

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 14.99

PUB WINGS

choice of sauce: buffalo or gastro bbq 13.99

ZA'ATAR PITA CHIPS

tomato bruschetta, chickpea hummus, kalamata olives, feta 11.99

≡ SOUPS & SALADS ≡

CHESAPEAKE BAY CRAB SOUP

old bay, tomato broth, blue crab cup 8.99

SOUP OF THE DAY cup 6.59

ICEBERG WEDGY

tomato, red onion, smoked bacon, crumbled blue cheese, blue cheese dressing 11.99

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

KALE CAESAR SALAD 5.99

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.

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

STEAK & BLUE*

sliced flat iron steak, roasted tomato, crispy onions, herb aioli, blue cheese, baguette 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

GRILLED VEGGIE CIABATTA

squash, red onion, roasted pepper, mozzarella, portobello mushroom, pesto mayo 13.99

SHRIMP PO BOY

crispy breaded shrimp, garlic aioli, lettuce, baguette 13.99

CRISPY COD

beer battered, lettuce, double pickle tartar, challah roll 13.99

CLASSIC REUBEN

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

BBQ PORK

slow cooked pork shoulder, crispy onions, gastro bbq sauce, toasted challah roll 12.49



≡ FLATBREAD PIZZA ≡

BBQ PORK

slow cooked pork shoulder, pickled red onion, mozzarella, gastro bbq sauce 14.79

ITALIAN SAUSAGE

marinara, mozzarella, parmesan 12.99

BLT

smoked bacon, pico de gallo, jalapeños, cheese fondue, lettuce, peppercorn ranch 14.79

VEGGIE

zucchini, roasted peppers, portobello mushrooms, red onion, marinara, mozzarella 14.79

Pub Plates

FISH & CHIPS

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

BBQ 1/2 CHICKEN

slaw, house-made philly cheese chips 18.99

SHRIMP PLATTER

slaw, double pickle tartar, fries 23.99

ROASTED SALMON*

old bay rubbed, tomato bruschetta, baby green salad 17.59

SURF & TURF*

grilled flat iron steak, lump crab meat, green beans, smashed potatoes 27.99

CHICKEN & WAFFLES

crispy chicken wings, honey butter, pure maple syrup 15.99

≡ THE SWEET STUFF ≡

FUNNEL CAKE FRIES

chocolate, caramel sauce, powdered sugar 6.99

ON TAP

8.49 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 SHEPHWEIEN • 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.

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.

ALTER EGO SAISON Smartmouth Brewing Co.

MURPHY'S LAW AMBER Smartmouth Brewing Co.

BLONDE HUNNY ALE Wild Wolf Brewing Co.

SAVING DAYLIGHT The VA Beer 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**

11 / 16.5 / 44

**SONOMA-CUTRER RUSSIAN RIVER
RANCHES CHARDONNAY**

15 / 21 / 56

CHANDON BRUT CLASSIC

187ml Split 15

WINE

6 oz. / 9 oz. / btl

**WILLIAMSBURG,
PETTE 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