

For the Weeks of November 29 – December 20

Welcome to Pairings Bistro

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

Create Your Own Prix Fixe

4 course ◦ 47 ◦ 66 with wine pairings
5 course ◦ 55 ◦ 79 with wine pairings

Starters

Lobster Mac + Cheese ◦ 11

herb panko, penne, lobster claw
Zolo Torrontés

∞ Cheese + Charcuterie ◦ 9

select artisan cheeses
and house made charcuterie
choice of two
with wine pairing ◦ 14

Sun Dried Tomato Tart ◦ 11

whipped goat cheese, caramelized onion
Los Cardos Malbec

Smoked Salmon ◦ 11

chive mascarpone, pickled beet, truffle
honey, chopped egg + thai chili
Bouvet Brut Rosé

Soups

served with toasted bread

Cream of Crab ◦ 10

lump crab meat, dry sherry
Les Vignerons De Florensac
Chardonnay

French Onion ◦ 9

gruyère, baguette crouton
Delas Côtes du Rhône

From the Garden

Flash Grilled Romaine Caesar ◦ 8

brioche crumble, fried capers
Noble Vines 667 Pinot Noir

∞ Golden Beets ◦ 9

grapes, crumbled chèvre, candied nuts,
lemon poppy seed vinaigrette, mixed local greens
Domaine de Millet Rosé

Cheddar Apple ◦ 10

spiral honey crisp apples, shaved cheddar,
toasted pumpkin seeds, spinach, maple vinaigrette
Francis Ford Coppola Pinot Grigio

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

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 barbeque
Castle Rock Zinfandel

Portobello Wellington ◦ 19

garlic + shallot mushroom duxelle,
spinach, puff pastry, burgundy reduction
Karl Josef Riesling

Pan Seared Scallops ◦ 25

sausage stuffed peppadew, tarragon cream,
tempura shiitake, black garlic soy
Domaine Des Herbauges
Grolleau Gris

Market Fish ◦ 25

sauce americana, lavender roasted potato,
fennel + kale slaw
Rascal Pinot Noir

House Made Rosemary Ravioli ◦ 24

walnut + ricotta filled, turkey ragout,
cranberry chutney
Sebastiani Gravel Bed Red Blend

Local Farm Raised Steer ◦ 42

\$18 prix fixe supplement
bacon + gruyère mash, caramelized onion +
mushroom demi, fall vegetable sauté
Kith + Kin Cabernet Sauvignon

Desserts

∞ Flourless Chocolate Cake ◦ 9

Mont Gras Reserva Carmenère

Crème Brûlée ◦ 7

seasonal flavor
O'Reilly's White Chocolate Irish Cream

∞ House Made Cheesecake ◦ 9

seasonal flavor
Villa Jolanda Moscato D'Asti

∞ Orange + Almond Cake ◦ 9

almond flour, almond + orange glaze
Villa Jolanda Brachetto

∞ 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
Domaine de Millet Rosé

Fried Brussels Sprouts ◦ 11
bacon lardon, honey balsamic,
crispy shallot, red pepper coulis
Villa Maria Sauvignon Blanc

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

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

..... **Grilled Flatbread Pizza**

Lump Crab + White Sauce ◦ 12
tomato, crispy basil, house blend cheese
Les Vignerons De Florensac Chardonnay

Gobbler ◦ 11
roasted turkey, cranberry chutney,
caramelized onion, house cheese blend
Karl Josef Riesling

Kennett Square ◦ 11
mushrooms, 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

Tuesday Belgian Night
\$12 mussels and belgian frites
½ price on all belgian beer

Annotations

∞ 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.

..... **Signature Cocktails**

Pairings Mule ◦ 9
vodka, pear liqueur, ginger beer

Peppermint Bark ◦ 11
house infused espresso tequila,
godiva white chocolate, mint simple syrup

Smokey Mayan ◦ 11
mezcal, cointreau noir, pomegranate juice, lime

Manhattan Investment ◦ 11
courvoisier cognac, b&b,
carpano antica, black walnut bitters

Golden Age ◦ 10
buffalo trace, maple syrup, chicory bitters

..... **By the Glass or Bottle**

Sparkling 3 oz ◦ 6 oz ◦ Bottle

Louis Roederer Brut (Reims, France, NV)	9.5 / 18.5 / 57
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
Domaine Des Herbauges Grolleau Gris (Loire Valley, France, 2017)	5 / 9 / 26
Zolo Torrontés (Mendoza, Argentina, 2016)	4.5 / 8.5 / 24
Francis Ford Coppola Pinot Grigio (California, 2017)	4 / 7.5 / 22
Villa Maria Sauvignon Blanc (Marlborough, New Zealand 2017)	5 / 9 / 26
Karl Josef Riesling (Piesporter Michelsberg, Germany, 2016)	4.5 / 8.5 / 24
Domaine de Vaufuget Vouvray (Loire Valley, France, 2016)	5 / 9 / 26
Les Vignerons De Florensac Chardonnay (South France, 2017)	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
Los Cardos 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 / 8.5 / 24
Mont Gras Reserva Carmenère (Colchagua, Chile, 2017)	4.5 / 8.5 / 25
Velvet Devil Merlot (Mattawa, Washington State, 2015)	5 / 9 / 26
Michael David Petite Petit (Lodi, California, 2016)	5.5 / 10 / 29
H3 Cabernet Sauvignon (Horse Heaven Hills, Washington State, 2016)	5 / 9 / 26
Sebastiani Gravel Bed Red (Sonoma County, California, 2014)	6 / 11 / 32
Kith & Kin Cabernet Sauvignon (Napa Valley, California, 2016)	8 / 15.5 / 45

****No Cork Fee on Mondays****
(take \$10 off each bottle price)