

# Pairings Bistro Lunch Menu

## Starters

### Cream of Crab ■ 10

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

### French Onion ■ 9

gruyère, baguette crouton, toasted roll

### Rare Ahi Tuna ■ 11

black sesame crust, vegetable ceviche,  
sriracha aioli, wasabi

### Asparagus Wrapped in Ham ■ 11

country ham, herbed cream sauce,  
triple cream brie

### Lobster Mac + Cheese ■ 11

panko crust

### ∞ Cheese + Charcuterie ■ 9

choice of two

### Chef Inspired Arancini ■ 11

chipotle tarragon aioli

## From the Garden

### ∞ Golden Beets ■ 10

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

### Spring Harvest ■ 10

Third Way Farm spinach, asparagus, chopped egg,  
bacon, sweet drops, bleu cheese, balsamic vinaigrette

### Mediterranean ■ 9

Third Way Farm mixed greens, roasted red peppers,  
caramelized onions, goat cheese, balsamic vinaigrette

### Ultimate Chopped ■ 14

mozzarella, soppressata, garbanzo beans, romaine,  
parmesan, confit red onion vinaigrette

### Blackened Chicken Caesar ■ 15

chopped romaine, brioche crumble, fried capers

### 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

## Sandwiches

served with frites or house side salad

### Blackened Tuna BLT ■ 15

garlic aioli, brioche roll

### Cubano ■ 15

roast pork, ham, gruyère, honey mustard,  
pickles, ciabatta roll

### Dry Aged Beef Sliders ■ 14

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

### 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, spring vegetables,  
rosemary truffle frites

### Chicken Madeira ■ 23

mushrooms, risotto, parmesan, herbs

### Shrimp + Grits ■ 25

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

### Hand Made Pesto Gnocchi ■ 23

spring peas, asparagus, roasted tomatoes,  
wilted spinach, goat cheese feta  
garlic butter, white wine

### Panko Encrusted Scallops ■ 27

pea purée, local romance carrots,  
crispy rosemary ham, mint pesto

### Local Farm Raised Beef ■ 47

creamed spinach, garlic confit  
lemon rosemary roasted potatoes

## Desserts

### Jose's Famous Cheesecake ■ 8

New York style, graham cracker crust

### Flourless Chocolate Cake ■ 9

berries, fresh whipped 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

Guacamole and Chips ■ 11

Chef Inspired Tacos ■ 13  
2 flour tortillas, pico de gallo,  
queso, crema, salsa rioja

∞ 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

Bruschetta  
basil pesto, house blend cheese

## Mussels ■ 19

served with Belgian frites, baguette

Brussels  
Belgian ale, shallots, bacon, Hook bleu cheese

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

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

### ... Annotations ...

∞ - May contain tree nuts

## Signature Cocktails ■ 10

The Livingstone  
Van Gogh vodka, fresh lemon juice  
strawberry blueberry syrup, egg white

Lavender Kiss  
lavender infused rum, St Germain, lavender  
simple syrup, lemon, lavender bitters

Taking Flight  
bourbon, Aperol, Foro amaro, Becherovka, lemon

Poolside  
ginger infused reposado tequila, Velvet Falernum,  
pineapple, coconut, mandarin Jarritos

House Sangria  
red or white

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

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  
Portillo Malbec ■ 4.5 ■ 8.5 ■ 24  
Delas Côtes du Rhône ■ 5 ■ 9.5 ■ 27  
Boordy Terra Maria Red Blend ■ 5 ■ 9.5 ■ 27  
Cosentino Zinfandel ■ 5 ■ 9.5 ■ 27  
Velvet Devil Merlot ■ 5 ■ 9.5 ■ 27  
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