

# ORO

Nourishing you from sunrise to sunset

## HOMEMADE GRANOLA & CEREALS

Choice of gluten free granola:

**FORAGER'S** - rich maple, chewy cranberries, crunchy nuts

**HI-PROTEIN** - sweet & salty, crunchy amaranth clusters

**PALEO** - sweet coconut, crunchy nuts, chewy apricots

with almond milk or yogurt 8

with wild blueberry yogurt 9

with yogurt and fresh fruit 10

Steel Cut Oatmeal 5  
with fruit compote 7

## FRUIT & YOGURT

Wild blueberry yogurt with honey & almonds 5

add fresh cut fruit 9

Fresh cut fruit bowl 5

## FARM FRESH ORGANIC EGGS

Frittata with zucchini, eggplant, portabello mushroom, tomato, onions, basil, served with salad 10

Any Style Eggs with tomato-jalepeno chutney & croissant French toast 9

Poached Eggs with parmesan corn croquettes & succotash 12

Egg White Omelette with tomato-cilantro salsa

choice of Tomato & Basil or Spinach & Avocado, or Ham & Cheddar 11

Quiche individually baked in flaky crust served with salad 9

## MULTIGRAIN TARTINES & BREADS

Fresh baked pastries made here in our kitchen p/a

Housemade Pretzel Bagel with cream cheese & jam 4.75

with smoked salmon, capers & crème fraiche 7.95

Ruby Red Grapefruit marmalade tartine with smoked salt & butter 5

Egg & Avocado tartine with hardboiled egg, chipotle creme 8

Chunky Avocado Butter tartine with mildly spicy tomatillo and savory cilantro 8

Scrambled Whole Eggs & Cheddar on fresh croissant or pretzel bagel 6

Egg Whites & Spinach on on fresh croissant or pretzel bagel 6

## BURGERS & SANDWICHES served with housemade herbed potato chips

Croque Monsieur / Madame 11/13

Chicken Burger with fried egg & avocado on brioche 13

Short Rib Angus Pulled Beef on brioche with pickled jalepeno peppers 13

Grilled Cheese with tomato chutney 11

Chicken Salad with mustard seeds 10

Roast Turkey, parsley dijon remoulade 10

Country Ham with chives & cornichon butter 10

Tuna Salad, lightly dressed, with red onion 10

Smoked Salmon with dill crème fraiche 10

Roasted portabella mushroom, eggplant, zucchini, herbed goat cheese spread 10

## HEARTY SALADS

Green & Red Lentil, Kale & Mesclun Salad, lemon garlic vinaigrette 10

Simply Kale, marinated with Red Quinoa, Red Bell Peppers, Hearts of Palm 10

Grilled Shrimp Confetti Salad, shredded cabbage, carrots, cucumber, tomatoes, chickpeas, tamari 13

Add chicken or organic fried egg to any of these 3/2

## WHOLE MEAL BOWLS served with Red Quinoa & warm Brown Rice flavored with shallots, bell peppers, marinated Hearts of Palm

Grilled Meatballs cooked with tomato balsamic reduction with fresh herbs and spices 11

Marinated Chicken Breast tossed with fresh lemon, olive oil and roasted garlic aioli 11

Herbed Grilled Salmon with thyme, rosemary and parsley 13

Spinach and Fancy Mushroom Ragout 10

Green Superfood broccoli, peas, cucumber, avocado, queso fresca, fresh mint and parsley, toasted seeds 10

Add organic fried egg to any of these 2

## ADD-ONS, SIDES & VEGGIES

Roasted Cauliflower Soup 8

Bacon, totally awesome thick cut slab 5

Multigrain Toast with butter and jam 3

Succotash, sautéed tender bits of corn, edamame, savory red peppers and red onions 5

Avocado, 'nuff said 3

Roasted Beets with goat cheese and honey vinaigrette 8

Sautéed Spinach w/ toasted pine nuts and mustard seed 8

**Breakfast  
Lunch  
Dinner**

**GRAB A SEAT & EAT HERE  
OR  
BELLY UP TO THE BAR  
FOR TAKEAWAY**

**All Day  
Champagne  
Cocktails**

**BLACK & BUBBLY  
CLASSIC MIMOSA  
SIGNATURE ORO**

13

**ORO GRANOLA  
MAKE  
GREAT GIFTS!**

6/11

## ORGANIC & FAIR TRADE

### COFFEE

Americano 3.00

Espresso 3.00

Macchiato 3.50

Cortado 3.75

Flat White 3.75

Cappuccino 4.00

Latte 4.00

Mocha 5.00

### ORO HOT CHOCOLATE

local fresh milk,

64% luscious dark chocolate

5.00

### HOT MULLED CIDER

fresh pressed apple juice,

cinnamon, clove & allspice

5.00

### EXTRAS

Iced Latte 5.50

Iced +0.50

Extra Shot +0.75

Steamed Milk +0.75

### HOT TEA 3.50

Chai

Earl Grey

English Breakfast

Green

Orchid Oolong

White Lotus

Chamomile Citron

Verbena Mint

### ICED TEA 4.00

Mint

Black

Green

### FRESH MADE JUICES

Orange Juice 4.50

Lemonade 3.95

### SODAS & WATER

Coke, Diet Coke 2.00

Aranciata, Evian 2.00

Badoit Sparkling 3.00

**SANGRIA**

**SIGNATURE RED  
WHITE PEAR**

**8/GL  
14/PINT  
32/PITCHER**

**HAPPY HOUR  
WEEKDAYS 5-7**

**MORE DRINKS & SNACKS**  
on the back  
of this menu



We support our farmers!

Violet Hill Farm, NY organically fed chickens, soy free, and free roaming  
Hudson Valley Fresh dairy, 100% locally produced, sustainable agriculture methods

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## NIBBLES 5

Sweet & Spicy Nuts served warm  
Housemade Herbed potato chips  
House-Cured Olives  
Soft Pretzel & Cheddar Sticks served warm with spicy yellow mustard

## SNACKS & BOARDS

Cumin Spiced Chicken Wings with yogurt mint sauce 8  
Black Bean Quesadilla with shredded chicken & smokey chipotle creme 8  
Charcuterie & Cheese Board with creamed local honey, nuts & bread  
Sopressata, Bresaola, Cured Sausage 16  
Cheese Board with creamed local honey, nuts & bread  
Westfield Farm Goat, Bianco Sardo Sheep, Old Chatham Mixed Sheep Cow,  
Henderson Black River Blue Cow 14

## DESSERT 8

We All Scream for Ice Cream Sandwiches  
Lemon Pudding with Blueberry Polenta Cake  
Buttermilk Spice Cake with Butterscotch Pudding and Nutmeg Chantilly Creme  
Framboise Cognac Chocolate Trifle with Brandied Cherries

## COCKTAILS

**MOJITO** sochu, mint, fresh lime, brown sugar 11  
**BLOODY KIM** sochu, 'SkimKim' kimchee, black pepper, spices 12  
**ORO CLASSIC** sparkling wine, Angostura bitters, brandied cherries, agave 13  
**GREEN GABLES** Salers Gentiane Liqueur, prosecco, mint, thyme, lemon, agave 13  
**BLACK & BUBBLY** Cassis Noir de Bourgogne, sparkling wine, agave 13  
**CIDER SHANDY** hefe-weizen, fresh pressed apple juice 9  
**MICHELADA** pilsner, lime, chili, salt and pepper rim 9  
**THE VANDERBILT** barrel aged in whiskey oak barrel, Cardamaro, Cappelletti, Contratto Rosso Vermouth, aged 13

## WHITE

Vigneti del Sole Pinot Grigio 'Tre Venezie' 2012 IT  
green melon, apples, hint of almond 11/44  
Domaine Skouras Moscofilero, 'Salto' 2011 GR  
full bodied, jasmin, orange blossom 12/48  
La Vida El Camp 2012 'Perfum de Vi Blanc' 2013 ES  
floral, ripe peach, clean & bright finish 12/48  
Domaine de la Chaise Sauvignon Blanc 2013 FR  
lychee, grapefruit, strawberry and vanilla 11/44  
Messmer Halbtrocken Riesling 2011 GR  
lime, apricot, peach, bright acidity 12/48

## RED

Sullberg Cabernet Sauvignon, 'Reserve' 2012 US  
moderate tannins, medium body, forward fruit 12/44  
PV Douro DOC Tinto 2009 PT  
earth, tobacco, rustic tannins 11/40  
Flaco Tempranillo 2012 ES  
dark fruit with anise, black pepper 11/40  
Huarpe Lancatay Malbec 2013 AR  
rich, plum, currants, soft tannins 12/48

## ROSE

Domaine Bellevue Touraine Rosé 2013 FR  
cherry, raspberry, refreshing, crisp 12/48

## WHITES

Pinot Grigio 11/40  
Sauvignon Blanc 11/44  
Moscofilero 12/48  
Muscat-Macabeu 11/44  
Riesling 12/14

## REDS

Cabernet Sauvignon 12/48  
Douro Tinto 11/40  
Tempranillo 11/40  
Malbec 12/48  
Rosé 12/48

## CHAMPAGNE COCKTAIL 13

Signature ORO  
Black & Bubbly  
Green Gables

## BARREL AGED 13 THE VANDY

**JUNMAI SAKE 8**  
Seikyo Takehara

## SANGRIA

**SIGNATURE RED  
WHITE PEAR**

**8/GL  
14/PINT  
32/PITCHER**

## MULLED WINE

**SERVED HOT  
SPICED WITH  
CINNAMON, CLOVES  
ALLSPICE & ORANGE  
8/GL**

## APERTIF.DIGESTIF.SHERRY

Dolin Blanc Vermouth Dry with twist 9  
Cardamaro 9  
aged at least six months, nutty, lightly spiced  
Emilio Lustau Deluxe Cream 'Capataz Andres' 8  
sweet raisins, dates and figs

## SAKE \$8/48

Nakayo Junmai 'Seikyo Takehara'  
mellow, blood orange, honey clover

## BEER

Cerveza Pacifico Clara Pilsner ABV 4.5% MX 6  
Bell's Brewery Two Hearted IPA ABV 7.0% US 7  
Paulaner Hefe-Weizen ABV 5.5% GR 6  
Smuttynose Brewery Pumpkin Ale ABV 6.35% 6

## SPARKLING \$12/\$48

Gruet Brut, 'Champenoise', St. Vincent US  
Sorelle Casa Secco Italian Bubbles Bianco IT

