

ØRCHARD

Eat. Drink. Gather.

LUNCH

APPETIZERS

BEEF CARPACCIO*

Thinly-Sliced Filet Mignon, Black Garlic Aioli, Crispy Capers, Dressed Arugula, Steakhouse Crackers [22]

FRIED CALAMARI Cajun Remoulade [17]

CRAB CAKES

Blue Lump Crab, Cajun Remoulade, Frisée, Radish [24]

COCONUT SHRIMP

Paired with Hot Catawba Peach Horseradish Sauce [13]

VINTNERS CHARCUTERIE Artisan Cheeses, Cured Meats, Farm Stand Jams, Nuts, Seasonal Fruit [26]

HOG WINGS Paired with Farm Stand Peach BBQ Sauce [13]

WHIPPED FETA & HOT HONEY

Bulgarian Whipped Feta, Farm Stand Henny B's Hot Honey, Lust Dust, Red Pepper Flakes, Toasted Pita [18]

BLEU CHEESE CHIPS

Housemade Chips, Creamy Bleu Cheese, Balsamic Reduction [14]

STREET CORN

Chili-Lime Aioli, Cotija Cheese, Tajin, Fresh Cilantro [16]

LUNCH PLATES

Enhance to Truffle Fries [+2]

WAGYU BEEF BURGER*

Half Pound Wagyu Beef, Fontina Cheese, Farm Stand Bacon Chili Jam, LTO, Toasted Potato Bun, Truffle Fries [25]

LOBSTER ROLL

Freshly Buttered Maine Lobster, Tarragon Mayo, Crisp Romaine, Toasted Brioche, Served with Truffle Fries [32]

HOT HONEY CRISPY CHICKEN SANDWICH

Henny B's Hot Honey Fried Chicken, Duke's Mayo, Pickle Chips, Crisp Romaine, Tomato, Toasted Brioche Bun, Served with Housemade Chips [17]

CRAB CAKE BLT

Blue Lump Crab, Nueske's Bacon, Crisp Romaine, Tomato, Dijonaise, Pretzel Bun, Served with Housemade Chips [25]

PERCH TACOS

Three Crispy Perch Fillets, Lettuce, Tomato, Cajun Tartar, Served with Housemade Chips [18]

BLACK & BLEU WAGYU BURGER*

Half Pound, Danish Bleu Cheese, Crisp Romaine, Tomato, Red Onion, Toasted Brioche Bun, Truffle Fries [23]

SCALLOPS*

Two Seared Scallops, Corn-Bacon Risotto, Crispy Brussels Sprouts [27]

STEAK FRITES*

14-oz Prime New York Strip, Truffle Fries [42]

RAW BAR

OYSTERS ON THE HALF SHELL*

Champagne Mignonette, Horseradish Cocktail Sauce, Fresh Lemon 1/2 Dozen or Dozen [18/36]

JUMBO SHRIMP COCKTAIL*

Black Tiger Shrimp, Horseradish Cocktail Sauce, Fresh Lemon [4.50 each]

SHELLFISH PLATTER*

½ Pound King Crab Legs, Two 4-oz Maine Lobster Tails, ½ Dozen Oysters, Four Jumbo Shrimp Cocktail, Seaweed Salad, Champagne Mignonette, Horseradish Cocktail Sauce, Clarified Butter, Fresh Lemon [95]

SALADS

ØRCHARD

Mixed Greens, Bulgarian Feta, Diced Apples, Red Onion, Roasted Pepitas, Honey Citrus Vinaigrette [10]

HEIRLOOM TOMATO PANZANELLA

Heirloom Tomatoes, Herbed Focaccia Croutons, Fresh Basil, Fresh Mozzarella, Farm Stand Apple Balsamic & Basil Olive Oil [14]

CLASSIC CAESAR Romaine, Anchovies, Parmesan Shavings, Croutons, Creamy Caesar Dressing [12]

WEDGE

Iceberg Lettuce, Red Onion, Tomato, Nueske's Bacon Lardons, Bleu Cheese Crumbles, Bleu Cheese Dressing [13]

SOUPS

CLAM CHOWDER Cup or Bowl [9/13]

LOBSTER BISQUE [19]

A 2.5% Service Fee is applied to all transactions, which allows us to pay a fair-living wage to our employees during inflationary times, we appreciate your understanding.

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.