & Cider	7
Deschutes Fresh Squeezed IPA, Three Notch'd 40 Mile IPA, Alewerks Weekend Lager, Mythos Greek Lager, Pilsner Urquell, Stella Artois, Bold Rock Draft Hard Cider, Virginia Beer Co. Elbow Patches Stout, Lagunitas Non-Alcoholic IPNA	

WINES BY THE GLASS

WHITES

		Glass/Bottle
N.V.	Virginia Fizz, Thibaut-Janisson, VA	15 / 60
N.V.	Prosecco, Cantina di Bertolo, Friuli, Italy	13 / 50
2022	Albariño, Atlantis, Rias Baixas, Spain	14 / 52
2021	Assyrtiko, Skouras, Peloponnese, Greece	15 / 60
2022	Pinot Grigio, Colterenzio, Alto Adige	14 / 52
2021	Viognier, Casale del Giglio, Italy	14 / 56
2022	Chardonnay, Macon-Villages, Fichet, France	15 / 56
2022	Sauvignon Blanc, Foucher, Loire, France	14 / 52
	Tonight's Rosé	13 / 50

REDS

2020	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	17 / 60
2020	Côtes du Rhône, La Grange de Piaugier, Fr	14 / 56
2020	Cabernet Sauvignon, Nico Lazaridi, Greece	14 / 56
2016	Chianti Classico, Arbos, Riserva, Italy	15 / 56
2017	Super Tuscan, Sangiovese Blend, Baccio, It	15 / 56
2021	Montepulciano d'Abruzzo, Valle Reale, Italy	15 / 56
2019	Tempranillo, Lan, Rioja Reserva, Spain	15 / 56
2020	Pinot Noir, Fossil Point, Edna Valley, CA	16 / 60
2021	Malbec, Kilhix, Mendoza, Argentina	14 / 56

VIRGINIA WINES

WHITES

		Bottle
2021	King Family Vineyards, Chardonnay	65
2022	Veritas, Viognier	50
2021	Early Mountain, Petite Manseng	50
2019	Blenheim, "Painted White," Chardonnay blend	55

REDS

2019	King Family Vineyards, Meritage	80
2022	Early Mountain, Cabernet Franc	55
2022	Domaine Finot, Turk Mountain Vineyards, Merlot, Petite Verdot, Malbec	45
2020	Blenheim, "Painted Red," Cabernet Sauvignon & Petite Verdot	65

SMALL BATCH BOURBON

Elijah Craig: warm spice & subtle smoke	14
Four Roses Small Batch: mellow & balanced	16
Basil Hayden: refined style from a high-rye mash	14
Knob Creek 9 year: robust oak, vanilla & caramel	14
Jefferson's Reserve: complex, bold & smooth	19
Woodford Reserve: citrus, spice, cocoa & toffee	14
Blanton's Single Barrel: butterscotch, citrus & oak	22
Eagle Rare Ten Year: almond, raisin, cocoa & a fierce finish	19
Buffalo Trace: smooth vanilla, toffee & candied fruit	18

Ask about our Single Malt Scotch selections and Sipping Tequilas!