

# THE LOCAL @ ORF

## Fresh Ingredients

We use all-natural, local, farm-grown, sustainable products whenever possible. We support and partner with our local suppliers and farmers to source the freshest produce, meats, dairy and baked goods available to us from this region in order to give back to you our valued guests.

### ≡ APPETIZERS ≡

#### DIRTY CHIPS

pulled pork, house-made kettle chips, green onion aioli 14.29

#### CRABCAKE STACK

fried green tomato, lump crab meat, pickled red onion, arugula salad 15.99

#### BAVARIAN PRETZELS

soft pretzel sticks, philly cheese fondue 8.99

#### TUNA TACOS\*

blackened ahi tuna, cucumber wasabi dressing, lettuce, soft flour tortillas 15.99

#### PUB WINGS

choice of sauce: buffalo or gastro bbq 13.99

#### MEZZE

tomato bruschetta, chickpea hummus, kalamata olives, feta, garlic herb pita 12.99

### ≡ SOUPS & SALADS ≡

#### CHESAPEAKE BAY CRAB SOUP

old bay, tomato broth, blue crab cup 8.99

#### SOUP OF THE DAY cup 6.59

#### SPICED SHRIMP & CRAB

mixed baby greens, tomato, red onion, cucumber, toasted pine nuts, citrus vinaigrette 16.99

#### CHESAPEAKE COBB

baby greens, pan seared crabcake, feta, red onion, tomato, avocado mash, smoked bacon, herb vinaigrette 16.99

#### SALMON CAESAR\*

romaine, garlic croutons, parmesan, caesar dressing 16.99

#### GREEK CHOP

romaine, tomato, red onion, cucumber, kalamata olives, radish, pita croutons, feta, red wine vinaigrette 12.99

### ≡ SIDES ≡

HOUSEMADE OLD BAY CHIPS 4.39

SMASHED POTATOES 4.39 • FRIES 4.39

GREEN BEANS 4.39 • LOCAL HOUSE SALAD 5.49

PETITE CAESAR 5.49

TAX & GRATUITY NOT INCLUDED

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.

# THE LOCAL

## Between the Breadz

served with spiced chips & pickles, substitute philly cheese chips, 2

#### CHEESESTEAK\*

shaved steak, sautéed onion, provolone, hoagie roll 13.99

#### ABCLT

grilled chicken, avocado mash, bacon, lettuce, tomato, mayo, sourdough toast 12.99

#### ANGUS STEAKBURGER\*

aged cheddar, lettuce, tomato, toasted challah roll 13.99

#### ANGUS BACON CHEESEBURGER\*

smoked bacon, aged cheddar, lettuce, tomato, toasted challah roll 14.99

#### SHRIMP & CRAB SALAD ROLL

garlic aioli, lettuce, toasted split top bun 14.99

#### OPEN FACE CRABCAKE

grilled sourdough, green onion aioli, lettuce, slaw, tzatziki 21.99

#### VEGGIE BURGER

grain patty, sriracha remoulade, lettuce, tomato, pickled red onion, challah roll 13.99

#### CLASSIC REUBEN

corned beef, swiss, sauerkraut, 1000 island dressing, rye bread 13.99



### ≡ FLATBREAD PIZZA ≡

#### MEAT LOVERS

mozzarella, parmesan, italian sausage, smoked bacon, pepperoni 14.79

#### SHRIMP & ARTICHOKE

garlic oil, shaved parmesan, arugula, balsamic glaze 14.99

#### VEGGIE PROVENÇAL

olives, roasted peppers, artichoke hearts, basil pesto, herbs, fresh mozzarella 14.79

## Pub Plates

#### FISH & CHIPS

beer battered atlantic cod fillet, double pickle tartar, slaw, fries 17.59

#### SHRIMP & GRITS

creamy white cheddar grits, andouille sausage, buttery old bay shrimp, grilled scallions 21.99

#### GLAZED SALMON\*

balsamic reduction, toasted sesame seeds, sautéed spinach, smashed potatoes 21.99

#### SOUTHERN HOT CHICKEN

hot basted fried tenders, green beans, smashed potatoes 15.99

#### FLAT IRON STEAK\*

chimichurri, green beans, smashed potatoes 21.99

### ≡ THE SWEET STUFF ≡

#### PECAN PIE

caramel sauce, whipped cream 7.49

#### PEACH COBBLER

vanilla ice cream 7.49

## ON TAP

8.59 ea.

**VIENNA LAGER** • Devil's Backbone Brewing Co.  
amber chestnut with a smooth malty finish | ABV: 5.2%

**ENEFKAY** • Coelacanth Brewing Co.  
hop forward flavor, with pilsner drinkability | ABV: 5.2%

**CHESAPEAKE PALE ALE** • Alewerks Brewing Co.  
bright, floral aroma and flavors | ABV: 5.6%

**ROTATING LOCAL SEASONAL**  
Ask your server for details

**EL GUAPO AGAVE** • O'Conner Brewing Co.  
grassy citrus nose, notes of sweet caramel, finishing  
with a smooth but strong bitterness ABV: 7.5%

**GERMAN SHEPHEWEIZEN** • Wasserhund Brewing Co.  
malt sweetness, hop bitterness & crisp spice | ABV: 5.9%  
also on tap

**STELLA ARTOIS** 8.49/9.99 • **BUD LIGHT** 6.49/7.99

**BLUE MOON** 7.49/8.99 • **GOOSE ISLAND** 8.49/9.99

**SAMUEL ADAMS BOSTON LAGER** 7.49/8.99

## CAPS

7.49 ea.

**NORFOLK CANYON ALE** O'Conner Brewing Co.

**WEEKEND LAGER** Alewerks Brewing Co.

**FRONT ROW GOLDEN ALE** Starr Hill Brewing Co.

**8 POINT IPA** Devil's Backbone Brewing Co.

**BLACK BUTTE PORTER** Deschutes Brewing Co.

**FRESH SQUEEZED IPA** Deschutes Brewing Co.

**MODELO ESPECIAL**

**CORONA • HEINEKEN**

**OMISSION PALE ALE** (Gluten Free)

**ANGRY ORCHARD CIDER • O'DOUL'S NA**

## CANS

7.49 ea.

**SIREN'S LURE SAISON** Fair Winds Brewing Co.

**MURPHY'S LAW AMBER** Smartmouth Brewing Co.

**FROGMAN LAGER** Bold Mariner Brewing Co.

**STRIPED BASS PALE ALE** Devil's Backbone Brewing Co.

**FREE VERSE IPA** The VA Beer Co.

**SHOWER BEER** Champion Brewing Co.

**RAY RAY'S PALE ALE** Center of the Universe Brewing Co.

16 oz Cans 8.49 ea.

**FAT TIRE BELGIAN STLYE ALE • SAM ADAMS SAM '76**

**SAM ADAMS NEW ENGLAND IPA • MILLER LITE**

**MICHELOB ULTRA • BUDWEISER**

## COCKTAILS

**WHITE CLOUDS** | hendrick's gin,  
st. germain elderflower liqueur,  
white cranberry juice, lemon sour,  
mint 16.99

**AMERICAN MULE** | tito's  
handmade vodka, gosling's  
ginger beer, fresh lime juice,  
lime wheel 14.99

**WILD BERRY MOJITO**  
bacardi superior, réal strawberry,  
fresh lime juice, mixed berries,  
mint 16.99

**WHITE SANGRIA**  
del vento pinot grigio, white cranberry juice, ginger beer,  
agavero orange liqueur, lemon, orange, mixed berries 14.99

**DOBEL RITA** | maestro dobel  
tequila, agavero orange liqueur,  
lemon sour, réal agave, fresh  
orange juice, lime 16.99

**PASSION FRUIT PALOMA**  
avión silver tequila, ruby red  
grapefruit juice, réal passion  
fruit, fresh lime juice, club soda,  
lime, half salt rim 16.99

**COUNSELOR** | flor de caña gran  
reserva 7 yr., campari, fresh lime &  
pineapple juices, mint, lime 16.99

**RYE OLD FASHIONED** | knob  
creek rye, simple syrup,  
maraschino cherry, orange,  
angostura bitters 16.99

**THE DEPARTURE** | bulleit  
bourbon, fresh lemon juice, simple  
syrup, ginger ale, mint, angostura  
& peychaud's bitters 16.99

**HAND SHAKEN BLOODY MARY**  
hangar 1 vodka, elements bloody  
mary elixir, celery, grape tomato,  
lime, stuffed olive 14.99



## Local Vines

**WILLIAMSBURG,  
ACTE 12 CHARDONNAY**

15 / 21 / 56

**BARBOURSVILLE,  
SAUVIGNON BLANC**

11 / 16.5 / 44

**DEL VENTO PINOT GRIGIO**

11 / 16.5 / 44

**ALTITUDE PROJECT CHARDONNAY**

9 / 13.5 / 36

**VILLA MARIA SAUVIGNON BLANC**

11 / 16.5 / 44

**CHÂTEAU STE MICHELLE RIESLING**

10.5 / 15.75 / 42

**LOUIS JADOT MÂCON-VILLAGES  
CHARDONNAY**

15 / 21 / 44

**SONOMA-CUTRER RUSSIAN RIVER  
RANCHES CHARDONNAY**

15 / 21 / 56

**CHANDON BRUT CLASSIC**

187ml Split 15

## WINE

6 oz. / 9 oz. / btl

**WILLIAMSBURG,  
PETIT VERDOT**

14 / 21 / 56

**LAKE ANN,  
SPOTSYLVANIA CLARET**

13 / 19.5 / 52

**CHARLES & CHARLES ROSÉ**

11 / 16.5 / 44

**NIELSON PINOT NOIR**

14 / 21 / 52

**BENZIGER MERLOT**

13 / 19.5 / 52

**ALAMOS MALBEC**

11 / 16.5 / 44

**HESS SHIRTAIL RANCHES  
CABERNET SAUVIGNON**

14 / 21 / 56

**ALTITUDE PROJECT  
CABERNET SAUVIGNON**

9 / 13.5 / 36

**KORBEL BRUT**

187ml Split 13

## SPIRITS

### VODKA

Grey Goose, Absolut Citron, Absolut,  
Ketel One Oranje, Ketel One,  
Tito's Handmade Vodka,  
Dog Star, Hangar 1, Helix

### SCOTCH

Balvenie Doublewood 17 Yr.,  
Glenfiddich 14 Yr. Macallan 12 Yr.,  
Dewar's, Johnnie Walker Black

### GIN

Hendrick's, Tanqueray, Beefeater

### RUM

Blackbeard's Point, Bacardi Superior,  
Malibu, Captain Morgan,  
Flor de Caña Gran Reserva 7 Yr.

### BOURBON & WHISKEY

Basil Hayden, Blanton's, Templeton Rye,  
Knob Creek Rye, Woodford Reserve,  
Jack Daniel's, Maker's Mark, Fireball,  
Crown Royal, Bulleit Rye, Jim Beam,  
Jameson Irish Whiskey

### TEQUILA

Patrón Silver, Maestro Dobel, Avión,  
1800 Añejo, 1800 Silver,  
1800 Reposado, Jose Cuervo Gold

### COGNAC & LIQUEURS

Hennessy VS, Grand Marnier,  
Southern Comfort, Kahlúa,  
Disaronno Originale, Chambord,  
Agavero Orange Liqueur, Baileys,  
Jägermeister, St. Germain,  
Campari, Martini & Rossi