



# Callie Opie's Orchard

RESTAURANT and CATERING

## DINNER STARTERS AND APPETIZERS

GF = Gluten Free V = Vegetarian VE = Vegan

Soup of the day \$6

Spanakopita w/tzatziki sauce \$9 V

Grilled Shrimp

With mint, quinoa, pomegranate glaze \$12 GF

Fried brussel sprouts

With bacon and lemon vinaigrette \$8 GF

Pimento Pork Poppers \$8 GF

Creamy beet dip w/pita \$7

House salad

With mixed greens, apples, radishes, red onion,  
feta w/raspberry vinaigrette \$7 V GF

Winter salad

spinach, kale, radish, beets, oranges, goat cheese w/fig vinaigrette \$7 GF V

Add-on Chicken \$6

\*\* Add-on Mahi \$9

\*\* Add-on Scallops \$8

\*\* Add-on Shrimp \$7

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions

Parties of 8 or more subject to 20% gratuity charge



## Entrees

Ancho Braised Ox Tails, polenta, broccolini \$19 GF

Whole Roasted Trout  
Stuffed w/lemon sage, side of wild rice, roasted brussel sprouts \$21 GF

Housemade Pappardelle  
Pappardelle pasta, braised pork, mushrooms, kale \$16

Vegan Bolognese  
Red sauce, campanelle \$16 VE

\*\* Classic 8 oz. Burger  
American cheese, bacon, lettuce, mayo and house cut fries \$14

Fried Chicken Sandwich  
Buttermilk fried, mayo, apple brussel sprout slaw w/house cut fries \$14

\*\* Seared Scallops  
Roasted butternut squash puree, winter vegetables, peppadew sauce \$26 GF

\*\* Grilled Mahi  
White beans, broccolini w/pomegranate glaze \$23 GF

\*\*12 oz Ribeye  
Hand-cut ribeye served w/rosemary mashed potatoes, winter vegetables, demi-glaze \$27 GF

Stuffed Portobello  
Marinated portobellos w/butternut squash, beets, spinach, goat cheese,  
broccolini \$15 GF V

\*\* Roast Rack of Lamb  
Hominy puree, bok choy, mint gastrique \$28 GF

Chicken Pasta  
Cream sauce, onion, spinach, bacon, campanelle \$14

Additional sides \$5  
Broccolini, Winter vegetables, Bok choy, House-cut fries, Rosemary mashed potatoes