

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

Fried Curry Cauliflower ◦ 9

white bean + cilantro hummus,
Greek country olives, feta
Tintero Rosato

Tuna Pokè ◦ 10

raw saku tuna, gremolata of sesame, ginger,
pineapple, soy + cilantro, sushi rice
Poema Cava Extra Dry

Oysters Rock ◦ 11

stuffed + baked, crab, andouille sausage,
wilted greens, sambuca, 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
Ca' Montini Pinot Grigio

◦◦◦◦◦ From the Garden ◦◦◦◦◦

Flash Grilled Romaine Caesar ◦ 8

brioche crumble, fried capers
Aimé Roquesante Rosé

∞ Golden Beets ◦ 9

grapes, crumbled chèvre, candied nuts,
mixed local greens, lemon poppy seed vinaigrette
Poema Cava Extra Dry

Wedge Salad ◦ 10

baby iceberg, tomato garlic confit,
pickled shallot, chipotle + chive blue cheese,
pancetta bread crumb
Frisk Riesling

◦◦◦◦◦ Entrées ◦◦◦◦◦

Bistro Steak ◦ 23

truffle frites, chimichurri

Sommelier's Recommendation

Pan Roasted Chicken ◦ 21

marinated tomato + cucumber salad,
crispy pancetta + crème dijonaise

Les Vignerons De Florensac Chardonnay

Shrimp + Grits ◦ 23

Keyes creamery hot pepper cheddar,
andouille sausage, citrus barbeque

Delas Côtes du Rhône

Roasted Spaghetti Squash ◦ 20

sautéed mushrooms, spinach, toasted pine nuts,
parmesan, basil pesto, herb butter cream

Domaine de Vaufruguet Vouvray

Seared Pork Brisket ◦ 23

peach + green chiles agrodolce,
braised black beans, kale, chimichurri roasted potato

Velvet Devil Merlot

Seared Scallops ◦ 25

corn + bacon relish, herb panko

Sommelier's Recommendation

Market Fish ◦ 25

warm coconut + chickpea salad,
soy + ginger green beans, tomato + saffron cream

Boordy Vineyards Riesling

Local Farm Raised Beef ◦ 42

\$18 prix fixe supplement

14 ounces, garlic herb potato purée, sage + malt
vinegar squash sauté, burgundy fig sauce

Kith & Kin Cabernet Sauvignon

◦◦◦◦◦ Desserts ◦◦◦◦◦

∞ Chocolate Tres Leches ◦ 8

chocolate poke cake, chocolate cream,
whipped cream, shaved chocolate

Austin Hope Cabernet Sauvignon

Tahitian Vanilla Crème Brûlée ◦ 7

Canti di Vigna Brachetto

Peach Pie ◦ 9

brioche brown sugar crumble,
Keyes Creamery vanilla ice cream

Quinta de Monte Tawny Port

Zucchini + Olive Oil Cake ◦ 9

lemon sorbet, yogurt panna cotta, huckleberry sauce

Villa Jolanda Moscato D'Asti

∞ 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

Baja Shrimp Cocktail ◦ 14
poached saffron shrimp,
cilantro lime cocktail, mire poix salsa
Poema Cava Extra Dry

Fried Mozzarella ◦ 10
pretzel crust, pomodoro sauce
Troublemaker Red Blend

Rosemary Truffle Frites ◦ 7
truffle + cumin aioli
Los Cardos Malbec

∞ 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
Ca' Montini Pinot Grigio

Kennett Square Flatbread Pizza ◦ 12
mushrooms, ricotta, asiago,
roasted garlic, truffle oil
Clos des Bergères Bordeaux

..... **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**

Floral Fizz ◦ 10

lavender infused vodka, St. Germain,
lemon rosemary syrup, hibiscus, hop bitters

Nice Melons ◦ 11

cantaloupe puree, Lunazul Tequila, Cointreau,
lime, half tahin rim

Raspberry Beret ◦ 10

raspberry coulis, limes, Cachaça
(Brazilian sugarcane rum)

House Barrel Aged Old Fashioned ◦ 10
bourbon, turbinado sugar simple syrup, chicory bitters

Summer Wine Flight ◦ 14

..... **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
Aimé Roquesante Rosé (Côtes de Provence, France, 2018)	5 / 9.5 / 27
d'Arenberg The Stump Jump (McLaren Vale, South Australia, 2017)	4.5 / 8.5 / 23
Ca' Montini Pinot Grigio (Trentino, Italy, 2017)	5 / 9.5 / 26
Domaine La Prévoté Sauvignon Blanc (Touraine, France, 2017)	5 / 9.5 / 26
Twin Islands Sauvignon Blanc (Marlborough, New Zealand, 2017)	5 / 9.5 / 26
Les Vignerons De Florensac Chardonnay (South France, 2017)	5 / 9 / 25
Folie á Deux Chardonnay (Russian River Valley, California, 2017)	5.5 / 10 / 28
Frisk Riesling (Victoria, Australia, 2018)	4.5 / 8 / 22
Boordy Vineyards Riesling (Hydes, Maryland, 2018)	5 / 9 / 25

Reds

3 oz ◦ 6 oz ◦ Bottle

Bouchard Aîné & Fils Pinot Noir (Bourgogne, France, 2017)	5 / 9 / 25
Nielson Pinot Noir (Santa Barbara, California, 2016)	5.5 / 10.5 / 30
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
Clos des Bergères Bordeaux (Bordeaux, France, 2011)	5.5 / 10 / 28
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)