

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

French Onion ■ 9

gruyere, baguette crouton
Noble Vines 667 Pinot Noir

Fried Oysters ■ 11

chipotle remoulade
Domaine de Vaufray Vouvray

Lobster Mac + Cheese ■ 11

panko crust
Folie à Deux Chardonnay

∞ Cheese + Charcuterie ■ 9

choice of two
#3 Cabernet Sauvignon

Fall Vegetable Ceviche ■ 9

red beet hummus, smoked paprika, grilled flatbread
Domaine La Prévoté Sauvignon Blanc

Crispy Pork Belly ■ 10

caramelized fennel, pineapple salsa
Troublemaker Red Blend

Lamb Meatballs ■ 11

rosemary Cream
Delas Côtes du Rhone

From the Garden

Flash Grilled Romaine Caesar ■ 9

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

Golden Beets ■ 9

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

Panzanella Caprese ■ 10

Local tomatoes, house made mozzarella, fresh basil,
ciabatta croutons, Dimitri olives, balsamic reduction
Domaine des Herbauges Chardonnay

Entrées

Bistro Steak Au Poivre ■ 26

black angus local beef, fall vegetables,
rosemary truffle frites
Sommelier Recommendation

Chicken Madeira ■ 23

mushrooms, risotto, parmesan, herbs
Annabella Cabernet Sauvignon

Shrimp + Grits ■ 25

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

Hand Made Gnocchi ■ 23

puttanesca, herbed ricotta, fresh basil
Boordy Terra Maria Red Blend

Market Fish ■ 27

tri colored quinoa, fall vegetables
confetti compound butter
Twin Islands Sauvignon Blanc

Scallops ■ 27

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

Duck Confit ■ 26

Hudson Valley Farms, pumpkin + sweet potato smash,
crispy brussels sprouts, orange brandy demi
Brazin Zinfandel

Local Farm Raised Beef ■ 45

\$20 prix fixe supplement ■ roasted garlic whipped
potatoes, fall vegetables, blue cheese butter
Austin Hope Cabernet Sauvignon

Desserts

Jose's Famous Cheesecake ■ 8

New York style, graham cracker crust
Zardetto Prosecco Brut

Flourless Chocolate Cake ■ 9

macerated berries, chantilly cream
Canti di Vigna Brachetto

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

Portillo Malbec

Crab Dip ■ 14

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

d'Arenberg The Stump Jump

Dry Aged Beef Sliders ■ 13

served with frites

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

#3 Cabernet Sauvignon

Crispy Brussel Sprouts ■ 14

bacon, blue cheese, balsamic reduction

Troublemaker Red Blend

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 667 Pinot Noir

Mussels ■ 19

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

Sour Patch Kidz

Brad's Produce strawberry infused vodka,
lemon simple syrup, lemon rosemary foam

Juan Valdez

pineapple infused Dolin de Chambéry Blanc Vermouth,
Breckenridge gin, green Chartreuse

PomaMommaRita

tequila, house made pomegranate grenadine,
Grand Mariner, lime, sugar salt rim

Peachy Keen

house infused peach bourbon, St. Germain,
Le Verger liqueur

Fall Out of Summer Sangria

red wine, golden rum, pumpkin spice simple syrup

House Barrel Aged Old Fashioned

bourbon, turbinado sugar simple syrup, angostura bitters

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 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

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 ■ 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