

# Pairings Bistro Menu

Create Your Own Prix Fixe ■ 4 Course, 49 or 69 with wine pairings

## Starters

### Cream of Crab ■ 10

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

### Gazpacho ■ 9

fire roasted tomato, grilled avocado, cilantro cream  
*Francis Ford Coppola Pinot Grigio*

### Fried Oysters ■ 11

local honey slaw, chipotle remoulade  
*Domaine de Vaufray Vouvray*

### Lobster Mac + Cheese ■ 11

panko crust  
*Folie à Deux Chardonnay*

### ∞ Cheese + Charcuterie ■ 9

choice of two  
*Delas Côtes du Rhone*

### Summer Vegetable Ceviche ■ 9

sweet pepper hummus, smoked paprika, grilled avocado  
*Domaine La Prévoté Sauvignon Blanc*

### Crispy Pork Belly ■ 10

caramelized fennel + cornbread purée  
*Boordy Terra Maria Red Blend*

## From the Garden

### Flash Grilled Romaine Caesar ■ 9

brioche crumble, fried capers, aged parmesan crisp  
*Noble Vines 667 Pinot Noir*

### Golden Beets ■ 9

Third Way Farm mixed greens,  
crumbled goat cheese, grapes, candied walnuts,  
honey lemon poppy seed vinaigrette  
*Domaine de Millet Rosé*

### Watermelon + Feta ■ 9

Third Way Farm kale, toasted almonds,  
cherry balsamic vinaigrette  
*Bouvet Brut Rosé*

### Caprese ■ 10

Brad's tomatoes, house made mozzarella, fried basil,  
lemon balsamic reduction  
*Domaine des Herbauges Chardonnay*

## Entrées

### Bistro Steak Au Poivre ■ 26

black angus beef, summer vegetables,  
rosemary truffle frites  
*Sommelier Recommendation*

### Chicken Madeira ■ 23

mushrooms, risotto, parmesan, herbs  
*Folie à Deux Chardonnay*

### Shrimp + Grits ■ 25

Keyes Creamery hot pepper cheddar, Crooked Creek  
chorizo sausage, chimichurri, citrus barbeque  
*Portillo Malbec*

### Hand Made Gnocchi ■ 23

summer squash, caramelized fennel, roasted garlic,  
white wine, lemon, ricotta  
*Delas Côtes du Rhone*

### Market Fish ■ 27

braised cabbage, artichoke couscous,  
confetti compound butter  
*Twin Islands Sauvignon Blanc*

### Scallops ■ 27

panko crust, sweet pepper + corn relish, smoked bacon  
*Rascal Pinot Noir*

### Duck Breast ■ 27

fried duck egg, wilted kale, sweet potato hash  
*Brazin Zinfandel*

### Local Farm Raised Beef ■ 45

\$20 prix fixe supplement ■ gorgonzola mashed potatoes,  
fresh herbed compound butter,  
wilted kale + summer vegetables  
*Austin Hope Cabernet Sauvignon*

## Desserts

### Jose's Famous Cheesecake ■ 8

New York style, graham cracker crust  
*Canti di Vigna Brachetto*

### Flourless Chocolate Cake ■ 9

macerated berries, chantilly cream  
*Zardetto Prosecco Brut*

### Madagascar Vanilla Crème Brûlée ■ 7

*Villa Jolanda Moscato*

### Keyes Creamery Ice Cream ■ 7

assorted flavors, Belgian waffle crunch

## Casual A La Carte

### Rosemary Truffle Frites ■ 7

cumin aioli

Folie à Deux Chardonnay

### Fried Mozzarella ■ 10

pretzel crust, pomodoro sauce

Troublemaker Red Blend

### Crab Dip ■ 11

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

d'Arenberg The Stamp Jump

### Dry Aged Beef Sliders ■ 13

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

#3 Cabernet Sauvignon

### 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

Noble Vines Pinot Noir

#### The "Harford"

local vegetables + sausage, Dimitri olives,  
mozzarella, puttanesca

Delas Côtes du Rhone

### Mussels ■ 17

served with Belgian frites

#### Brussels

Belgian ale, shallots, bacon, Hook blue cheese

Portillo Malbec

#### Cape Cod

white wine, garlic, lemon, herbs, sriracha pepper,

Frisk Riesling

#### Caprese

roasted garlic, fresh basil, tomato, mozzarella

Francis Ford Coppola Pinot Grigio

### ... Annotations ...

∞ May contain tree nuts

**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

## Signature Cocktails . 10

### Manhattan Noir

Bourbon, Amaro, Carpe Antica Vermouth,  
Aztec chocolate bitters

### Cucumber Breeze

Flor de Cana rum, cucumber, mint simple syrup,  
fresh mint, soda water

### Bermuda Sunrise

Flor de Cana golden rum, Goslings dark rum, lime, orange,  
grapefruit, orgeat syrup, homemade pomegranate syrup

### Watermelon Gin Fizz

Breckenridge Gin, watermelon puree, lime, egg white

### House Barrel Aged Old Fashioned

bourbon, turbinado sugar simple syrup, angostura bitters

### Rosé All Day Sangria

### Sparkling Wines 3oz ■ 6oz ■ Bottle

Nicolas Feuillatte 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

Domaine de Millet Rosé ■ 5 ■ 9.5 ■ 26

d'Arenberg The Stamp 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

Domaine des Herbauges Chardonnay ■ 5 ■ 9.5 ■ 26

Folie à Deux Chardonnay ■ 5.5 ■ 10 ■ 28

Domaine de Vaufruges Vouvray ■ 5 ■ 9.5 ■ 27

Frisk Riesling ■ 4.5 ■ 8 ■ 22

### Red Wines 3oz ■ 6oz ■ Bottle

Rascal Pinot Noir ■ 5.5 ■ 10 ■ 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

Boordy Terra Maria Red Blend ■ 5 ■ 9.5 ■ 27

Brazin Zinfandel ■ 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 ■ 8 ■ 15.5 ■ 45