

Lunch for the Weeks of February 8 – March 1

Welcome to Pairings Bistro

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

Create Your Own Prix Fixe

3 course Sandwich ◦ 26 ◦ 40 with wine pairings
3 course Entree ◦ 34 ◦ 48 with wine pairings

Starters

Lobster Mac + Cheese ◦ 11

herb panko, penne, lobster claw
Cambria Rosé of Pinot Noir

∞ Cheese + Charcuterie ◦ 9

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

Couscous Arancini ◦ 11

golden raisins, creamed almond,
chipotle + truffle honey
Poema Cava Extra Dry

Fried Brussels Sprouts ◦ 11

honey Dijon crème fraîche, bacon lardon,
celery root + blue cheese
Velvet Devil Merlot

Soups

served with toasted bread

Cream of Crab ◦ 10

Kilby cream, lump crab meat, dry sherry
d'Arenberg The Stump Jump

French Onion ◦ 9

gruyère, baguette crouton
Delas Côtes du Rhône

From the Garden

Flash Grilled Romaine Caesar ◦ 8

brioche crumble, fried capers
Château De La Chesnaie
Muscadet

∞ Golden Beets ◦ 9

grapes, crumbled chèvre, candied nuts,
lemon poppy seed vinaigrette,
mixed local greens
Clifford Bay Sauvignon Blanc

Winter Caprese ◦ 10

tomato jam, burrata, basil gremolata, greens,
white balsamic reduction
Ca' Montini 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

Sandwiches

Blackened Tuna BLT ◦ 13
seared tuna, bacon, lettuce, tomato,
garlic aioli, brioche roll
Domaine de Vaufruguet Vouvray

Winter Chicken Salad ◦ 14

roasted chicken, walnut + curry aioli,
cranberry + onion jam, bacon
Clifford Bay Sauvignon Blanc

Cubano ◦ 15

roast pork, pork belly, honey dijon aioli,
swiss, cornichon relish
Los Cardos Malbec

Lobster + Crab ◦ 16

tomatoes, mixed greens, flatbread
Folie á Deux Chardonnay

Entrées

Bistro Steak Au Poivre ◦ 23

truffle frites, brandy demi glaze
Sommelier's Recommendation

Chicken Madeira ◦ 21

mushroom duxelle, herb risotto,
madeira demi glaze
Rascal Pinot Noir

Shrimp + Grits ◦ 23

Keyes creamery hot pepper cheddar,
andouille sausage, citrus barbecue
Castle Rock Zinfandel

∞ Sweet Potato Gnocchi ◦ 19

brussels sprouts marrow + leaves,
sage tapenade, maple Dijon cream
Les Vignerons De Florensac
Chardonnay

Pan Seared Scallops ◦ 25

smashed chickpeas, pear + onion jam,
hazelnut cream
Karl Josef Riesling

Desserts

∞ Flourless Chocolate Cake ◦ 8

Canti di Vigna Brachetto

Crème Brûlée ◦ 7

Tahitian vanilla
Poema Cava Extra Dry

∞ House Made Cheesecake ◦ 9

seasonal flavor
Villa Jolanda Moscato D'Asti

Broken Tart ◦ 9

basil cremeux, strawberries + balsamic,
lemon + lavender curd
Bouvet Brut Rosé

∞ Keyes Creamery Ice Cream ◦ 6

assorted flavors
O'Reilly's White Chocolate

..... **Casual A La Carte**

Dry Aged Beef Sliders ◦ 12

bacon, Thai Chile aioli, caramelized shallots,
Keyes creamery smoked cheddar
Michael David Petite Petit

Cajun Shrimp Dip ◦ 13

andouille, celery, red pepper, red onion, spinach,
house blend cheese, toasted baguette
Domaine de Vaufuget Vouvray

Fried Mozzarella ◦ 10

pretzel crust, pomodoro sauce
Castle Rock Zinfandel

Umami Fried Ravioli ◦ 11

truffled chicken stock + mushroom stuffing,
black soy + ginger shoyu
Karl Josef Riesling

Rosemary Truffle Frites ◦ 7

truffle + cumin aioli
H3 Cabernet Sauvignon

∞ **Cheese + Charcuterie**

three ◦ 14
with three wine pairings ◦ 28
five ◦ 23
with five wine pairings ◦ 47

Lump Crab Flatbread Pizza ◦ 12

tomato, white sauce, crispy basil,
house blend cheese
Les Vignerons De Florensac Chardonnay

Lump Crab Flatbread Pizza ◦ 12

tomato, white sauce, crispy basil,
house blend cheese
Les Vignerons De Florensac Chardonnay

Shrimp Scampi Flatbread Pizza ◦ 12

garlic + white wine shrimp, rosé sauce,
preserved lemon fennel tops
**Château De La Chesnaie
Muscadet**

..... **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**

That's Amore ◦ 10

vanilla Absolut, O'Reilly's white chocolate,
Frangelico, ice cold brewed coffee

Bitter Breakup ◦ 11

Four Roses bourbon, Benedictine, mint bitters,
absinthe wash

Royal Sidecar ◦ 11

Rémy Martin 1738, Cointreau, lemon juice

Twisted Hot Chocolate ◦ 9

Bicerin chocolate liquor, fresh cream, bourbon

..... **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

Cambria Rosé of Pinot Noir (Santa Maria Valley, California, 2017)	5 / 9.5 / 27
Château De La Chesnaie Muscadet (Sur Lie, France, 2017)	5 / 9.5 / 27
d' Arenberg The Stump Jump (McLaren Vale, South Australia, 2016)	4 / 7.5 / 22
Ca' Montini Pinot Grigio (Trentino, Italy, 2017)	4.5 / 8.5 / 25
Clifford Bay Sauvignon Blanc (Marlborough, New Zealand, 2017)	5 / 9 / 26
Karl Josef Riesling (Piesporter Michelsberg, Germany, 2017)	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
Folie á Deux Chardonnay (Russian River Valley, California, 2017)	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, 2017)	5 / 9.5 / 27
Castle Rock Zinfandel (Mendocino County, California, 2016)	4.5 / 8.5 / 24
Hopes End Red Blend (Port Misery, Australia, 2016)	4.5 / 8.5 / 24
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)