



LOCAL FARM TO TABLE CUISINE  
WWW.THEWILDORCHIDCAFE.COM



### **BUTTERNUT SQUASH SOUP**

OUR SIGNATURE CREAMY ROASTED SQUASH SOUP WITH  
MARYLAND CRAB  
5.50 – CUP / 6.50 – BOWL

### **CORNMEAL CRUSTED CALAMARI**

SRIRACHA AIOLI, PICKLED KIMCHI 10.00

### **CRAB AND CHEDDAR BROILED FONDUE**

TOASTED BAGUETTE, GORGONZOLA CRISPS,  
FRESH FRUIT 12.00

### **CHESAPEAKE POUTINE FRIES**

GARLIC TRUFFLE GRAVY, CHEDDAR CHEESE 9.00

### **LOCAL ALE STEAMED MUSSELS**

HERBS, ROASTED GARLIC, SMOKED BACON,  
TOMATOES, LEMON 10.00  
ADD FRENCH FRIES AND MALT AIOLI 13.00

### **SALTY CARAMEL BRIE**

SLICED CORTLAND APPLES, GORGONZOLA CRISPS,  
EVERYTHING CRACKERS 12.00

### **GRILLED CHESAPEAKE OYSTERS**

HORSERADISH-BACON BEURRE BLANC 10.00

### **DIRTY GRAPES**

SAUTÉED CHICKEN LIVERS, SMOKED SLAB BACON, ROASTED  
GRAPES, SLICED BAGUETTES 11.00



### **WILD ORCHID SALAD**

MIXED GREENS, POACHED PEARS, CRUMBLED BLEU CHEESE,  
TOASTED ALMONDS, RASPBERRY VINAIGRETTE 8.00

### **BIBB LETTUCE WEDGE**

BLUE CHEESE DRESSING, BOILED EGG, FRESH SLICED  
CUCUMBER, CHERRY TOMATOES 9.00

### **BEET AND BUTTERNUT SQUASH SALAD**

DRIED CRANBERRIES, TOASTED PUMPKIN SEEDS, MIXED  
GREENS, FETA, SHERRY MAPLE VINAIGRETTE 9.00

### **BISON BURGER**

GUNPOWDER FARM BISON, TRICKLING SPRINGS FARM SUN-  
DRIED TOMATO CHEESE, BACON JAM, LETTUCE AND TOMATO,  
BRIOCHE ROLL 11.50

### **CRAB CAKE SANDWICH**

MARYLAND LUMP CRAB CAKE, LETTUCE, TOMATO, SMOKED  
CHILI AIOLI, BRIOCHE ROLL 13.50



### **HAPPY HOUR**

MONDAY – FRIDAY FROM 4-7PM  
IN THE BAR AND LOUNGE AREA

HALF PRICED BAR FOOD, COCKTAILS, BOTTLED BEER,  
WINES BY THE GLASS AND BOTTLES OF WINE.

LIVE MUSIC FRIDAY AND SATURDAY NIGHT

COMPLIMENTARY PARKING!