

ØRCHARD

Eat. Drink. Gather.

APPETIZERS

FRIED CALAMARI *Cajun Remoulade [19]*

CONFIT CHICKEN WINGS

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

COCONUT SHRIMP

Hot Catawba Peach Horseradish Sauce [15]

VINTNERS CHARCUTERIE

Artisan Cheeses, Cured Meats, Farm Stand Jams, Nuts, Seasonal Fresh Fruit, Crackers [29]

WHIPPED FETA & HOT HONEY

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

MUSSELS

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

TRUFFLE FRIES *Garlic Aioli [14]*

CRISPY BRUSSELS SPROUTS *Maple Bacon Aioli [14]*

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]

LUNCH PLATES

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

FRENCH DIP *Toasted French Demi Baguette, Shaved Prime Rib, Horseradish Sour Cream, House Made Au Jus, House Chips [19]*

CLASSIC CRISPY CHICKEN SANDWICH *Buttermilk Fried Chicken Breast Cutlet, Lettuce, Tomato, Mayonnaise, Toasted Potato Bun, French Fries [16]*

PERCH SANDWICH *Toasted French Demi Baguette, Lake Erie Perch, House Tartar Sauce, Lettuce, Tomato, House Chips [22]*

TURKEY CLUB *Tuscan White Bread, Hickory Honey Turkey, Lettuce, Tomato, Mayonnaise, Bacon, House Chips [19]*

HARVEST SALAD *Spring Mix, Honey Dijon Vinaigrette, Crispy Quinoa, Yellow Beets, Dried Cranberries, Grilled Salmon [25]*

PETITE SURF N TURF *3oz Chargrilled Filet Mignon, Two Jumbo Shrimp, Haricot Verts, Crispy Smashed Potato with Chive & Parmesan Reggiano [35]*

SCALLOPS* *Corn Risotto, Crispy Brussels Sprouts [28]*

SHORT RIB PASTA *Braised Beef Short Rib, Mushroom Pappardelle, Sage Cream, Tart Cherries, Crispy Sage [34]*

FAROE ISLAND SALMON* *Sage Cream, Haricot Verts, Crispy Smashed Potato with Chive & Parmesan Reggiano [35]*

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: 052225