

# 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

saffron + cilantro rouille, 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, Dijon + chive white beans,  
charred pickled pearl onion, truffle honey  
Poema Cava Extra Dry

### ◦◦◦◦◦ Soups ◦◦◦◦◦

served with toasted bread

#### Cream of Crab ◦ 10

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

#### Carrot + Coconut Lime ◦ 8

chilled, coconut milk  
Les Vignerons De Florensac

### ◦◦◦◦◦ 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  
Tintero Rosato

#### ∞ Spinach + Shaved Vegetable ◦ 10

asparagus, mint, celery, radish, blue cheese,  
bacon washed pecan + 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

#### Avocado Bowl ◦ 20

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

#### Chive Crepe Roll ◦ 23

braised pork, shiitake mushroom, spinach,  
baked duck egg, parmesan, charred peppers,  
house made sourdough crostini  
Los Cardos Malbec

#### Seared Scallops ◦ 25

mushroom ravioli, rosemary compound  
butter, cream + peas  
Karl Josef Riesling

#### Market Fish ◦ 25

San Juan stewed white beans,  
charred scallions, sofrito

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

#### Banana Caramel Petit Gateaux ◦ 9

banana cake, banana compote,  
caramel mousse, candy crunch popcorn  
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

### Cajun Shrimp Dip ◦ 13

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

### Basque

cava, saffron cream, tarragon

### 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 .....

### Sage Advice ◦ 10

strawberry + sage infused tequila,  
strawberries, lime juice

### Bearly Summer ◦ 10

gummy bear infused rum, mint, lime juice

### Not Verde Nice ◦ 10

house barrel aged gin, Aperol,  
Ancho Reyes Verde chili poblano liqueur

### Knockout Sangria ◦ 9

house made rosé or white sangria

## ..... 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 Vaufruguet 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
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
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)