

ØRCHARD

Eat. Drink. Gather.

LUNCH

APPETIZERS

BEEF CARPACCIO*

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

FRIED CALAMARI Cajun Remoulade [17]

CRAB CAKE

Fennel, Radish, Cilantro, Meyer Lemon Aioli [24]

COCONUT SHRIMP

Paired with Hot Catawba Peach Horseradish Sauce [13]

CHICKEN LIVER MOUSSE

Country Dijon, Autumn Fruit Chutney, Grilled Focaccia [18]

VINTNERS CHARCUTERIE Artisan Cheeses, Cured Meats, Farm Stand Jams, Nuts, Seasonal Fruit [26]

BRUSCHETTA Butternut Squash Caponata, Ricotta, Sicilian Pistachios, Farm Stand Henny B's Honey [13]

WHIPPED FETA & HOT HONEY

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

STREET CORN

Chili-Lime Aioli, Cotija Cheese, Tajin, Fresh Cilantro [16]

LUNCH PLATES

Enhance Housemade Chips to Truffle Fries [+2]

WAGYU SMASH BURGER

Double 5-oz Patties, American Cheese, Special Sauce, Caramelized Onions, Lettuce, Tomato, Pickle, Truffle Fries [25]

LOBSTER ROLL

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

HOT HONEY CRISPY CHICKEN SANDWICH

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

PERCH TACOS

Three Crispy Perch Fillets, Lettuce, Tomato, Cajun Tartar, Served with Housemade Chips [18]

AGNOLOTTI

Charred Corn, Basil, Marinated Cherry Tomatoes [28]

SCALLOPS*

Two Seared Scallops, Corn-Bacon Risotto, Crispy Brussels Sprouts [27]

STEAK FRITES*

Flat Iron Steak, Truffle Fries, Orchard Steak Sauce [30]

RAW BAR

OYSTERS ON THE HALF SHELL*

Champagne Mignonette, Horseradish Cocktail Sauce, Fresh Lemon 1/2 Dozen or Dozen [18/36]

JUMBO SHRIMP COCKTAIL*

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

SHELLFISH PLATTER*

1/2 Pound King Crab Legs, Two 4-oz Maine Lobster Tails, 1/2 Dozen Oysters, Four Jumbo Shrimp Cocktail, Seaweed Salad, Champagne Mignonette, Horseradish Cocktail Sauce, Clarified Butter, Fresh Lemon [95]

SALADS

ØRCHARD

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

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]

Add Salmon 22 / Flat Iron Steak 22 / Chicken 12 / Shrimp 18

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.