

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]

WATERMELON MINT SALAD Fresh Watermelon, Mint, Feta, Balsamic Glaze [12]

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

CLAM CHOWDER Cup or Bowl [9 / 13]

LOBSTER BISQUE [19]

EGG CLASSICS

CHEF'S OMELETTE Chef's Selection of Seasonal Vegetables and Cheeses [18]

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

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 [18]
Enhance with Sourdough [+1.5]

DOROTHY'S BREAKFAST SANDWICH Pretzel Bun, Local Fried Egg, Bacon, Swiss Cheese, Hollandaise, Breakfast Potatoes [18]

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 [19]

STEAK & EGGS 14 Oz. Prime Strip Steak, Two Eggs Any Style, Redskin Potatoes [59]

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

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

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 032726