

# 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  
*Bocelli Prosecco*

### Oysters Rockefeller ■ 11

Third Way Farm creamed kale, andouille, aged parmesan  
*Poema Cava Extra Dry*

### Lobster Mac + Cheese ■ 11

panko crust  
*Craggy Range Chardonnay*

### ∞ Cheese + Charcuterie ■ 9

choice of two  
*#3 Cabernet Sauvignon*

### V ∞ Stuffed Acorn Squash ■ 10

quinoa, pecans, kale, cranberries, balsamic reduction  
*Domaine de Vaufray Vouvray*

### Lamb Meatballs ■ 11

rosemary cream  
*Delas Côtes du Ventoux*

## From the Garden

### Flash Grilled Romaine Caesar ■ 9

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

### ∞ Golden Beets ■ 10

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

### Lyonnaise ■ 11

frisée, micro radish greens, poached egg,  
brioche toast, warm bacon + shallot vinaigrette  
*Rascal Pinot Noir*

## 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 + kale, rosemary truffle frites  
*Sommelier Recommendation*

### Chicken Madeira ■ 23

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

### Shrimp + Grits ■ 25

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

### Hand Made Gnocchi ■ 23

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

### Market Fish Bourride ■ 27

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

### ∞ Seared Scallops ■ 27

cauliflower rice, braised kale, local romance carrots,  
sage walnut brown butter  
*Twin Islands Sauvignon Blanc*

### Frenched Pork Loin Chop ■ 26

12 oz bone in, sweet potato au gratin,  
roasted root vegetables + kale, apple cider jam  
*Brazin Zinfandel*

### Local Farm Raised Beef ■ 45

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

## Desserts

### Jose's Famous Cheesecake ■ 8

New York style, graham cracker crust  
*Drowsy Elf*

### Flourless Chocolate Cake ■ 9

berries, fresh whipped cream  
*Canti di Vigna Brachetto*

### Madagascar Vanilla Crème Brûlée ■ 7

*Villa Jolanda Moscato*

### Keyes Creamery Ice Cream ■ 7

assorted flavors, waffle crunch  
*O'Reillys White Chocolate*

## Casual A La Carte

### Rosemary Truffle Frites ■ 7

cumin aioli

Boordy Terra Maria 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

### ∨ Curried Cauliflower ■ 13

white bean hummus, kale crisps, grilled flatbread  
Frisk Riesling

### Crispy Brussels Sprouts ■ 14

bacon, bleu 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

Foile à Deux Pinot Noir

### Winter Harvest

roasted seasonal vegetables,  
goat cheese garlic spread, balsamic reduction

Brazin Zinfandel

## Mussels ■ 19

served with Belgian frites, baguette

### Brussels

Belgian ale, shallots, bacon, Hook blue cheese

Navarro Correas Privada Malbec

### Cape Cod

white wine, garlic, lemon, herbs, sriracha pepper

Frisk Riesling

## ... Annotations ...

∞ - May contain tree nuts

∨ - Vegan

## Signature Cocktails ■ 10

### What the Fig

Rittenhouse Rye, Grand Marnier, fig jam, honey

### Sweater Weather

house infused apple cinnamon brandy, Bumbu rum,  
lemon juice, vanilla simple syrup, apple cider foam

### Gin & Juice

Bombay Sapphire gin, lemon juice, prickly pear grenadine

### Dirty Chai Martini

Chai infused vodka, espresso, vanilla syrup, half + half  
or ask for almond milk

### Drowsy Elf

warm mulled wine, brandy

### House Sangria

### House 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

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

Craggy Range Chardonnay ■ 5.5 ■ 10 ■ 28

Domaine des Herbauges Chardonnay ■ 5 ■ 9.5 ■ 26

Benziger Réserve Chardonnay ■ 5.5 ■ 10.5 ■ 29

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 Ventoux ■ 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 ■ 9 ■ 16.5