

ØRCHARD

Eat. Drink. Gather.

BRUNCH

APPETIZERS

ESTATE RESERVE BOARD Selection of International Cheeses & Cured Meats [34]

LOLLIPOP LAMB CHOPS Mint Demi Glace [23]

MUSSELS One Pound P.E.I. Mussels, Chorizo, White Wine Butter Garlic Broth, Crostini [23]

WALLEYE BITES House Breaded Walleye Bites Served with Tartar and Fresh Lemon [18]

CRISPY BRUSSELS SPROUTS Maple Bacon Aioli, Parmesan [15]

SLOPPY DUCK SLIDERS Duck Confit, Sweet Chili Sauce, Wasabi Slaw, Served on a Slider Bun [18]

COCONUT SHRIMP Hot Catawba Peach Horseradish Sauce [15]

WHIPPED FETA & HOT HONEY Farm Stand Henny B's Hot Honey, Toasted Pita [18]

MEATBALLS Red Sauce, Herbed Ricotta, Crostini [20]

FRIED CALAMARI Cajun Remoulade [19]

TRUFFLE FRIES Garlic Aioli [14]

JUMBO SHRIMP COCKTAIL* Black Tiger Shrimp, Horseradish Cocktail Sauce, Fresh Lemon [4.50 each]

Tuna Nachos Soy Marinated Ahi Tuna, Jalapeños, Seaweed Salad, Avocado, Crispy Wontons, Cucumber Wasabi Dressing, Tuxedo Sesame Seeds, Pickled Ginger, Wasabi [20]

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]

ROMAINE WEDGE Romaine Lettuce, Red Onion, Tomatoes, Bacon Lardons, Bleu Cheese Crumbles, House Bleu Cheese Dressing [13]

Salmon* 18, Petite Filet *18, Chicken 9, Shrimp 13.5

CLAM CHOWDER Cup or Bowl [9 / 13]

LOBSTER BISQUE [19]

EGG CLASSICS

BACON & HAM OMELETTE Bacon, Ham, Swiss Cheese, Breakfast Potatoes [19]

GARDEN OMELETTE Roasted Cherry Tomatoes, Fresh Basil, Mozzarella [18]

CLASSIC HAM BENEDICT

Poached Local Eggs, Ham & Hollandaise on an English Muffin, Breakfast Potatoes [19]

LOBSTER CLAW BENEDICT

Poached Local Eggs, Fresh Maine Lobster & Hollandaise on an English Muffin, Breakfast Potatoes [29]

BRUNCH PLATES

SMOKED SALMON TOAST Smoked Scottish Salmon, Herbed Cream Cheese, Red Onion, Crispy Capers, Cucumber, Grilled Thick-Cut Sourdough [22]

PEBBLE BEACH SUNRISE Local Eggs, Bacon, Breakfast Potatoes, Choice of Toast [15]
Enhance with Sourdough [+2.5]

DOROTHY'S BREAKFAST SANDWICH Pretzel Bun, Local Fried Egg, Bacon, Swiss Cheese, Hollandaise, Breakfast Potatoes [16]

CHICKEN & WAFFLES Hot Honey Crispy Bone-in Chicken, Belgian Pearl Sugar Waffle, Henny B's Maple Syrup & Whipped Butter [22]

BANANAS FOSTER FRENCH TOAST Bacon & Banana Foster, French Brioche Powdered Sugar [20]

EGGS IN PURGATORY Two Poached Eggs, Zesty Tomato Sauce with Bacon, Parmesan Reggiano, Basil, Toasted Herbed Focaccia [18]

ØRCHARD BURGER Double Patties, American Cheese, Special Sauce, Caramelized Onions, Lettuce, Tomato, Pickle, Truffle Fries [25]

PERCH SANDWICH Lettuce, Tomato, House Tartar, Served with Homemade Chips [22]

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BRUNCH BEVERAGES

COFFEE & TEA

HENNY B'S LAVENDER OAT COLD BREW

Ørchar Espresso, Henny B's Honey, Lavender Syrup, Oat Milk, Finished with Honey Drizzle [6]

ØRCHARD COLD BREW [5]

ØRCHARD FRESHLY BREWED COFFEE [3.50]

HOT BAGGED TEA [3]

FRESHLY BREWED ICED TEA [3]

JUICE & WATER

ORANGE [3.50]

PINEAPPLE [3.50]

GRAPEFRUIT [3.50]

LEMONADE [3]

CRANBERRY [3.50]

SAN PELLEGRINO [8]

WHITE CRANBERRY [3.50]

AQUA PANNA [8]

SUNRISE ELIXIRS

WHITE FAUXGRIA

FRE Chardonnay, Pama Liqueur, Fresh Citrus, and Simple Syrup [10]

RED BERRY FAUXGRIA

FRE Cabernet Sauvignon, Cinnamon Simple, Apple Cider, Seasonal Fruit [10]

SOFT ROSEMARY SPRITZ

Lyre's Italian, Pear Nectar, Ginger Ale, Rosemary Syrup, Fresh Orange [10]

SAGE DECEPTION

FRE Cabernet Sauvignon, Pama Liqueur, Fresh Citrus, and Simple Syrup [10]

CLASSIC COCKTAILS

BRUNCH COCKTAIL BAR *Build your own!*

Smirnoff Bloody [7]

Premium Bloody Mary [10]

Ørchar Sparkling Mimosa [5]

ESPRESSO MARTINI

Vodka, Kahlua, Vanilla Simple [16]

Red Velvet [+2]

SCREWDRIVER

Tito's Handmade Vodka, Fresh Orange Juice [11]

TEQUILA SUNRISE

Tequila Reposado, Fresh OJ, Grenadine [12]

IRISH COFFEE

Freshly-Brewed Ørchar Coffee, Jameson, Irish Cream [12]

MILLIONAIRE'S COFFEE

Freshly-Brewed Ørchar Coffee, Irish Cream, Hazelnut Liqueur, Kahlua [11]

APEROL SPRITZ

Aperol, Prosecco, Fresh Orange, Soda [12]

HUGO SPRITZ

St. Germain Elderflower Liqueur, Ørchar Sparkling, Fresh Mint [12]

HOT CATAWBA PEACH MARGARITA

Don Julio Reposado, Habanero-Infused Peach Nectar, Fresh Lime, Agave, Salt Rim [14]

MORNING BREAKFAST OLD FASHIONED

Knob Creek Smoked Maple, Demerara Simple, Cinnamon Simple, Chocolate Bitters, Cherry [17]

TOASTED PECAN OLD FASHIONED

Woodford Reserve Bourbon, Homemade Butter Pecan Syrup, Chicory Pecan Bitters, Candied Pecans [17]

RED VINE SANGRIA

Ørchar Red Blend, Pama Liqueur, Fresh Citrus, and Simple Syrup [12]

PEACH BLOSSOM WHITE SANGRIA

Ørchar Chardonnay, Peach Schnapps, Fresh Citrus, and Simple Syrup [12]