

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]

BAKED CRAB DIP

*Lump Crab, Cream Cheese, Old Bay, Fresh Lemon,
Served with Crispy Pita [20]*

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]

COCONUT SHRIMP

Hot Catawba Peach Horseradish Sauce [13]

FRIED GREEN TOMATOES

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

FRIED CALAMARI

Cajun Remoulade, Fresh Lemon [19]

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 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]*

AHI TUNA NACHOS*

*Yellowfin Tuna Dressed with Soy Sauce and Tuxedo
Sesame Seeds, Avocado-Lime Crema, and Pickled
Onions on Crispy Wonton Chips [26]*

SALADS

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]

Salmon* 22, Steak* 22, Chicken 12, Shrimp 13.50

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: 070425

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USDA PRIME STEAKS

FILET MIGNON*

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

NEW YORK STRIP*

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

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 [69]

ENHANCEMENTS

LOBSTER TAIL [30 / 6-oz] **GRILLED SHRIMP** [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, Charred Broccolini, Confit Marble Potatoes [35]

SCALLOPS*

Black Rice, Roasted Zucchini & Summer Squash, Lemon-Basil Gastrique [49]

LAKE ERIE PERCH*

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

LOBSTER RAVIOLI

Citrus Lobster Cream, Baby Spinach [34]

LOBSTER ROLL

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

HALF CHICKEN

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

DUCK CONFIT

Two Confit Duck Legs, Farm Stand Cherry-Thyme Glaze, Black Rice, Roasted Zucchini & Summer Squash [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]