BRUNCH =

ØRCHARD Eat. Drink. Gather.

APPETIZERS

BEEF CARPACCIO*

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

FRIED CALAMARI

Cajun Remoulade [17]

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

COCONUT SHRIMP Paired with Hot Catawba Peach Horseradish Sauce [13]

PORK BELLY *Apple Pineapple Slaw, Farm Stand Hot Catawba Peach Glaze* [18]

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]

SALADS

ØRCHARD

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

BEET & GOAT CHEESE

Golden Beets, Farm Stand Hot Honey Goat Cheese, Toasted Pistachios, Sumac Citrus Vinaigrette, Watermelon Radish [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]

OMELETTES

BACON & HAM

Nueske's Bacon, Ham, Swiss Cheese, Breakfast Potatoes [16]

MEDITERRANEAN

Spinach, Tomatoes, Bulgarian Feta, Breakfast Potatoes [15]

EGGS BENEDICT

CLASSIC HAM

Poached Local Eggs, Ham & Hollandaise on an English Muffin, Breakfast Potatoes [17]

LOBSTER CLAW

Poached Local Eggs, Fresh Maine Lobster & Hollandaise on an English Muffin, Breakfast Potatoes [29]

CRAB CAKE

Poached Local Eggs, Lump Blue Crab & Hollandaise on an English Muffin, Breakfast Potatoes [29]

BRUNCH PLATES

PEBBLE BEACH SUNRISE

Local Eggs Your Way, Nueske's Bacon, Fried Red Skins, Toast [15]

DOROTHY'S BREAKFAST SANDWICH

Pretzel Bun, Local Fried Egg, Neueske's Bacon. Swiss Cheese, Hollandaise, Served with Breakfast Potatoes [16]

CHICKEN & WAFFLES Crispy Bone-in Chicken, Belgian Pearl Sugar Waffle, Henny B's Maple Syrup & Whipped Butter [22]

BANANAS FOSTER FRENCH TOAST Banana & Bacon Foster, Brioche Bread, Powdered Sugar [17]

SAUSAGE GRAVY & BISCUITS [15]

SHORT RIB HASH

Two Local Fried Eggs, Slowly-Braised Beef Short Rib, Roasted Red Peppers, Breakfast Potatoes [17]

BRUNCH BURGER*

Half Pound Wagyu Beef, Fried Local Egg, Nueske's Bacon, Cheddar, Hollandaise, Toasted Brioche Bun, Truffle Fries [23]

LOBSTER ROLL

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

HOT HONEY CRISPY CHICKEN SANDWICH

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

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.