

# ØRCHARD BAR & TABLE

CATAWBA ISLAND, OHIO

## BRUNCH

### APPETIZERS

#### CINNAMON ROLL

Jumbo roll, cream cheese icing [6]

#### HENRIK'S WAFFLE

Pearl Sugar Belgian waffle,  
Henny B's local maple syrup [7]

#### PRETZEL BITES

Flash fried Bavarian style pretzel served with  
beer cheese and whole grain mustard [12]

#### BRIE CROSTINIS

French baguette, Danish brie, applewood  
bacon, crisp apple, arugula, honey drizzle  
[14]

#### SLOPPY DUCK SLIDERS

Thai chili duck confit, wasabi slaw,  
mini brioche  
[16]

#### SHRIMP COCKTAIL

Jumbo shrimp, cocktail sauce [4.50 each]

#### VINTNERS CHEESE BOARD

Assortment of artisan cheeses,  
cured meats, Orchard jams, nuts,  
pickled vegetables, fruits, crackers  
[24]

#### BEEF CARPACCIO

Thinly shaved beef tenderloin, black garlic aioli,  
crispy capers, cured egg yolk bottarga,  
dressed arugula, music paper cracker\*  
[13]

#### COCONUT SHRIMP

Hot Catawba peach, horseradish dipping sauce  
[13]

#### LAKE ERIE PERCH TACOS

Flash fried fillets, shredded lettuce,  
tomato, Cajun tartar, flour tortilla [15]

### SALADS

#### ØRCHARD

Mixed greens, apple, feta, pepitas,  
sherry-shallot vinaigrette [8]

#### CLASSIC CAESAR

Crisp romaine, house dressing,  
parmesan, white anchovy,  
garlic croutons [9]

#### WEDGE

Iceberg lettuce, bleu cheese dressing,  
cherry tomatoes, red onion,  
applewood bacon [11]

#### TOMATO & MOZZARELLA

Beefsteak tomato, fresh basil, balsamic  
reduction, mozzarella cheese [12]

#### BEET

Braised beets, truffle & honey vinaigrette,  
goat cheese, arugula garnish [11]

### SOUP

#### SOUP OF THE DAY

[market price]



## ENTREES

### THE BENEDICTS

**Classic:** Poached eggs, ham, hollandaise,  
English muffin, fried red skins [13]

**Lobster:** Poached eggs, buttered Maine  
lobster, hollandaise, English muffin,  
fried red skins [17]

**Smoked Salmon:** Poached eggs,  
Scottish salmon, hollandaise, English muffin,  
fried red skins [15]

### CHICKEN & WAFFLES

Pearl sugar Belgian waffles, fried chicken,  
hot honey, local maple syrup [17]

### FARM STAND OMELET

Local eggs, Chefs weekly vegetable and cheese  
selection, served with crispy potatoes,  
choice of toast [13]

### EAST POINT BREAKFAST

Local eggs your style, house made sausage  
gravy, buttermilk biscuits, applewood bacon  
fried red skins [14]

### SCOTTISH SALMON BAGEL

House smoked salmon, red onion, capers,  
tomatoes, spinach, hard-boiled egg, cream  
cheese, everything bagel, fried red skins [14]

### PEBBLE BEACH SUNRISE

Local eggs your style, fried red skins,  
applewood bacon, choice of toast [12]

### FRENCH TOAST

Brioche, local maple syrup, powdered sugar,  
applewood smoked bacon [13]

### DRY-AGED WAGYU BURGER

½ pound wagyu burger, grilled potato bun,  
Farm Stand bacon jam, aged cheddar,  
LTO, truffle fries\* [20]

### LAKE ERIE PERCH SANDWICH

Flash fried yellow perch, grilled potato bun,  
lettuce, tomato, tartar sauce,  
house seasoned chips [16]

### LAMB FRENCH DIP

Slowly braised, thinly sliced lamb, caramelized  
onions, goat cheese, on a French baguette,  
rosemary au jus, truffle fries [19]

*The State of Ohio Department of Health requires all food service institutions to inform guest of the following: \*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.*