

# 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  
Twin Islands Sauvignon Blanc

#### Roasted Pork Belly ◦ 10

fennel + savoy slaw, anisette cinnamon broth,  
house made sourdough baked with tomato jam  
Centine Toscana

#### Oysters Rock ◦ 11

stuffed and baked, crab, andouille sausage,  
wilted greens, sambuca cream, tarragon oil  
Stella Prosecco

### 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  
Bouchard Aîné & Fils Pinot Noir

### 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 Vaufray Vouvray

#### Shrimp + Grits ◦ 23

Keyes creamery hot pepper cheddar,  
andouille sausage, citrus barbeque  
Delas Côtes du Rhône

#### Avocado Bowl ◦ 20

tricolor quinoa, spinach sauté, pipérade,  
lemon aioli, fried avocado  
Château De La Chasloir Muscadet

#### Seared Pork Brisket ◦ 23

roasted chimichurri red potatoes,  
Cajun BBQ, parmesan kale  
Los Cardos Malbec

#### Seared Scallops ◦ 25

corn + bacon relish, herb panko  
Les Vignerons De Florensac  
Chardonnay

#### Market Fish ◦ 25

quick pickle tomatoes + cucumbers, whipped turnip,  
lemon + black pepper compound butter  
Sommelier's Recommendation

#### Local Farm Raised Beef ◦ 42

\$18 prix fixe supplement  
14 ounces, grilled asparagus,  
yukon + andouille hash, chimichurri  
Austin Hope Cabernet Sauvignon

### Desserts

#### ∞ Chocolate Cake ◦ 8

sweet ricotta cream, almonds,  
Cointreau glazed cherries  
Canti di Vigna Brachetto

#### Tahitian Vanilla Crème Brûlée ◦ 7

Quinta de Monte Ruby Port

#### ∞ Cappuccino Cheesecake ◦ 9

almond graham crust, amaretto whipped cream  
Villa Jolanda Moscato D'Asti

#### Zucchini + Olive Oil Cake ◦ 9

lemon sorbet, yogurt panna cotta, blackberry sauce  
Quinta de Monte Tawny Port

#### ∞ 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

### Duck Confit Nachos ◦ 15

goat cheese mornay, red pepper chimichurri,  
roasted garlic + tomato, shallot jam  
Domaine de Millet Rosé

### Fish Tacos ◦ 14

blackened market fish, cabbage + kohlrabi slaw,  
tomatillo salsa, grilled flour tortilla  
Frisk Riesling

### Fried Mozzarella ◦ 10

pretzel crust, pomodoro sauce  
Troublemaker Red Blend

### Rosemary Truffle Frites ◦ 7

truffle + cumin aioli  
Folie á Deux Chardonnay

### ∞ 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.....

### Up in Smoke ◦ 10

Vida mezcal, orange slice, luxardo cherry, simple syrup

### Barrel Aged Old Fashioned ◦ 10

house aged bourbon, orange zest syrup,  
chicory bitters, luxardo cherry

### Gingered Cherry Mule ◦ 10

cherry infused vodka, cherry liquor, ginger beer

### In a Pickle ◦ 10

martini with Tanqueray gin, dill pickle juice

### 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
Bouvet Brut Rosé (Loire Valley, France, NV)	5.5 / 10.5 / 30
Poema Cava Extra Dry (Penedès, Spain, NV)	4.5 / 8.5 / 23
Stella Prosecco (Veneto, Italy, NV)	5 / 9.5 / 26

### 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
Twin Islands Sauvignon Blanc (Marlborough, New Zealand, 2017)	5 / 9.5 / 26
Frisk Riesling (Victoria, Australia, 2018)	4.5 / 8 / 22
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

Bouchard Aîné & Fils Pinot Noir (Bourgogne, France, 2017)	5 / 9 / 25
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
Centine Toscana (Montalcino, Italy, 2016)	4.5 / 8.5 / 24
H3 Cabernet Sauvignon (Horse Heaven Hills, Washington State, 2016)	5 / 9.5 / 27
Troublemaker Red Blend (California, Batch #12)	5.5 / 10.5 / 30
Austin Hope Cabernet Sauvignon (Paso Robles, California, 2017)	8 / 15.5 / 45
Kith & Kin Cabernet Sauvignon (California, Napa Valley, 2017)	8.5 / 16.5 / 48

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