

# BRUNCH

## APPETIZERS

FRIED CALAMARI Cajun Remoulade [19]

**CHICKEN LOLLIPOPS** 

Apple-Fig BBQ [18]

**COCONUT SHRIMP** 

Hot Catawba Peach Horseradish Sauce [13]

**VINTNERS CHARCUTERIE** 

Artisan Cheeses, Cured Meats, Farm Stand Jams, Nuts, Seasonal Fresh Fruit, Crackers [26]

WHIPPED FETA & HOT HONEY

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

TRUFFLE FRIES Garlic Aioli [14]

CRISPY BRUSSELS SPROUTS Maple Bacon Aioli [13]

# SALADS & SOUP

**ØRCHARD** Mixed Greens, Bulgarian Feta, Diced Apples, Red Onion, Roasted Pepitas, Honey Citrus Vinaigrette [12]

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

**WEDGE** Iceberg Lettuce, Red Onion, Tomatoes, Bacon Lardons, Bleu Cheese Crumbles, House Bleu Cheese Dressing [13]

HEIRLOOM TOMATO PANZANELLA Fresh Basil, Herbed Focaccia, Red Onion, Ciliegine Mozzarella, Olive Oil, Balsamic Pearls [15]

CLAM CHOWDER Cup or Bowl [9 / 13]

LOBSTER BISQUE [19]

## OMELETTES

BACON & HAM Nueske's Bacon, Ham, Swiss Cheese, Breakfast Potatoes [19]

GARDEN Roasted Cherry Tomatoes, Fresh Basil, Mozzarella [18]

## EGGS BENEDICT

#### **CLASSIC HAM**

Poached Local Eggs, Ham & Hollandaise on an English Muffin, Breakfast Potatoes [19]

#### **LOBSTER CLAW**

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

# BRUNCH PLATES

**LUMP CRAB TOAST** Crab Salad, Avocado, Heirloom Tomatoes, Grilled Thick-Cut Sourdough [22]

PEBBLE BEACH SUNRISE Local Eggs, Nueske's Bacon, Breakfast Potatoes, Choice of Toast [15] Enhance with Grilled Thick-Cut Sourdough [+5]

**DOROTHY'S BREAKFAST SANDWICH** Pretzel Bun, Local Fried Egg, Nueske's Bacon, Swiss Cheese, Hollandaise, Breakfast Potatoes [16]

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

**PEACH FOSTER FRENCH TOAST** Cinnamon Peach Foster, French Brioche, House Whipped Cream [20]

EGGS IN PURGATORY Two Poached Eggs, Zesty Tomato Sauce with Bacon, Parmesan Reggiano, Basil, Toasted Herbed Focaccia [18]

WAGYU SMASH BURGER Double 4-oz Patties, American Cheese, Special Sauce, Caramelized Onions, Lettuce, Tomato, Pickle, Truffle Fries [25]

LOBSTER ROLL Buttered Maine Lobster, Toasted Brioche Roll, Old Bay-Lemon Aioli, Romaine, Served with Chips [34]

PERCH SANDWICH Lettuce, Tomato, House Tartar, Served with Homemade Chips [22]

A 2.5% Service Fee is applied to all transactions, which allows us to pay a fairliving 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 061125



### BRUNCH BEVERAGES

# COFFEE & TEA

#### **HENNY B'S LAVENDER OAT LATTE**

Ørchard Espresso, Henny B's Honey, Lavender Syrup, Oat Milk, Finished with Honey Drizzle [6]

ØRCHARD COLD BREW [5]

ØRCHARD DOUBLE ESPRESSO [2.50]

CAPPUCCINO [4.75]

CAFE AMERICANO [5.50]

CARAMEL MACCHIATO [5.75]

**HOT BAGGED TEA [3]** 

FRESHLY BREWED ICED TEA [3]

ALMOND -OR- OAT MILK [+1]

**FLAVORED STEAMER [+0.60]** 

# JUICE & WATER

ORANGE [3.50]

**PINEAPPLE** [3.50]

GRAPEFRUIT [3.50]

LEMONADE [3]

**CRANBERRY** [3.50]

SAN PELLEGRINO [8]

WHITE CRANBERRY [3.50] AQUA PANNA [8]

## CLASSIC COCKTAILS

#### **BLOODY MARY**

Tito's Handmade Vodka, Farm Stand Catawba Cure Bloody Mix, Assorted Meat & Cheese Skewer [14]

#### ØRCHARD MIMOSA

Ørchard Sparkling, Hand-Squeezed Orange Juice and Peach Nectar Blend [12]

#### **CLASSIC MIMOSA**

Brut Sparkling with Choice of Juice:

Orange, Pineapple, Cranberry, Grapefruit, Peach Nectar, Pear Nectar, White Cranberry [10]

#### **NITRO ESPRESSO MARTINI**

Vodka, Kahlua, Vanilla Simple [18]

#### **SCREWDRIVER**

Tito's Handmade Vodka, Fresh Orange Juice [11]

#### **TEQUILA SUNRISE**

Tequila Reposado, Fresh OJ, Grenadine [12]

#### **IRISH COFFEE**

Freshly-Brewed Ørchard Coffee, Jameson, Irish Cream [12]

#### **MILLIONAIRE'S COFFEE**

Freshly-Brewed Ørchard Coffee, Irish Cream, Hazelnut Liqueur, Kahlua [11]

#### **APEROL SPRITZ**

Aperol, Prosecco, Fresh Orange, Soda [12]

## SUNRISE ELIXIRS

#### **MOCKIN' MARY**

Farm Stand Catawba Cure Bloody Mix, Assorted Meat & Cheese Skewers [10]

#### **CITRUS BLOOM LEMONADE**

Hyper-Local Lemonade and Seasonal Berries [10]
SPICED PEAR COLADA

Pear Nectar, Coco Lopez, Sage Simple, Fresh Lemon, Ginger Beer [10]

#### **ESPRESSO MOCKTINI**

Ørchard Espresso, Vanilla Simple, Fresh Cream [10]
WHITE PEACH FAUXGRIA

FRE Chardonnay, Peach Nectar, Seasonal Fruit [10] SOFT SPRITZ

Lyre's Italian, Pear Nectar, Ginger Ale, Fresh Orange and Mint [10]

### HANDCRAFTED COCKTAILS

#### **ØRCHARD LEMONADE**

Tito's Handmade Vodka, Seasonal Berries, Hyper-Local Lemonade [13]

#### HOT CATAWBA PEACH MARGARITA

Don Julio Reposado, Habanero-Infused Peach Nectar, Fresh Lime, Agave, Salt Rim [14]

#### TOASTED PECAN OLD FASHIONED

Woodford Reserve Bourbon, Butter Pecan Syrup, Chicory Pecan Bitters, Candied Pecans [17]

#### **DOPPIO**

Ørchard Espresso, Amaro Averna, Kahlua [12]

#### **NONINO SPRITZ**

Amaro Nonino, Prosecco, Fresh Lime, Soda [12]

WHITE PEACH -OR- RED BERRY SANGRIA [12]