

ØRCHARD

Eat. Drink. Gather.

DINNER

APPETIZERS

WARM CHEDDAR BRIOCHE ROLLS

Cultured Butter [12]

CRISPY BRUSSELS SPROUTS

Maple Bacon Aioli, Parmesan Reggiano [14]

TRUFFLE FRIES

Served with Garlic Aioli [14]

MUSSELS

One Pound P.E.I. Mussels, Italian Sausage, White Wine Butter Garlic Broth, Toasted Sourdough [23]

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 [29]

CONFIT CHICKEN WINGS

Half Dozen Jumbo Chicken Wings, Pomegranate Hot Sauce [16]

COCONUT SHRIMP

Hot Catawba Peach Horseradish Sauce [15]

SQUASH & MEATBALLS

House Wagyu Meatballs, Roasted Delicatta Squash, Herbed Ricotta, Tart Cherry Relish [20]

FRIED CALAMARI

Cajun Remoulade, Fresh Lemon [19]

RAW BAR

OYSTERS ON THE HALF SHELL*

Champagne Mignonette, Horseradish Cocktail Sauce, Fresh Lemon 1/2 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 & 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]

BEET SALAD Braised Golden Beets, Herbed Ricotta, Sweet Red Beets, Charred Leeks, Toasted Pecans [15]

Salmon* 22, Petite Filet *18, Chicken 12, Shrimp 13.50

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.

Version: 1/20/2026

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USDA PRIME STEAKS

FILET MIGNON*

8-oz Center Cut, Garlic Whipped Potatoes, Grilled Asparagus [56]

NEW YORK STRIP*

14-oz Center Cut, Garlic Whipped Potatoes, Grilled Asparagus [68]

WAGYU RIBEYE*

16-oz Hand Cut Kuro Wagyu Ribeye, Grilled Asparagus, Baked Potato [69]

SURF & TURF*

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

FILET OSCAR*

Maine Lobster, Béarnaise, Garlic Whipped Potatoes, Grilled Asparagus [64]

ENHANCEMENTS

LOBSTER TAIL GRILLED SHRIMP
[30 / 6-oz] [13.50 / 3 pieces]

SIGNATURE DISHES

SHELLFISH DUO

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

FAROE ISLAND SALMON*

Lemon-Dill Cream Sauce, Roasted Heirloom Carrots, Potato Latke [35]

SCALLOPS*

Corn Risotto, Crispy Brussels Sprouts [49]

LAKE ERIE PERCH*

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

SHORT RIB PASTA

Braised Beef Short Rib, Mushroom Pappardelle, Sage Cream, Tart Cherries, Crispy Sage [34]

HALF CHICKEN

Cranberry-Rosemary Glaze, Whipped Potatoes, Roasted Heirloom Carrots [30]

BEEF SHORT RIBS

Braised Beef Short Ribs, Potato Latke, Roasted Heirloom Carrots, Pan Jus [44]

PORK CHOP*

Farm Stand Chipotle Apple Butter, Garlic Whipped Potatoes, Haricot Verts [39]

ØRCHARD SMASH BURGER

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