

# Lunch for the Weeks of September 14 – October 4

## Welcome to Pairings Bistro

where the pairing of food with complementary  
wines is at the heart of our existence.

### Starters

#### Lobster Mac + Cheese ◦ 11

herb panko, penne, lobster claw

Domaine des Herbauges Chardonnay

#### ∞ Cheese + Charcuterie ◦ 9

select artisan cheeses  
and house made charcuterie  
choice of two

with wine pairing ◦ 14

#### Tomato Provençal ◦ 10

marinated heirloom tomato, gruyère, brioche bread  
crumb, pinot noir redux, corn maque choux

Castle Rock Zinfandel

#### Chilled Asparagus ◦ 11

gingered crab, whipped cumin cream,  
preserved lemon vinaigrette

Poema Cava Extra Dry

### Soups

served with toasted bread

#### Cream of Crab ◦ 10

lump crab meat, dry sherry

d'Arenberg The Stump Jump

#### Butternut Squash ◦ 9

butternut squash,  
brown sugar cinnamon crouton

Domaine de Vaufruguet Vouvray

### From the Garden

#### Flash Grilled Romaine Caesar ◦ 8

brioche crumble, fried capers

Rascal Pinot Noir

#### ∞ ∂ ∞ Golden Beets ◦ 9

grapes, whipped chèvre, candied pecans,  
lemon poppy seed vinaigrette, mixed local greens

Aimé Roquesante Rosé

#### Salad Niçoise ◦ 10

pickled beans, radish, potato, cherry tomato,  
anchovy, dill + feta vinaigrette

Ca' Montini Pinot Grigio

Add Grilled Chicken, Grilled Shrimp  
or Seared Tuna ◦ 8

### Our Local Farm Partners

Brad's Produce ◦ Churchville ◦ Produce, Beef, Pork  
Flying Plow Farm ◦ Rising Sun ◦ Produce  
Third Way Farm ◦ Havre de Grace ◦ Produce, Eggs  
Deer Meadow Farm ◦ Aberdeen ◦ Pork  
Kilby Cream ◦ Rising Sun ◦ Dairy  
Keyes Creamery ◦ Aberdeen ◦ Cheese, Ice Cream

### Sandwiches

#### ∂ Veggie Burger ◦ 12

roasted veggies, black beans,  
quinoa, greens, tomato, onion,  
goat cheese and honey mayo, telera roll

Delas Côtes du Rhône

#### Blackened Tuna BLT ◦ 13

seared tuna, bacon, lettuce, tomato,  
garlic aioli, ciabatta

Domaine de Vaufruguet Vouvray

#### Huli Huli Chicken ◦ 13

hawaiian barbecue, greens,  
bacon, tortilla wrap

Domaine de Millet Rosé

#### Port Steak + Mushrooms ◦ 15

port glaze, horseradish aioli, mushrooms, caramelized  
onion, swiss, demi baguette

Mont Gras Reserva Carmenere

#### Lobster + Crab ◦ 16

tomatoes, mixed greens, flatbread

Domaine des Herbauges Chardonnay

### Entrées

#### Bistro Steak Au Poivre ◦ 23

truffle frites, brandy demi glaze

H3 Cabernet Sauvignon

#### Chicken Madeira ◦ 21

mushroom duxelle, herb risotto,  
madeira demi glaze

Black Stallion Chardonnay

#### ∞ Shrimp + Grits ◦ 23

keyes creamery hot pepper cheddar,  
andouille sausage, citrus barbecue

Mont Gras Reserva Carmenere

#### ∂ White Bean Vegetable Gumbo ◦ 19

okra, roasted tomato, sweet pepper,  
crimini mushroom, mirepoix

Portillo Malbec

### Desserts

#### ∞ ∂ ∞ Flourless Cherry Chocolate Cake ◦ 9

cherry & lime ganache

Frisk Riesling

#### ∂ ∞ Crème Brûlée ◦ 7

seasonal flavor

O'Reilly's White Chocolate Irish Cream

#### ∞ ∂ House Made Cheesecake ◦ 9

seasonal flavor

Villa Jolanda Brachetto

#### ∞ ∂ Berger Cookie Bomb Pie ◦ 9

layers of shortbread crust + ganache,  
cappuccino crunch ice cream

Quinta de Monte Tawny Port

#### ∞ ∂ ∞ Keyes Creamery Ice Cream ◦ 6

assorted flavors

Quinta de Monte Ruby Port

## ..... Casual A La Carte .....

Dry Aged Beef Sliders ◦ 11  
bacon, thai chile aioli, caramelized shallots,  
keyes creamery smoked cheddar  
**Velvet Devil Merlot**

Maryland Crab Dip ◦ 12  
kale, artichoke, caramelized onions,  
roasted red pepper, toasted baguette  
**Aimé Roquesante Rosé**

∂ Fried Feta ◦ 11  
lavender honey, chipotle aioli  
**Frisk Riesling**

∂ Rosemary Truffle Frites ◦ 7  
truffle + cumin aioli  
**Rascal Pinot Noir**

∞ Cheese + Charcuterie  
three ◦ 14  
with three wine pairings ◦ 28  
five ◦ 23  
with three wine pairings ◦ 47

## ..... Grilled Flatbread Pizza .....

Lump Crab + White Sauce ◦ 12  
tomato, crispy basil, house blend cheese  
**Ca' Montini Pinot Grigio**

Steak + Caramelized Onion ◦ 11  
grilled steak, blue cheese,  
dijon, crushed tomato  
**Portillo Malbec**

∂ Kennett Square ◦ 11  
mushrooms, herb ricotta, asiago,  
roasted garlic, truffle oil  
**Mont Gras Reserva Carmenère**

..... **Mussels ◦ 17** .....

served with belgian frites

Brussels  
belgian ale, shallots, bacon, blue cheese

∞ Cape Cod  
white wine, garlic, lemon,  
herbs, sriracha pepper

∞ Pomodoro  
crushed tomato, basil, roasted garlic, white wine

## Annotations & Notes

∞ gluten free   Ω dairy free

∂ vegetarian   ∞ contains tree nuts

Some menu items can be modified to accommodate our gluten, dairy or nut free guests. Please inform our staff of any special needs. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of illness.

## ..... By the Glass or Bottle .....

### Sparkling

3 oz ◦ 6 oz ◦ Bottle

Nicolas Feuillatte Champagne (Chouilly, France, NV)	8.5 / 16.5 / 49
Bouvet Brut Rosé (Loire Valley, France, NV)	5.5 / 10 / 29
Poema Cava Extra Dry (Penedès, Spain, NV)	4 / 7.5 / 22

### Whites

3 oz ◦ 6 oz ◦ Bottle

Domaine de Millet Rosé (Côtes de Gascogne, France, 2017)	4.5 / 8.5 / 25
Aimé Roquesante Rosé (Côtes du Provence, France, 2017)	5 / 8.5 / 26
d' Arenberg The Stump Jump (McLaren Vale, South Australia, 2016)	4 / 7.5 / 22
Ca' Montini Pinot Grigio (Trentino, Italy, 2016)	4.5 / 8.5 / 25
Villa Maria Sauvignon Blanc (Marlborough, New Zealand 2017)	5 / 9 / 26
Frisk Riesling (Victoria, Australia, 2017)	4 / 7.5 / 22
Domaine de Vaufruges Vouvray (Loire Valley, France, 2016)	5 / 9 / 26
Domaine des Herbauges Chardonnay (Loire Valley, France, 2015)	4.5 / 8.5 / 25
Black Stallion Chardonnay (Napa Valley, California, 2016)	5 / 9.5 / 28

### Reds

3 oz ◦ 6 oz ◦ Bottle

Rascal Pinot Noir (McMinnville, Oregon, 2017)	5.5 / 10 / 29
Noble Vines 667 Pinot Noir (Monterey, California, 2016)	4.5 / 8.5 / 25
Portillo Malbec (Mendoza, Argentina, 2017)	4.5 / 8.5 / 24
Delas Côtes du Rhône (Rhône, France, 2016)	5 / 9.5 / 27
Castle Rock Zinfandel (Mendocino County, California, 2013)	4.5 / 8 / 23
Mont Gras Reserva Carmenère (Colchagua, Chile, 2017)	4.5 / 8.5 / 25
Velvet Devil Merlot (Mattawa, Washington State, 2015)	5 / 9 / 26
Troublemaker Red Blend (California, Batch #11)	5.5 / 10 / 29
H3 Cabernet Sauvignon (Horse Heaven Hills, Washington State, 2016)	5 / 9 / 26
Molly Dooker Blue Eyed Boy (Southern Australia, 2016)	8.5 / 16.5 / 49
Kith & Kin Cabernet Sauvignon (Napa Valley, California, 2016)	8 / 15.5 / 45

### Liquid Desserts

3 oz ◦ 6 oz ◦ Bottle

Taylor Fladgate 10 Yr Tawny Port (Portugal)	8.5 / 16.5 / 48
Fonseca Terra Bella Ruby Port (Portugal)	7 / 13 / 37
Quinta de Monte Ruby (Portugal)	4.5 / 8.5 / 24
Quinta de Monte Tawny (Portugal)	4.5 / 8.5 / 24
O'Reillys White Chocolate Irish Cream (Ireland)	4.5 / 8.5 / 25
Villa Jolanda Moscato D'Asti (Piemonte, Italy)	4.5 / 8.5 / 24
Villa Jolanda Brachetto (Piemonte, Italy)	4.5 / 8.5 / 24