

# 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 ■ 11

local fresh cream, lump crab, dry sherry,  
fresh parsley, toasted baguette  
*Pine Ridge Chenin Blanc-Viognier*

### French Onion Soup ■ 9

gruyère, provolone, baguette crouton  
*Noble Vines 667 Pinot Noir*

### Crispy Pork Belly Slider ■ 11

bourbon braised, lettuce, tomato,  
roasted garlic aioli, mini brioche  
*Cosentino Zinfandel*

### Roasted Local Broccoli ■ 10

garlic confit, parmesan, red pepper + olive hummus  
*Domaine La Prévoté Sauvignon Blanc*

### Fried Mozzarella ■ 11

pretzel crust, pomodoro sauce  
*Portillo Malbec*

### ∞ Cheese + Charcuterie ■ 9

choice of two  
*Sommelier Recommendation*

### Stuffed Portobello ■ 10

mushroom cap, bruschetta,  
house made mozzarella  
*Boordy Vineyard Rosé*

### Chef Inspired Arancini ■ 11

marinara  
*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  
*Berne Romance Rosé*

### Panzanella Caprese ■ 10

roasted tomatoes, mixed greens, house made mozzarella,  
fresh basil, ciabatta croutons, balsamic reduction  
*Zardetto Prosecco*

## 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,  
local vegetables, rosemary truffle frites  
*Sommelier Recommendation*

### Chicken Madeira ■ 23

mushrooms, risotto, parmesan, herbs  
*Troublemaker Red Blend*

### Shrimp + Grits ■ 25

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

### Sun Dried Tomato Pesto Gnocchi ■ 23

handmade, broccoli, sun dried tomatoes,  
Kalamata olives, feta, garlic butter, white wine  
*Domaine des Herbauges Chardonnay*

### Market Fish ■ 27

pan seared, quinoa, roasted tomatoes,  
broccolini, spring onions  
*Rascal Pinot Noir*

### Panko Encrusted Scallops ■ 27

broccoli puree, local romance carrots,  
crispy rosemary ham  
*Domaine de Vaufruges Vouvray*

### Herb Encrusted Lamb Chop ■ 37

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

### Local Farm Raised Beef ■ 47

\$20 prix fixe supplement local vegetables kabobs,  
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*

## Casual A La Carte

### Rosemary Truffle Frites .7

cumin aioli

Troublemaker Red Blend

### V Local Veggie Kabobs .11

balsamic reduction

Cosentino Zinfandel

### Lobster Mac + Cheese .13

panko crust

Folie à Deux Chardonnay

### Crab Dip .15

lump crab, roasted red pepper + onions,  
roasted garlic, toasted baguette

Folie à Deux Chardonnay

### Dry Aged Beef Sliders .14

served with frites

Brad's Farm beef, bacon, caramelized onions,  
Keyes creamery smoked cheddar, cumin aioli

#3 Cabernet Sauvignon

### Poke Ahi Tuna .15

Third Way Farm honey, Napa slaw, tortilla chips

House Sangria

### ∞ Cheese + Charcuterie

2 cheese ■ 1 charcuterie ■ 14

with three wine pairings ■ 29

3 cheese ■ 2 charcuterie ■ 23

with five wine pairings ■ 48

## Flatbread Pizzas

### Lump Crab .15

tomato confit, white sauce, house blend cheese

Poema Cava Extra Dry

### Kennett Square .13

mushroom ragout, ricotta, parmesan,  
roasted garlic, truffle oil

Noble Vines 667 Pinot Noir

### "The Italiano" .14

spicy Italian sausage, red sauce, peppers,  
onions, herbed garlic oil finish

Delas Côtes du Rhône

### Bruschetta .13

basil pesto, house blend cheese

Annabella Cabernet Sauvignon

## Mussels .20

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

Karl Josef Riesling

### Maryland

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

Berne Romance Rosé

## Signature Cocktails .10

### Summer Vibes

Brad's strawberries & fresh mint infused vodka,  
simple syrup, lime juice

### Bourbon Sunrise

Buffalo Trace bourbon, Pama, St. Germain, lemon juice

### Brazilian Peach

Cachaça, Le Verger liquor, lemon juice,  
peach puree

### Kickback

El Jimador Anejo tequila, Martell VS cognac, Amaro

### House Sangria

red or rosé

### 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

Boordy Vineyards Rosé ■ 5 ■ 9.5 ■ 27

Berne Romance Rosé ■ 5 ■ 9.5 ■ 27

Pine Ridge Chenin Blanc-Viognier ■ 5 ■ 9.5 ■ 27

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

Domaine des Herbauges Chardonnay ■ 5 ■ 9.5 ■ 26

Folie à Deux Chardonnay ■ 5.5 ■ 10 ■ 28

Domaine de Vaufruges Vouvray ■ 5 ■ 9.5 ■ 27

Karl Josef Riesling ■ 4.5 ■ 8.5 ■ 24

## Red Wines

3oz ■ 6oz ■ Bottle

Rascal Pinot Noir ■ 5.5 ■ 10.5 ■ 29

Noble Vines 667 Pinot Noir ■ 5 ■ 9.5 ■ 26

Portillo Malbec ■ 4.5 ■ 8.5 ■ 24

Delas Côtes du Rhône ■ 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

## ... Annotations ...

∞ - May contain tree nuts

V - Vegan