

# ØRCHARD

*Eat. Drink. Gather.*

## DINNER

### APPETIZERS

#### WARM CHEDDAR BRIOCHE ROLLS

*Cultured Butter [12]*

#### CRISPY BRUSSELS SPROUTS

*Maple Bacon Aioli, Parmesan Reggiano [13]*

#### TRUFFLE FRIES

*Served with Garlic Aioli [14]*

#### WHIPPED FETA & HOT HONEY

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

#### VINTNERS CHARCUTERIE

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

#### CHICKEN LOLLIPOPS

*Crispy Drums, Apple-Fig BBQ [19]*

#### FRIED GREEN TOMATOES

*Local Green Tomatoes, Corn Salsa, Buttermilk-Dill Citrus Vinaigrette [18]*

#### FRIED CALAMARI

*Cajun Remoulade, Fresh Lemon [19]*

#### SPRING GNOCCHI

*Peas & Mint, Bacon Lardons, Parmesan Foam [22]*

### SOUPS

**CLAM CHOWDER** *Cup or Bowl [9 / 13]*

**LOBSTER BISQUE** [19]

### RAW BAR

#### OYSTERS ON THE HALF SHELL\*

*Champagne Mignonette, Horseradish Cocktail Sauce, Fresh Lemon ½ Dozen or Dozen [19 / 37]*

#### JUMBO SHRIMP COCKTAIL\*

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

#### BEEF CARPACCIO\*

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

### SALADS

#### ØRCHARD

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

#### CLASSIC CAESAR

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

#### WEDGE

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

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.

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## USDA PRIME STEAKS

### FILET MIGNON\*

8-oz Center Cut, Garlic Whipped Potatoes, Grilled Asparagus [52]

### SURF AND TURF\*

8-oz Center Cut Filet, 6-oz Lobster Tail, Baked Potato, Haricot Verts [69]

### NEW YORK STRIP\*

14-oz Center Cut, Garlic Whipped Potatoes, Grilled Asparagus [64]

### CHEF'S CUT\*

Ask about our Rotating Cut, Baked Potato, Seasonal Veg [MP]

## ENHANCEMENTS

### LOBSTER TAIL

[30 / 6-oz]

### GRILLED SHRIMP

[13.50 / three pieces]

### OSCAR STYLE

[22]

## SIGNATURE DISHES

### SHELLFISH DUO

6-oz Lobster Tail, Grilled Jumbo Shrimp, Garlic Whipped Potatoes, Haricot Verts [56]

### FAROE ISLAND SALMON\*

Lemon-Dill Cream Sauce, Charred Broccolini, Confit Marble Potatoes [35]

### SCALLOPS\*

Herbed Orzo, Spring Peas, Preserve Lemon & Mint Reduction [49]

### LAKE ERIE PERCH\*

Panko Fried, Garlic Whipped Potatoes, Haricot Verts [35]

### LOBSTER RAVIOLI

Citrus Lobster Cream, Baby Spinach [34]

### HALF CHICKEN

Farm Stand Catawba Peach BBQ, Charred Broccolini, Confit Marble Potatoes [30]

### HALF DUCK

Farm Stand Hot Catawba Peach Glaze, Garlic Whipped Potatoes, Haricot Verts [44]

### PORK CHOP\*

Farm Stand Chipotle Apple Butter, Garlic Whipped Potatoes, Grilled Asparagus [45]

### WAGYU SMASH BURGER

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