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



PASSPORT MENU

FRANCE IN THE FALL

Mixed Fall Greens 14
*julienne root vegetables,
candied walnuts, Roquefort,
roasted apple vinaigrette*

Grilled New York Sirloin 38
*duck fat potatoes, garlic greens,
horseradish cream*

Grilled Fish of the Night 38
*roasted fingerling potatoes,
fennel, sweet peppers,
fresh herbs, Saucisson à l'ail,
mustard cream*

Grilled Duck Breast 38
*braised green cabbage, bacon,
sweet potato, black currant sauce*

Lamb Pot-au-Feu 36
*slow cooked boneless lamb shank,
root vegetables, red wine,
dijon mustard, cornichons, toast*

APPETIZERS & SALADS

Roasted Butternut Squash Soup 13
brown butter, pumpkin seeds

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*

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

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

SIDES

Half or Whole Baguette 6/9
fresh baked and served with olive oil

Duck Fat Potatoes 9
roasted garlic

Wilted Local Greens 9
garlic and olive oil

HOUSE COCKTAILS

Hugo Spritz 15
*Elderflower liqueur, prosecco,
soda, mint*
*Ask about our Aperol Spritz
or Limoncello Spritz!*

White Negroni 15
*Bombay Gin, Lillet Blanc,
Cocchi Americano*

Napoleon's Loss 15
*Tequila, lemon,
Lucy's Ginger Juice*

Piña Reyes 15
*Bacardi Rum, Ancho Reyes,
pineapple, lemon, BBQ rim*

PASTAS & ENTREES

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

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

Pulled Pork Pappardelle 26
*slow roasted pork shoulder,
egg noodles, fennel, rosemary,
pomodoro, Parmigiano Reggiano*

Roasted Mushroom Risotto 26
*arborio rice, mushrooms, hazelnuts,
pecorino, roasted garlic butter*



HAPPY HOUR:
4:00 - 5:30 PM

10% off items ordered
before 5:30 PM.



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

HOUSE COCKTAILS

The Ritchie Rich bruised Ketel One, Dolin rinse, three olives	17
Ravello Lemon Vodka, Limoncello, Italicus, lemon juice	15
Pomelo Grapefruit Vodka, elderflower liqueur, cranberry, Cointreau	15
Cerise Gin, dry vermouth, lemon juice, cherry syrup	15
Riviera Gin, lavender lemonade, Pimm's, cucumber, soda	15
The Palio Bourbon, ginger syrup, fresh mint	15
Pasionaria Tequila, elderflower liqueur, lime, harissa salt	15
Sangria del Dia chilled wine, citrus, fruit, spiced syrup	13

THE CLASSICS

Sazerac Rye Whiskey, Absinthe, bitters, french sugar cube, lemon	15
Orzo Sour Rye Whiskey, lemon juice, sugar, Langlois cassis	15
Manhattan Rye Whiskey, Dolin sweet vermouth, bitters, cherry	15
Paper Plane Bourbon, Aperol, Amaro Montenegro, lemon	15
Old Fashioned Bourbon, orange, organic cherry, sugar cube, bitters	15
Negroni Gin, Dolin sweet vermouth, Campari, orange twist	15
Margarita Tequila, Cointreau, lime juice, simple syrup, salt rim	15

MOCKTAILS

Go Fig or Go Home fig-rosemary syrup, lemon juice, Q Tonic	12
The Natural ginger-agave syrup, lemon, club soda, candied ginger	12
Fortuna Undone Orange Bitter, simple syrup, orange, lemon, saline	12
Elderflower Spritz Dhos Gin Free, elderflower syrup, lime juice, soda	12
Americano No! Undone Orange Bitter, Undone Not Vermouth, orange, soda	12
Faux Bianco Negroni Dhos Gin Free, Undone Little French Aperitif, orange slice	12

BEER

Local Beers on Draft: Pilsner or IPA	7
Assorted Local & Imported Bottled Beers & Cider Deschutes IPA, Three Notch'd IPA, Alewerks Weekend Lager, Mythos Greek Lager, Pilsner Urquell, Stella, Bold Rock Cider, Non-Alcoholic Athletic Lager, Beal's Stout	7

WINES BY THE GLASS

WHITES

		Glass/Bottle
N.V.	Poilvert-Jacques, Brut, Epernay, Champagne	28 / 95
N.V.	Virginia Fizz, Thibaut-Janisson, VA	15 / 60
N.V.	Prosecco, Cantina di Bertolo, Friuli, Italy	13 / 52
2024	Albariño, Atlantis, Rias Baixas, Spain	14 / 56
2023	Assyrtiko, Plano, Drama, Greece	15 / 60
2024	Pinot Grigio, Italo Cescon, Veneto, Italy	15 / 60
2024	Viognier, Casale del Giglio, Italy	14 / 56
2023	Chardonnay, Laboure' Roi, Bourgogne, Fr	15 / 60
2024	Sauvignon Blanc, Foucher, Loire, France	14 / 56
	Tonight's Rosé	13 / 52

REDS

2022	Nebbiolo, Vietti, Perbacco, Piedmont, Italy	18 / 72
2022	Côtes du Rhône, La Grange de Piaugier, Fr	14 / 56
2022	Cab Sauvignon, Tetramythos, Achaia, Greece	15 / 60
2018	Chianti Classico, Arbos, Riserva, Italy	15 / 60
2022	Super Tuscan, Sangiovese Blend, Baccio, It	15 / 60
2021	Montepulciano d'Abruzzo, Castorani, It	15 / 60
2019	Tempranillo, Señorío de P. Peciña, Rioja, Sp	15 / 60
2023	Pinot Noir, In Sheep's Clothing, Oregon	18 / 72
2023	Malbec, Hinojosa, Mendoza, Argentina	14 / 56
2022	Barbera d'Alba, Cascina Bongiovanni, Italy	15 / 60

VIRGINIA WINES

WHITES

		Bottle
2022	King Family Vineyards, Chardonnay	65
2020	Blenheim Vineyards, Viognier, Monticello	55
2022	Early Mountain, Petite Manseng	65
2023	Gabriele Rausse, Gruner Veltliner	50

REDS

2019	King Family Vineyards, Meritage	125
	<i>2024 Governor's Cup Gold Medal Winner</i>	
2021	Wisdom Oak, Cabernet Franc, Monticello	60
2023	Gabriele Rausse, Malbec, Albemarle	60
2020	Grand Vin, "R", Bordeaux Blend, Monticello	65

SMALL BATCH BOURBON

Elijah Craig: warm spice & subtle smoke	16
Four Roses Small Batch: mellow & balanced	16
Basil Hayden: refined style from a high-rye mash	16
Knob Creek 9 year: robust oak, vanilla & caramel	16
Jefferson's Reserve: complex, bold & smooth	19
Woodford Reserve: citrus, spice, cocoa & toffee	16
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!