

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 14.49

CRABCAKE STACK

fried green tomato, lump crab meat, pickled red onion, arugula salad 16.99

BAVARIAN PRETZELS

soft pretzel sticks, philly cheese fondue 9.89

TUNA TACOS*

blackened ahi tuna, cucumber wasabi dressing, lettuce, soft flour tortillas 17.59

PUB WINGS

choice of sauce: buffalo or gastro bbq 14.29

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 6.79

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

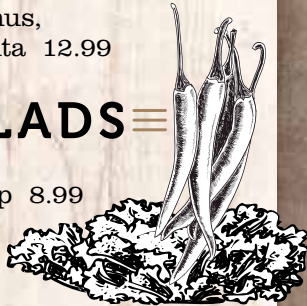
≡ SIDES ≡

HOUSEMADE OLD BAY CHIPS 4.50

SMASHED POTATOES 4.50 • FRIES 4.50

GREEN BEANS 4.50 • LOCAL HOUSE SALAD 5.49

PETITE CAESAR 5.49



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 13.75

ANGUS STEAKBURGER*

aged cheddar, lettuce, tomato, toasted challah roll 14.29

ANGUS BACON CHEESEBURGER*

smoked bacon, aged cheddar, lettuce, tomato, toasted challah roll 15.29

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 14.29

CLASSIC REUBEN

corned beef, swiss, sauerkraut, 1000 island dressing, rye bread 14.29



≡ FLATBREAD PIZZA ≡

MEAT LOVERS

mozzarella, parmesan, italian sausage, smoked bacon, pepperoni 15.49

SHRIMP & ARTICHOKE

garlic oil, shaved parmesan, arugula, balsamic glaze 15.49

VEGGIE PROVENCAL

olives, roasted peppers, artichoke hearts, basil pesto, herbs, fresh mozzarella 15.49

Pub Plates

FISH & CHIPS

beer battered atlantic cod fillet, double pickle tartar, slaw, fries 18.69

SHRIMP & GRITS

creamy white cheddar grits, andouille sausage, buttery old bay shrimp, grilled scallions 25.25

GLAZED SALMON*

balsamic reduction, toasted sesame seeds, sautéed spinach, smashed potatoes 22.99

SOUTHERN HOT CHICKEN

hot basted fried tenders, green beans, smashed potatoes 17.59

FLAT IRON STEAK*

chimichurri, green beans, smashed potatoes 25.29

≡ THE SWEET STUFF ≡

PECAN PIE

caramel sauce, whipped cream 7.49

PEACH COBBLER

vanilla ice cream 7.49

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

ORFGPB01 033019

ON TAP

8.79 ea.

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

OLD GLORY • Coelacanth Brewing Co.
straight-forward, all malt American Pale Lager | ABV: 4.5%

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 8.79/9.99 • **BUD LIGHT** 6.49/7.99
BLUE MOON 7.79/8.99 • **GOOSE ISLAND** 8.79/9.99
SAMUEL ADAMS SAM '76 7.79/8.99

CAPS

7.79 ea.

NORFOLK CANYON ALE O'Connor 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.

BROWN ALE Legends Brewing Co.

MODELO ESPECIAL • CORONA • HEINEKEN

NEW BELGIUM GLÜTINY (Low Gluten)

ANGRY ORCHARD CIDER

CANS

7.79 ea.

SIREN'S LURE SAISON Fair Winds Brewing Co.

PROPER LAGER O'Connor Brewing Co.

FROGMAN LAGER Bold Mariner Brewing Co.

STRIPED BASS PALE ALE Devil's Backbone Brewing Co.

FREE VERSE IPA The VA Beer Co.

EUPHONIA PILSNER New Realm Brewing Co.

PASSION FRUIT GOSE Coelacanth Brewing Co.

16 oz Cans 8.49 ea.

FAT TIRE • LAGUNITAS IPA (19oz.) 8.99 • **HEINEKEN 0.0**

SAM ADAMS BOSTON LAGER | NEW ENGLAND IPA

MILLER LITE • MICHELOB ULTRA • BUDWEISER

HARD SELTZER TRULY Wild Berry

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, real agave, fresh orange juice, lime 16.99

PASSION FRUIT PALOMA
avión silver tequila, ruby red grapefruit juice, real 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 / 56

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

MIONETTO PROSECCO

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, Johnnie Walker Black, Johnnie Walker Red

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, Templeton Rye, Knob Creek Rye, Woodford Reserve, Jack Daniel's, Maker's Mark, Fireball, Crown Royal, Bulleit Rye, Jim Beam, Proper No. Twelve, Jameson, Triple Deuce

TEQUILA

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

COGNAC & LIQUEURS

Hennessy VS, Grand Marnier, Aperol, Carpano Antica, Kahlúa, Disaronno Originale, Baileys, Fernet Branca, St. Germain, Agavero Orange Liqueur, Campari, Martini & Rossi