

Pairings Bistro Lunch Menu

Starters

Cream of Crab ■ 10

local fresh cream, lump crab, dry sherry, fresh parsley

French Onion ■ 9

gruyere, baguette crouton

Butternut Squash Soup ■ 9

brown sugar croutons, toasted roll

Oysters Rockefeller ■ 11

Third Way Farm creamed kale, andouille, aged parmesan

Lobster Mac + Cheese ■ 11

panko crust

∞ Cheese + Charcuterie ■ 9

choice of two

Chef Inspired Arancini ■ 11

chipotle tarragon aioli

Lamb Meatballs ■ 11

rosemary cream

From the Garden

Flash Grilled Romaine Caesar ■ 9

brioche crumble, fried capers

∞ Golden Beets ■ 9

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

Winter Harvest ■ 10

Third Way Farm mixed greens, bleu cheese, cranberries, toasted pine nuts, crispy chipotle bacon & raspberry vinaigrette

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

Sandwiches

served with frites or house side salad

Blackened Tuna BLT ■ 15

garlic aioli, brioche roll

Oyster Po' Boy ■ 15

lettuce, tomato, Cajun remoulade, baguette

Steak + Cheese ■ 15

peppers + onions, house blend cheese, garlic aioli, port reduction, ciabatta roll

Chicken Salad ■ 14

bacon, lettuce, tomatoes, ciabatta roll

Portobello ■ 14

mushroom cap, bruschetta, goat cheese spread, balsamic reduction, ciabatta roll

Entrées

Bistro Steak Au Poivre ■ 26

black angus local beef, roasted root vegetables + kale, rosemary truffle frites

Chicken Madeira ■ 23

mushrooms, risotto, parmesan, herbs

Shrimp + Grits ■ 25

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

Hand Made Sweet Potato Gnocchi ■ 23

root vegetables, pumpkin puree, toasted sunflower seeds, rosemary cream

Market Fish Bourride ■ 27

creamy potato + leek broth, caramelized fennel, rouille baguette

∞ Seared Scallops ■ 27

cauliflower puree, braised kale, local romance carrots, sage walnut brown butter

Desserts

Jose's Famous Cheesecake ■ 8

New York style, graham cracker crust

Flourless Chocolate Cake ■ 9

macerated berries, chantilly cream

Madagascar Vanilla Crème Brûlée ■ 7

Keyes Creamery Ice Cream ■ 7

assorted flavors, Belgian waffle crunch

Casual A La Carte

Rosemary Truffle Frites ■ 7

cumin aioli

Fried Mozzarella ■ 11

pretzel crust, pomodoro sauce

Crab Dip ■ 14

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

Dry Aged Beef Sliders ■ 14

served with frites

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

Brussels Sprouts ■ 14

chipotle bacon, crispy parmesan crust,
whole grain mustard aioli

∞ Cheese + Charcuterie

2 cheese ■ 1 charcuterie ■ 14

3 cheese ■ 2 charcuterie ■ 23

Flatbread Pizzas ■ 13

Lump Crab

tomato confit, white sauce, house blend cheese

Kennett Square

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

"The Italiano"

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

Mussels ■ 19

served with Belgian frites, baguette

Brussels

Belgian ale, shallots, bacon, Hook blue cheese

Cape Cod

white wine, garlic, lemon, herbs, sriracha pepper

Maryland

Natty Boh, garlic butter, lemon, crab, old bay

... Annotations ...

∞ - May contain tree nuts

V - Vegan

Signature Cocktails ■ 10

The Dagger

Cachaca (sugar cane rum), Aperol,
rosemary infused blood orange syrup, splash club soda

O' Canada

bacon washed bourbon, maple syrup, barrel aged bitters

Sweet Fuego

Luna Zul Reposado tequila, St George Raspberry liqueur,
muddled orange, lime, half rimmed with habanero salt

Up All "Nitro"

Bumbu rum, espresso infused simple syrup, cold brew,
almond milk, and pineapple juice

House Sangria

red and white wine, Cointreau, juices

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

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 Vaufruges 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 Correias Privada Malbec ■ 4.5 ■ 8.5 ■ 24

Delas Côtes du Ventoux ■ 5 ■ 9.5 ■ 27

Boordy Terra Maria Red Blend ■ 5 ■ 9.5 ■ 27

The Zin Zinfandel ■ 5 ■ 9.5 ■ 27

Killka Red Blend ■ 4.5 ■ 8.5 ■ 24

Lyeth Red Blend ■ 5 ■ 9.5 ■ 26

H3 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