

Orleans

BRUNCH MENU

65 holland street somerville, ma (617)591-2100

STARTERS

French Toast Bites

cinnamon & sugar, maple syrup, whipped cream 8

*Breakfast Tater Tots

bacon, cheese, sunny side egg, jalapenos 9

Cheese Steak Egg Rolls

shaved steak, caramelized onions, provolone & american cheese, horseradish black pepper aioli 12

Bang Bang Cauliflower

crispy cauliflower, garlic chili sauce 10

Wings or Tenders

bourbon molasses, buffalo, chipotle or garlic chili, with bleu cheese or ranch 12

Truffle Parmesan Fries

roasted garlic aioli 10

Nachos

jack cheese, charred jalapenos, black beans, pico de gallo, guacamole, sour cream 12
chicken or chili 4

Crispy Chicken Dumplings

sweet chili sauce, asian slaw 12

SOUPS

Jorge's Sweet & Spicy Turkey Chili

cup 8 bowl 10

Soup of the Day

cup 6 bowl 8

BURGERS & SANDWICHES

*served with hand-cut fries, soup or salad
falafel patty available to substitute*

*Orleans Burger

jalapeno pineapple salsa, cheddar, onion rings, chipotle aioli 15

Bimini Melt

country ham, pepperjack cheese, over easy egg, baja crema, sweet roll 14

*Spicy Lucy

angus beef patty stuffed with cheese, topped with fried jalapenos & applewood smoked bacon 15

*Cuban Egg Panini

two over easy eggs, roasted pork, ham, swiss, honey mustard sauce 14

Baja Turkey Burger

avocado, pepperjack, chipotle aioli, sweet roll 15

Pastrami Pretzel Reuben

lean black pastrami, ale braised sauerkraut, swiss, russian dressing 15

Caribbean Chicken Club

grilled chicken, avocado, pepperjack, bacon, chipotle aioli 14

BREAKFAST

*served with home fries
egg whites available upon request*

*Davis Square Omelet

cheddar, bacon, mushrooms & tomatoes, fresh fruit & choice of toast 14

*American Breakfast

two buttermilk pancakes, two eggs any style, choice of bacon or sausage 14

*Steak & Egg Pizza

white pizza, fontina, mushrooms, spinach, sliced steak, garlic aioli, two truffle parmesan eggs 14

Chilaquiles

pulled pork, scrambled eggs, salsa roja, onions, cotija cheese, avocado, tortilla chips 12

Build Your Own Omelet

choose up to four ingredients: peppers, onions, tomatoes, mushrooms, spinach, bacon, ham, cheese, with fresh fruit and choice of toast 14

*Heuvos Rancheros

two sunny side eggs, cotija cheese stuffed tortilla, black beans, avocado, salsa roja, cilantro 12

*French Toast Platter

two eggs any style, choice of bacon, sausage, or ham 14

*Orleans Breakfast

two eggs any style, choice of bacon or sausage, home fries, fresh fruit, choice of toast 12

*Jorge's Hash & Eggs

chef's homemade hash, two poached eggs, marble rye toast 14

*Breakfast Pizza

hash, mozzarella, tater tots, scallions & topped with two sunny side eggs

*Bennys

english muffin, poached eggs, hollandaise avocado, spinach & tomato 14
country ham 14

SALADS

*add grilled chicken 6
add *steak tips, salmon or shrimp 7*

Steak & Spinach

marinated steak, spinach, tomatoes, cucumbers, onions, feta, warm naan bread, buttermilk ranch dressing 16

Caesar Salad

romaine hearts, fresh parmesan, sourdough croutons, caesar dressing, white anchovies 12

Southwestern Cobb

blackened chicken, mixed greens, avocado, egg, bacon, tomatoes, black beans, corn, bleu cheese, chipotle ranch 16

Pear & Arugula

maple roasted pear, candied walnuts, dried cherries, goat cheese, champagne vinaigrette 12

SIDES

english muffin or toast 2

home fries or two eggs 3

**denotes food items that are cooked to order or are served raw, consuming raw or under cooked products may increase your risk of food-borne illness, before placing your order, please inform your server if anyone in your party has a food allergy*



COCKTAILS

Blood Orange Mimosa

champagne, fresh oj, blood orange puree 10

Nectarine Sunrise

44 north nectarine vodka, champagne, fresh oj 9

Sparkling Rosé Sangria

champagne, deep eddy peach vodka 10

Chipotle Bloody Mary

house infused chipotle pepper vodka, house bloody mary mix 10

O's Iced Coffee

coffee rum, creme de cocoa, orange bitters, coffee, milk 10

Espresso Martini

st. george nola coffee liquor, vanilla vodka, frothy cream float 11

Huckleberry Lemonade

44 north huckleberry vodka, lemonade, lemon juice, blueberries 9

Raspberry Lime Refresher

absolut lime, chambord, lime juice, soda water 10

WHITES

Caposaldo Pinot Grigio

delle venezie, italy 10/38

Martin Codax Albariño

rias baixas denominación de orixe, spain 11/42

Whitehaven Sauvignon Blanc

marlborough, new zealand 11/42

Chateau Souverain Sauvignon Blanc

california 10/38

Landmark Overlook Chardonnay

sonoma county, california 11/42

Louis Latour Chardonnay

ardeche, france 10/38

Mercer Riesling

yakima valley, washington 10/38

REDS

J "Black" Pinot Noir

california 12/46

Simple Life Pinot Noir

sonoma valley, california 10/38

Trapiche Broquel Malbec

mendoza, argentina 11/42

Prophecy Red Blend

washington & california 10/38

Storypoint Cabernet

healdsburg, sonoma county, california 11/42

Broadside Cabernet

paso robles, california 10/38

SPARKLING & ROSÉ

Nicholas Feuillatte Brut NV

epernay, france 50/bottle

La Marca Prosecco

la marca trevigiana, italy
split 13 bottle 46

Gérard Bertrand Gris Blanc Rosé

south of france 12/46

Fleur de Mer Rosé

cotes de provence 12/46

ROTATING DRAFT BEER

Long Trail Green Blaze (VT) 6.5%

features big pine, tropical fruit and resin hop notes with a light, biscuit malt backbone

Trøegs Nimble Giant Double IPA (PA) 9.0%

Jack's Abby Hoponius Union (MA) 6.5%

traditional ipa with a twist, it's fermented cold and aged for extended periods, huge tropical fruit and citrusy hop aroma with a dry finish

FAT TIRE AMBER (CO) 5.2%

biscuit-like malt flavors coasting in equilibrium with hoppy freshness

Sam Adams Seasonal (MA)

rotating tap

Downeast Cider (MA) 5.1%

pressed local apples, never with concentrate, never using artificial sweeteners or flavors

Harpoon IPA (MA) 5.9%

an interpretation of the classic english style using hops and malt grown in the united states

Maine Beer Company (ME) 7.0%

rotating tap

Shiner Bock (TX) 4.4%

distinct, rich, full-flavored, deep amber-colored beer with inviting smooth taste without excessive bitterness

Harpoon Camp Wannamango (MA) 5.0%

pale ale brewed with mango begins with a subtle tropical aroma of passion fruit and mango - golden-copper in color, a light body, slight hop bitterness, and malty sweetness

Lagunitas IPA (CA) 6.2%

well-rounded, caramel malt barley provides the richness that mellows out the twang of the hops

Two Roads Honeyspot IPA (CT) 6.0%

easy drinking ipa with a pleasant citrus and herbal hop bitterness throughout

Wormtown Blonde Cougar (MA) 5.0%

light golden ale brewed with american grown pale malted barley and locally grown heirloom corn and wheat - this brings together the perfect measurements of sweet malt aroma and a light hop bitterness

Miller Lite (WI) 4.2%

Guinness (Dublin) 4.1%

Ballast Point Grapefruit Sculpin IPA (CA) 7.0%

tart freshness of grapefruit perfectly compliments the IPA's citrusy hop character

Blue Moon Belgian White (CO) 5.4%

unfiltered spiced wheat ale

Stella Artois (Belgium) 5.0%

Newburyport Plum Island (MA) 5.4%

an unfiltered witbier with hints of citrus & coriander

Corona Light (Mexico) 4.1%

BOTTLES & CANS

harpoon ufo huckleberry, amstel light, magners 12oz, cape ann fisherman's brew (can), farmer willie's ginger beer, sam adams boston lager, michelob ultra, wunderkind bantam cider (can), pbr (can), narragansett (can), miller lite, corona, miller high life, bud light, coors light, heineken, red stripe, notch pils (can), kaliber (non-alcoholic)

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