

Orleans

RESTAURANT

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

STARTERS

Soup of The Day

cup 6 bowl 8

*Oysters

1/2 dozen 15 dozen 28

Cajun Shrimp Tacos

sweet chili coleslaw, pineapple salsa, avocado, ghost pepper ranch, flour tortilla 10

Buffalo Rangoons

sriracha dipping sauce and bleu cheese dressing 10

Truffle Parmesan Fries

roasted garlic aioli 10

Wings or Tenders

bourbon molasses, buffalo, nola dry rub, or garlic chili, spicy korean with bleu cheese or ranch 12

Pulled Pork Sliders

pulled bbq pork, melted cheddar cheese, creamy coleslaw on potato roll 10

Nachos

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

Cheese Steak Egg Rolls

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

Bang Bang Cauliflower

crispy cauliflower, garlic chili sauce 11

SALADS & BOWLS

add grilled chicken 6

*add *steak tips, salmon, or shrimp 7*

Quinoa Bowl

charred cauliflower, macadamia, asian pear, arugula, baby kale, hard boiled egg, goji berries, edamame, radish, grape tomatoes, maple vinaigrette 14

*Caesar Salad

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

Southwestern Cobb Bowl

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

Pear & Arugula

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

ARTISAN PIZZA

Veggie Pizza

peppers, mushrooms, spinach, mozzarella cheese, sundried tomato paste, parmesan, garlic aioli 14

Prosciutto, Fig Jam & Bleu Cheese

caramelized onions, arugula 15

Buffalo Chicken

hot sauce, mozzarella, red onions, chicken, bleu cheese 15

Margherita

fresh mozzarella, basil, marinara 14
pepperoni 2 chicken 3

ENTREES

*Orleans Steak Tips

mashed potatoes, green beans 20

Dave's Fresh Pasta Black Pepper Fettucine

prosciutto, chicken, brussel sprouts, asparagus, sun dried tomatoes, shallots 19

choice of creamy parmesan or garlic white wine sauce

Crispy Fish & Chips

panko crusted cod filet, coleslaw, tarter sauce, hand cut fries 17

Shepherd's Pie

ground beef, onions, carrots, corn, peas, mashed potatoes and choice of side 15

Singapore Noodles

beef/ chicken/ shrimp or tofu, crisp veggies, rice vermicelli, curry, sweet & spicy sauce 18

Southwestern Boneless Fried Chicken

boneless buttermilk fried chicken, mashed potato, green beans, homemade brown gravy 16

Pan Seared Salmon

roasted fingerling potatoes, asparagus, lemon caper sauce 20

BURGERS & SANDWICHES

*all come with hand-cut fries, soup, or salad
falafel patty available*

*Orleans Burger

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

*Smash Burger

angus beef pattie, American cheese, bacon, lettuce, tomato, onion with ketchup & mustard 15

*Spicy Lucy

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

Greek Lamb Burger

house lamb burger, arugula, roasted tomatoes, feta, tzatziki, naan bread 15

*BBQ Bacon Burger

vermont cheddar, onion rings, bourbon bbq, jalapenos 15

Baja Turkey Burger

avocado, pepper jack, chipotle aioli, sweet roll 15

Caribbean Chicken Club

grilled chicken, avocado, pepper jack, bacon, chipotle aioli, sweet roll 15

Pastrami Pretzel Reuben

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

Cubano

slow roasted pork, country ham, pickles, swiss, mustard, french baguette 15

SIDES \$6

sweet potato waffle fries, garlic green beans, grilled corn, hand cut fries, mashed potatoes, pasta, tofu

**denotes food items are cooked to order or are served raw, consuming raw or undercooked animal products may increase your risk of foodborne illness, before placing your order, please inform your server if you have a food allergy.*



COCKTAILS

John Daly

deep eddy sweet tea vodka, lemonade, fresh squeezed lemon juice 9

House Red & White Sangria

traditional blend of brandy, triple sec, fruit juice and red or white wine 8 glass 28 carafe

Orleans Skinny Spicy Margarita

cuervo silver tequila, triple sec, hot cherry pepper juice, fresh squeezed lemon, lime juice, splash of sprite 10

Loconut Colada

captain morgan loconut liquor, spiced rum, pineapple juice 10

Boulevardier

four roses bourbon, campari, sweet vermouth 11

Holland Street Breeze

gin, elderflower liquor, lemon juice, simple syrup, sparkling rosé 9

Cranegrantite Martini

deep eddy cranberry vodka, pomegranate liquor 10

Blueberry Bramble

gin, wild blueberry shrub, lemon juice, orange bitters, rhubarb bitters 10

WHITES

Ca' Montini Pinot Grigio

trentino, italy 10/38

Villa Maria Sauvignon Blanc

marlborough, new zealand 12/46

Chateau Souverain Sauvignon Blanc

alexander valley, california 10/38

Louis Latour Chardonnay

ardeche, france 10/38

La Crema Chardonnay

sonoma county, california 12/46

Saint M Riesling

pfalz, france 10/38

REDS

Simple Life Pinot Noir

sonoma county, california 10/38

Carmel Road Pinot Noir

monterey, california 12/46

Catena Malbec

mendoza, argentina 11/42

Broadside Cabernet

paso robles, california 10/38

Drumheller Merlot

columbia valley, washington 9/34

SPARKLING & ROSÉ

La Marca Prosecco

la marca trevigiana, italy
split 13 bottle 46

Nicolas Feuillatte Brut NV

epernay, france 50/bottle

Gerard Bertrand Gris Blanc Rosé

south of france 12/46

Fleur de Mer Rosé

cotes de provence 12/46

ROTATING DRAFT BEER

Rising Tide Daymark (ME) 5.5%

clean and crisp American pale ale brewed with spicy Columbus and Centennial hops, bright floral aroma

Coors Light (CO) 4.2%

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)

rotating tap

Shiner Bock (TX) 4.4%

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

Harpoon (MA)

rotating tap

Lagunitas IPA (CA) 6.2%

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

Shed Mountain Ale (VT) 7.4%

an English-style strong brown ale with great malt depth and drinks like a session beer

Wormtown Be Hoppy (MA) 6.5%

reddish-gold hazy unfiltered brew. pungent aroma of citrus, floral spice, and grapefruit. medium and light body give way to a dry finish

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

Mystic Saison Renaud (MA) 6.5%

full bodied fruity aroma, clean crisp body with a yeasty finish

Newburyport Plum Island (MA) 5.4%

an unfiltered witbier with hints of citrus & coriander

Corona Light (Mexico) 4.1%

BOTTLES & CANS

amstel light, heineken, rising tide waypoint coffee porter (can), magners 12oz, cape ann fisherman's brew (can), farmer willie's ginger beer, sam adams boston lager, smirnoff cranberry lime, michelob ultra, baxter stowaway ipa (can), wunderkind bantam cider (can), pbr (can), narragansett (can), miller lite, corona, miller high life, bud light, coors light, red stripe, notch pils (can), coors (non-alcoholic)

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