

# Pairings Bistro Menu

Create Your Own Prix Fixe

3 Course, 41 or 60 with wine pairings ■ 4 Course, 49 or 73 with wine pairings

## Starters

### Cream of Crab Soup ■ 10

local fresh cream, lump crab, dry sherry,  
fresh parsley, toasted roll  
*d'Arenberg The Stump Jump*

### French Onion Soup ■ 9

gruyère, provolone, baguette crouton, toasted roll  
*Folie à Deux Pinot Noir*

### Butternut Squash Soup ■ 9

brown sugar croutons, toasted roll  
*Poema Cava Extra Dry*

### Oysters Rockefeller ■ 11

Third Way Farm creamed kale, andouille, aged parmesan  
*Bocelli Prosecco*

### Lobster Mac + Cheese ■ 11

panko crust  
*Folie à Deux Chardonnay*

### ∞ Cheese + Charcuterie ■ 9

choice of two  
*#3 Cabernet Sauvignon*

### Stuffed Portobello ■ 10

mushroom cap, bruschetta, pomodoro sauce,  
house made mozzarella  
*Delas Côtes du Rhône*

### Chef Inspired Arancini ■ 11

chipotle tarragon aioli  
*Sommelier Recommendation*

## From the Garden

### Flash Grilled Romaine Caesar ■ 9

brioche crumble, fried capers, aged parmesan  
*Francis Ford Coppola Pinot Grigio*

### ∞ Golden Beets ■ 10

Third Way Farm mixed greens,  
crumbled goat cheese, grapes, candied walnuts,  
honey lemon poppy seed vinaigrette  
*Les Ligériens Rosé D'Anjou*

### Winter Harvest ■ 10

Third Way Farm mixed greens,  
bleu cheese, cranberries, toasted pine nuts, crispy  
chipotle bacon + raspberry vinaigrette  
*Domaine de Vaufray Vouvray*

## Our Local Farm Partners

- Brad's Produce, Churchville ■ Third Way Farm, Havre de Grace ■ South Mountain Creamery, Middletown ■ Keyes Creamery, Aberdeen
- Andy's Eggs + Poultry, Fallston ■ Crooked Creek Farm, Pylesville ■ Bogarty Farms, Jarrettsville

## Entrées

### Bistro Steak Au Poivre ■ 26

black angus local beef, roasted root  
vegetables, rosemary truffle frites  
*Lyeth Red Blend*

### Chicken Madeira ■ 23

mushrooms, risotto, parmesan, herbs  
*Craggy Range Chardonnay*

### Shrimp + Grits ■ 25

Keyes Creamery hot pepper cheddar, Crooked Creek  
chorizo sausage, chimichurri, citrus barbeque  
*Navarro Correias Privada Malbec*

### Hand Made Sweet Potato Gnocchi ■ 23

root vegetables, pumpkin purée,  
toasted sunflower seeds, rosemary cream  
*Killka Red Blend*

### Market Fish Bourride ■ 27

creamy potato + leek broth,  
caramelized fennel, rouille baguette  
*Domaine des Herbauges Chardonnay*

### ∞ Seared Scallops ■ 27

cauliflower purée, braised kale, local romance carrots,  
sage walnut brown butter  
*Domaine La Prévoté Sauvignon Blanc*

### Frenched Pork Loin Chop ■ 26

12 oz bone in, jerk marinated, potato au gratin,  
honey glazed carrots  
*The Zin Zinfindel*

### Local Farm Raised Beef ■ 45

\$20 prix fixe supplement ■ roasted garlic mashed  
potatoes, roasted root vegetables,  
garlic herb butter  
*Austin Hope Cabernet Sauvignon*

## Desserts

### Jose's Famous Cheesecake ■ 8

New York style, graham cracker crust  
*Villa Jolanda Moscato*

### Flourless Chocolate Cake ■ 9

berries, fresh whipped cream  
*Annabella Cabernet Sauvignon*

### Madagascar Vanilla Crème Brûlée ■ 7

*Quinta Tawny Port*

### Keyes Creamery Ice Cream ■ 7

assorted flavors, waffle crunch  
*Bouvet Brut Rosé*

## ... Annotations ...

∞ - May contain tree nuts

## Casual A La Carte

### Rosemary Truffle Frites ■ 7

cumin aioli

Troublemaker Red Blend

### Fried Mozzarella ■ 11

pretzel crust, pomodoro sauce

Navarro Correas Privada Malbec

### Crab Dip ■ 14

lump crab, roasted red pepper + onions,

roasted garlic, toasted baguette

d'Arenberg The Stump Jump

### Dry Aged Beef Sliders ■ 14

served with frites

Brad's Farm beef, bacon, caramelized onions,

Keyes creamery smoked cheddar, cumin aioli

#3 Cabernet Sauvignon

### Lamb Meatballs ■ 11

rosemary cream

Killka Red Blend

### Brussels Sprouts ■ 14

chipotle bacon, crispy parmesan crust,

whole grain mustard aioli

Domaine de Vaufray Vouvray

### ∞ Cheese + Charcuterie

2 cheese ■ 1 charcuterie ■ 14

with three wine pairings ■ 29

3 cheese ■ 2 charcuterie ■ 23

with five wine pairings ■ 48

## Flatbread Pizzas ■ 13

### Lump Crab

tomato confit, white sauce, house blend cheese

Poema Cava Extra Dry

### Kennett Square

mushroom ragout, ricotta, parmesan,

roasted garlic, truffle oil

Folie à Deux Pinot Noir

### "The Italiano"

spicy Italian sausage, red sauce, peppers,

onions, herbed garlic oil finish

Delas Côtes du Rhône

## Mussels ■ 19

served with Belgian frites, baguette

### Brussels

Belgian ale, shallots, bacon, Hook blue cheese

Rascal Pinot Noir

### Cape Cod

white wine, garlic, lemon, herbs, sriracha pepper

Frisk Riesling

### Maryland

Natty Boh, garlic butter, lemon, crab, Old Bay

Boordy Terra Maria Red Blend

## Signature Cocktails . 10

### The Dagger

Cachaca (sugar cane rum), Aperol, rosemary infused blood orange syrup, splash club soda

### O' Canada

bacon washed bourbon, maple syrup, barrel aged bitters

### Sweet Fuego

Luna Zul Reposado tequila, St George raspberry liqueur, muddled orange, lime, half rimmed with habanero salt

### Up All "Nitro"

Bumbu rum, espresso infused simple syrup, cold brew, almond milk, pineapple juice

### House Sangria

red and white wine, Cointreau, juices

### Barrel Aged Old Fashioned

bourbon, turbinado sugar simple syrup, angostura bitters

## Sparkling Wines 3oz ■ 6oz ■ Bottle

Boizel Brut Réserve Champagne ■ 9 ■ 17 ■ 49

Bouvet Brut Rosé ■ 5.5 ■ 10.5 ■ 30

Poema Cava Extra Dry ■ 4.5 ■ 8.5 ■ 23

Bocelli Prosecco ■ 5 ■ 9.5 ■ 27

## White Wines 3oz ■ 6oz ■ Bottle

Les Ligériens Rosé D'Anjou ■ 5 ■ 9 ■ 25

d'Arenberg The Stump Jump ■ 4.5 ■ 8.5 ■ 23

Francis Ford Coppola Pinot Grigio ■ 4.5 ■ 8.5 ■ 23

Domaine La Prévoté Sauvignon Blanc ■ 5 ■ 9.5 ■ 26

Twin Islands Sauvignon Blanc ■ 5 ■ 9.5 ■ 26

Craggy Range Chardonnay ■ 5.5 ■ 10 ■ 28

Domaine des Herbauges Chardonnay ■ 5 ■ 9.5 ■ 26

Folie à Deux Chardonnay ■ 5.5 ■ 10 ■ 28

Domaine de Vaufray Vouvray ■ 5 ■ 9.5 ■ 27

Frisk Riesling ■ 4.5 ■ 8 ■ 22

## Red Wines 3oz ■ 6oz ■ Bottle

Rascal Pinot Noir ■ 5.5 ■ 10.5 ■ 29

Folie à Deux Pinot Noir ■ 6 ■ 11.5 ■ 33

Navarro Correas Privada Malbec ■ 4.5 ■ 8.5 ■ 24

Delas Côtes du Rhône ■ 5 ■ 9.5 ■ 27

Boordy Terra Maria Red Blend ■ 5 ■ 9.5 ■ 27

The Zin Zinfandel ■ 5 ■ 9.5 ■ 27

Killka Red Blend ■ 4.5 ■ 8.5 ■ 24

Lyeth Red Blend ■ 5 ■ 9.5 ■ 26

#3 Cabernet Sauvignon ■ 5 ■ 9.5 ■ 27

Troublemaker Red Blend ■ 5.5 ■ 10.5 ■ 30

Annabella Cabernet Sauvignon ■ 6.5 ■ 12 ■ 34

Austin Hope Cabernet Sauvignon ■ 9 ■ 16.5 ■ 48