



LOCAL FARM TO TABLE CUISINE  
★ WWW.THEWILDORCHIDCAFE.COM ★

## STARTERS

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

**GRILLED EASTERN SHORE OYSTERS** HORSERADISH BACON BEURRE BLANC 9.00

**LOCAL ALE STEAMED MUSSELS** HERBS, ROASTED GARLIC, SMOKED BACON, TOMATOES, LEMON 10.00

ADD FRENCH FRIES AND MALT AIOLI 13.00

**CRAB AND CHEDDAR BROILED FONDUE** TOASTED BAGUETTE, FRESH FRUIT 12.00

**CORNMEAL CRUSTED CALAMARI** SRIRACHA AIOLI, PICKLED KIMCHI 10.00

**DIRTY GRAPES** SAUTÉED CHICKEN LIVERS WITH SMOKED SLAB BACON AND ROASTED GRAPES WITH SLICED BAGUETTES 11.00

**SALTY CARAMEL BRIE** SLICED CORTLAND APPLES, GORGONZOLA CRISPS, FLATBREAD 12.00



## SALADS

ADD CHICKEN 4.00, SALMON 7.00, CRABCAKE 7.00

**WILD ORCHID SALAD** MIXED GREENS, POACHED PEARS, CRUMBLÉD BLEU CHEESE, TOASTED ALMONDS, RASPBERRY VINAIGRETTE 8.00

**BEET AND BUTTERNUT SQUASH SALAD** DRIED CRANBERRIES, TOASTED PUMPKIN SEEDS, MIXED GREENS, FETA, SHERRY MAPLE VINAIGRETTE 9.00

**BIBB LETTUCE WEDGE** BLUE CHEESE DRESSING, BOILED EGG, FRESH SLICED CUCUMBER, CHERRY TOMATOES 9.00



## SANDWICHES

**BISON BURGER** GUNPOWDER FARM BISON, CHEDDAR CHEESE, BACON JAM, LETTUCE AND TOMATO, BRIOCHE ROLL 11.50

**GYRO** SEASONED LAMB, LETTUCE, TOMATO, OLIVES, FETA, TZATZIKI CUCUMBER SAUCE, PITA BREAD 11.00

**CRAB CAKE SANDWICH** MARYLAND LUMP CRAB CAKE, LETTUCE, TOMATO, TARTAR SAUCE, BRIOCHE ROLL 13.50

**GRILLED CHICKEN AND BRIE** SLICED APPLES, HONEY MUSTARD, ARUGULA, KAISER ROLL 10.00

**HOT TURKEY ORCHID** OPEN FACED HOT TURKEY SANDWICH TOPPED WITH BACON AND CHEDDAR 12.00



## ENTRÉES

**MARYLAND CRAB CAKE** HOME-MADE TARTAR SAUCE, CHEDDAR CHEESE GRITS, BRAISED COUNTRY GREENS 15.00

**PAN ROASTED SALMON** CAPER TOMATO SPAGHETTI SQUASH SAUTÉ, CITRUS BEURRE BLANC, SAUTÉED BROCCOLI RABE 15.00

**QUICHE DU JOUR** SERVED WITH THE WILD ORCHID SALAD 12.00

**BUTTERNUT SQUASH LASAGNA** SAUTÉED RAINBOW CHARD, SHAVED PECORINO 10.00