

For the Weeks of February 28 – March 21

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

Domaine de Millet Rosé

∞ Cheese + Charcuterie ◦ 9

select artisan cheeses
and house made charcuterie
choice of two

with wine pairing ◦ 14

Port Poached Pear ◦ 10

pickled red onion, pecan boursin,
chipotle truffle honey

Poema Cava Extra Dry

Calamari Ceviche ◦ 11

citrus marinated squid, whipped avocado,
Korean chili pineapple, pan fried polenta

Karl Josef Riesling

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 Chassloir

Muscadet

∞ Golden Beets ◦ 9

grapes, crumbled chèvre, candied nuts,
lemon poppy seed vinaigrette,
mixed local greens

Clifford Bay Sauvignon Blanc

Marinated Artichokes ◦ 10

tapenade, hummus, pecorino, local greens,
grilled tomato vinaigrette, sopressata tuile

Castle Rock Zinfandel

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

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

Los Cardos Malbec

∞ Beet Fettuccine ◦ 19

fennel + apple ragout,
candied balsamic walnuts, Dijon cream

Folie à Deux Chardonnay

Pan Seared Scallops ◦ 25

roasted carrots, pea purée, smoked fig jam

Domaine de Vaufray Vouvray

Market Fish ◦ 25

tomato + caper puttanesca, heritage
breed rice, herb + mirepoix crust

Sommelier's Recommendation

Lamb Chop ◦ 25

cayenne + port cherries, cucumber salad,
feta whipped potato

Michael David Petite Petit

Local Farm Raised Beef ◦ 42

\$18 prix fixe supplement

14 ounces, patatas bravas, chili aioli, chimichurri,
sundried tomato concasse

St. Supéry Cabernet Sauvignon

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

∞ Deconstructed Parfait ◦ 9

chocolate + white chocolate mousse,
guava greek yogurt, graham hazelnut crumble

Twisted Hot Chocolate

∞ Keyes Creamery Ice Cream ◦ 6

assorted flavors

Lindemans Lambic

..... Casual A La Carte

Dry Aged Beef Sliders ◦ 12

bacon, Thai Chile aioli, caramelized shallots,
Keyes creamery smoked cheddar
H3 Cabernet Sauvignon

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

Fried Brussels Sprouts ◦ 11

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

Rosemary Truffle Frites ◦ 7

truffle + cumin aioli
Noble Vines 667 Pinot Noir

∞ 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 ◦ 12

garlic + white wine shrimp, rosé sauce,
preserved lemon fennel tops
Ca' Montini Pinot Grigio

Kennett Square Flatbread Pizza ◦ 11

mushrooms, ricotta, asiago,
roasted garlic, truffle oil
Hopes End Red Blend

..... 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

Nola Coffee ◦ 11

Jameson Irish Whiskey, amaro, cold brewed coffee,
whipped cream

Creole Sunrise ◦ 10

Lunazul Tequila, lavender syrup, grapefruit juice

Carnival Gin Fizz ◦ 12

Botanist Gin, Cointreau Noir, lemon juice, egg white

Royal Sidecar ◦ 11

Rémy Martin 1738, Cointreau, lemon juice

Twisted Hot Chocolate ◦ 9

Bicerin Chocolate Liqueur, 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 / 10.5 / 30
Poema Cava Extra Dry (Penedès, Spain, NV)	4.5 / 8.5 / 23

Whites

3 oz ◦ 6 oz ◦ Bottle

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
Ca' Montini Pinot Grigio (Trentino, Italy, 2017)	5 / 9.5 / 26
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 à 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
Castle Rock Zinfandel (Mendocino County, California, 2016)	5 / 9 / 25
Hopes End Red Blend (Port Misery, Australia, 2016)	5 / 9 / 25
Velvet Devil Merlot (Mattawa, Washington State, 2016)	5 / 9.5 / 27
Michael David Petite Petit (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
St. Supéry Cabernet Sauvignon (Napa Valley, California, 2016)	8 / 15.5 / 45

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