

For the Weeks of December 20 – January 10

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

Carpaccio + Burrata ◦ 13
sliced raw peppercorn encrusted beef,
pickled shallot, greens, mozzarella + cream,
truffle evoo, balsamic
Los Cardos Malbec

Fried Brussels Sprouts ◦ 11
bacon lardon, honey balsamic,
crispy shallot, red pepper coulis
Mont Gras Reserva Carmenère

Soups

served with toasted bread

Cream of Crab ◦ 10
Kilby cream, 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

Winter Cranberry ◦ 10
local field greens, blue cheese ranch,
candied chipotle bacon crumble, dried cranberries,
cranberry dijon vinaigrette
Domaine de Vaufruguet Vouvray

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

Cacio e Pere ◦ 21
house made tagliatelle pasta,
black pepper + pecorino cream, grilled pear jam
Domaine Des Herbauges
Grolleau Gris

Pan Seared Scallops ◦ 25
arroz espanola, peppadew tapenade,
celery + apple cream
Karl Josef Riesling

∞ Market Fish ◦ 25
bacon braised black beans + tomatillos,
pistachio dukkah cous cous
Zolo Torrontés

Deer Meadow Pork Loin ◦ 24
100% Berkshire pork loin, roasted carrot +
pearl onion, cajun braised kale, ginger coulis,
pomegranate molasses
Michael David Petite Petit

Local Farm Raised Beef ◦ 42
\$18 prix fixe supplement
14 ounces, boursin + yukon mash,
rosemary + cabernet demi, grilled asparagus
Kith + Kin Cabernet Sauvignon

Desserts

∞ Flourless Chocolate Cake ◦ 8
Villa Jolanda Brachetto

Crème Brûlée ◦ 7
tahitian vanilla
Drowsy Elf

∞ House Made Cheesecake ◦ 9
seasonal flavor
Villa Jolanda Moscato D'Asti

∞ Rose Water + Lemon Curd Tart ◦ 9
toasted macadamia nut crumble,
rose sugar, candied rosemary
Poema Cava Extra Dry

∞ Keyes Creamery Ice Cream ◦ 6
assorted flavors
O'Reilly's White Chocolate

..... Casual A La Carte

Dry Aged Beef Sliders ◦ 11

bacon, thai chile aioli, caramelized shallots,
Keyes creamery smoked cheddar

Velvet Devil Merlot

Crabby Tots ◦ 15

tater tots, cream of crab, sweet drops, bacon
crumble, pickled jalapeno, shredded parmesan

Zolo Torrontés

Fried Mozzarella ◦ 10

pretzel crust, pomodoro sauce

Clifford Bay Sauvignon Blanc

Rosemary Truffle Frites ◦ 7

truffle + cumin aioli

Mont Gras Reserva Carmenère

∞ 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

Pear + Blue Cheese ◦ 11

grilled pear + onion jam,
blue cheese crumble, bacon lardon

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

'Til Next Summer ◦ 11

house infused banana rum, Cointreau Noir,
chinese 5-spice simple syrup,
pineapple + orange juice

Barrel Aged Old Fashioned ◦ 11

bourbon, turbinado simple syrup,
house pecan bitters (aged six weeks in oak barrel)

Drowsy Elf ◦ 9

spiced mulled warm red wine, brandy

Golden Age ◦ 10

Buffalo Trace, maple syrup, chicory bitters

Pear to the Gin Mule ◦ 10

house pear-infused gin, pear liqueur, ginger beer

..... 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
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
Clifford Bay Sauvignon Blanc (Marlborough, New Zealand 2017)	5 / 9 / 26
Karl Josef Riesling (Piesporter Michelsberg, Germany, 2016)	4.5 / 8.5 / 24
Domaine de Vaufruges 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
Troublemaker Red Blend (California, Batch #11)	5.5 / 10 / 29
Kith & Kin Cabernet Sauvignon (Napa Valley, California, 2016)	8 / 15.5 / 45

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