

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

Rare Ahi Tuna ■ 11

black sesame crust, vegetable ceviche,
sriracha aioli, wasabi
Twin Island Sauvignon Blanc

Asparagus Wrapped in Ham ■ 11

country ham, herbed cream sauce, triple cream brie
Zardetto Prosecco

Lobster Mac + Cheese ■ 11

panko crust
Folie à Deux Chardonnay

∞ Cheese + Charcuterie ■ 9

choice of two
Sommelier Recommendation

Stuffed Portobello ■ 10

mushroom cap, bruschetta,
house made mozzarella
Boordy Terra Maria Red Blend

Chef Inspired Arancini ■ 11

chipotle tarragon aioli
Velvet Devil Merlot

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

Spring Harvest ■ 10

Third Way Farm spinach, asparagus, chopped egg,
bacon, sweet drops, bleu cheese, balsamic vinaigrette
Cosentino Zinfandel

Our Local Farm Partners

- Brad's Produce, Churchville ■ Third Way Farm, Havre de Grace ■ 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, spring
vegetables, rosemary truffle frites
Sommelier Recommendation

Chicken Madeira ■ 23

mushrooms, risotto, parmesan, herbs
Domaine des Herbauges Chardonnay

Shrimp + Grits ■ 25

Keyes Creamery smoked cheddar, Crooked Creek
chorizo sausage, sweet pepper relish, chimichurri
Portillo Malbec

Hand Made Pesto Gnocchi ■ 23

spring peas, asparagus, roasted tomatoes,
wilted spinach, goat cheese feta,
garlic butter, white wine
Rascal Pinot Noir

Market Fish ■ 27

pan seared, quinoa, asparagus,
roasted tomatoes, spring onions
Domaine de Vaufruges Vouvray

Panko Encrusted Scallops ■ 27

pea purée, local romance carrots,
crispy rosemary ham, mint pesto
Frisk Riesling

Herb Encrusted Lamb Chop ■ 37

\$10 prix fixe supplement full rack of lamb,
goat cheese, mint pesto, panko,
lemon rosemary potatoes, spring vegetables
Delas Côtes du Rhone

Local Farm Raised Beef ■ 47

\$20 prix fixe supplement creamed spinach,
lemon rosemary roasted potatoes, garlic confit
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

Portillo 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

Guacamole and Chips ■ 11

Domaine de Vaufray Vouvray

Chef Inspired Tacos ■ 13

2 flour tortillas, pico de gallo,
queso, crema, salsa rioja

House Margarita

∞ 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

Bruschetta

basil pesto, house blend cheese

Annabella Cabernet Sauvignon

Mussels ■ 19

served with Belgian frites, baguette

Brussels

Belgian ale, shallots, bacon, Hook bleu 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 Livingstone

Van Gogh vodka, fresh lemon juice
strawberry blueberry syrup, egg white

Lavender Kiss

lavender infused rum, St Germain, lavender
simple syrup, lemon, lavender bitters

Taking Flight

bourbon, Aperol, Foro Amaro, Becherovka, lemon

Poolside

ginger infused reposado tequila, Velvet Falernum,
pineapple, coconut, mandarin Jarritos

House Sangria

red or white

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

Zardetto Prosecco Brut ■ 5 ■ 9.5 ■ 26

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

Portillo Malbec ■ 4.5 ■ 8.5 ■ 24

Delas Côtes du Rhône ■ 5 ■ 9.5 ■ 27

Boordy Terra Maria Red Blend ■ 5 ■ 9.5 ■ 27

Cosentino Zinfandel ■ 5 ■ 9.5 ■ 27

Velvet Devil Merlot ■ 5 ■ 9.5 ■ 27

#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