



Orpheum Menu // September 2026

\$55 per person + tax , optional wine pairings \$30 per person + tax

- First -

choice of one

Professor Plum Salad | stracciatella, stone fruit, fennel pollen, ham, honey

C&M Caesar | pecorino vinaigrette, calabrian croutons, benne seeds

Crab Rice | anson mills middlins, mushrooms, shiitake, fried garlic, coriander

- Second -

choice of one

Rigatoni | maw maw's gravy

Chicken alla Colonel Mustard | green beans, roasted shallots, mushrooms, moutarde sauce

Salmon | fennel butter, caponata agrodolce, smoked eggplant, pine nut

- Third -

choice of one

Mrs. White's Fig Leaf Panna Cotta | blackberry, fig leaves, fresh orange zest, vanilla bean

Tiramisu | espresso anglaise, mascarpone, cacao nibs

**Additional items from our dinner menu can be added at their regular menu price*

Please let us know of any dietary restrictions.

The consumption of raw or undercooked meats, seafood, or poultry can result in foodborne illness.