

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
Folie á Deux Chardonnay

∞ Cheese + Charcuterie ◦ 9
select artisan cheeses
and house made charcuterie
choice of two
with wine pairing ◦ 14

Charred Corn Arancini ◦ 9
cornichon remoulade, white balsamic
Clifford Bay Sauvignon Blanc

Roasted Pork Belly ◦ 10
fennel + savoy slaw, anisette cinnamon broth,
house made sourdough baked with tomato jam
Noble Vines 667 Pinot Noir

∞ Seared Saku Tuna ◦ 11
toasted pine nut crust, marinated white beans,
charred pickled shallots, truffle honey
Karl Josef Riesling

◦◦◦◦◦ Soups ◦◦◦◦◦

served with toasted bread

Cream of Crab ◦ 10
Kilby cream, lump crab meat, dry sherry
d'Arenberg The Stump Jump

Gazpacho ◦ 9
fire roasted tomato, cilantro cream
Tintero Rosato

◦◦◦◦◦ From the Garden ◦◦◦◦◦

Flash Grilled Romaine Caesar ◦ 8
brioche crumble, fried capers
Francis Ford Coppola Pinot Grigio

∞ Golden Beets ◦ 9
grapes, crumbled chèvre, candied nuts,
lemon poppy seed vinaigrette,
mixed local greens
Poema Cava Extra Dry

∞ Spinach + Shaved Vegetable ◦ 10
asparagus, radish, blue cheese,
bacon washed pecan, mint + sherry vinaigrette
Velvet Devil Merlot

◦◦◦◦◦ Entrées ◦◦◦◦◦

Bistro Steak Au Poivre ◦ 23
truffle frites, brandy demi glaze
Sommelier's Recommendation

Creole Chicken ◦ 21
green chili + mirepoix risotto, tomato cream
Domaine de Millet Rosé

Shrimp + Grits ◦ 23
Keyes creamery hot pepper cheddar,
andouille sausage, citrus barbeque
Michael David Petite Petit Sirah

Avocado Bowl ◦ 20
tricolor quinoa, spinach sauté, pipérade,
lemon aioli, fried avocado
Château De La Chasloir Muscadet

Pan Seared Pork Chop ◦ 25
grilled caramelized sweet potato, Cajun demi
Los Cardos Malbec

Seared Scallops ◦ 25
corn + bacon relish, herb panko
Les Vignerons De Florensac
Chardonnay

Market Fish ◦ 25
dirty rice, sauce Americana, pickled cucumber
Sommelier's Recommendation

Local Farm Raised Beef ◦ 42
\$18 prix fixe supplement
14 ounces, grilled asparagus,
yukon + andouille hash, chimichurri
Francis Ford Coppola Claret

◦◦◦◦◦ Desserts ◦◦◦◦◦

∞ Chocolate Cake ◦ 8
sweet ricotta cream, almonds,
Cointreau glazed cherries
Delas Côtes du Rhône

Tahitian Vanilla Crème Brûlée ◦ 7
Coppola Sofia Blanc de Blancs

∞ Cappuccino Cheesecake ◦ 9
almond graham crust, amaretto whipped cream
Villa Jolanda Moscato D'Asti

White Chocolate Napoleon ◦ 9
white chocolate mousse, lemon curd,
raspberry coulis, rice crispy crunch
Canti di Vigna Brachetto

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

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

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

Dry Aged Beef Sliders ◦ 13
bacon, Thai Chile aioli, caramelized shallots,
Keyes creamery smoked cheddar
H3 Cabernet Sauvignon

Aloha Nachos ◦ 15
pickled braised pork, Napa slaw, pineapple salsa,
mango guacamole, coconut crème,
black beans, spam lardon, queso fresco
Domaine de Vaufuget Vouvray

Fried Mozzarella ◦ 10
pretzel crust, pomodoro sauce
Rascal Pinot Noir

Rosemary Truffle Frites ◦ 7
truffle + cumin aioli
Michael David Petite Petit

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

Lump Crab Flatbread Pizza ◦ 13
tomato, white sauce, crispy basil,
house blend cheese
d' Arenberg The Stump Jump

Shrimp Scampi Flatbread Pizza ◦ 13
garlic + white wine shrimp, rosé sauce,
preserved lemon fennel tops
Francis Ford Coppola Pinot Grigio

Kennett Square Flatbread Pizza ◦ 12
mushrooms, ricotta, asiago,
roasted garlic, truffle oil
Noble Vines 667 Pinot Noir

..... **Mussels ◦ 17**

served with Belgian frites

Brussels
Belgian ale, shallots, bacon, blue cheese

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

Coconut Curry
coconut milk, shallot, curry, lemon

Tuesday Belgian Night
\$12 mussels + 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**

Dilly Dally ◦ 10
house infused lemon + dill tequila, egg white,
lemon juice, simple syrup

Bearly Summer ◦ 10
gummy bear infused rum, mint, lime juice

Sir Barton ◦ 10
Nicolas Feuillatte champagne, house barrel
aged gin, St Germain, luxardo cherry

House Made Limoncello ◦ 8

House Made Sangria ◦ 9

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

Sparkling 3 oz ◦ 6 oz ◦ Bottle

Nicolas Feuillatte Champagne (Chouilly, France, NV)	8.5 / 16.5 / 49
Francis Ford Coppola Sofia Blanc de Blancs (Monterey County, CA, 2017)	5.5 / 10.5 / 29
Poema Cava Extra Dry (Penedès, Spain, NV)	4.5 / 8.5 / 23

Whites 3 oz ◦ 6 oz ◦ Bottle

Tintero Rosato (Piemonte, Italy, NV)	5 / 9 / 25
Domaine de Millet Rosé (Côtes de Gascogne, France, 2017)	5 / 9.5 / 26
Château De La Chassloir Muscadet (Sur Lie, France, 2017)	5 / 9.5 / 27
d' Arenberg The Stump Jump (McLaren Vale, South Australia, 2017)	4.5 / 8.5 / 23
Francis Ford Coppola Pinot Grigio (Monterey County, California, 2017)	4.5 / 8.5 / 23
Clifford Bay Sauvignon Blanc (Marlborough, New Zealand, 2017)	5 / 9.5 / 26
Karl Josef Riesling (Piesporter Michelsberg, Germany, 2017)	4.5 / 8.5 / 24
Domaine de Vaufuget Vouvray (Loire Valley, France, 2017)	5 / 9.5 / 27
Les Vignerons De Florensac Chardonnay (South France, 2017)	5 / 9 / 25
Folie á Deux Chardonnay (Russian River Valley, California, 2017)	5.5 / 10 / 28

Reds 3 oz ◦ 6 oz ◦ Bottle

Rascal Pinot Noir (McMinnville, Oregon, 2017)	5.5 / 10.5 / 29
Noble Vines 667 Pinot Noir (Monterey, California, 2016)	5 / 9.5 / 26
Los Cardos Malbec (Mendoza, Argentina, 2017)	4.5 / 8.5 / 24
Delas Côtes du Rhône (Rhône, France, 2017)	5 / 9.5 / 27
Velvet Devil Merlot (Mattawa, Washington State, 2016)	5 / 9.5 / 27
Michael David Petite Petit Sirah (Lodi, California, 2016)	5.5 / 10.5 / 29
H3 Cabernet Sauvignon (Horse Heaven Hills, Washington State, 2016)	5 / 9.5 / 27
Troublemaker Red Blend (California, Batch #11)	5.5 / 10.5 / 30
Francis Ford Coppola Claret (Monterey County, California, 2016)	6 / 11 / 32
Kith & Kin Cabernet Sauvignon (California, Napa Valley, 2017)	8.5 / 16.5 / 48

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