

Pairings Bistro Lunch Menu

Starters

Cream of Crab ■ 10

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

Gazpacho ■ 9

fire roasted tomato, grilled avocado, cilantro cream

Fried Oysters ■ 11

local honey slaw, chipotle remoulade

Lobster Mac + Cheese ■ 11

panko crust

∞ Cheese + Charcuterie ■ 9

choice of two

Summer Vegetable Ceviche ■ 9

sweet pepper hummus, smoked paprika, grilled avocado

Crispy Pork Belly ■ 10

caramelized fennel + cornbread purée

From the Garden

Flash Grilled Romaine Caesar ■ 9

brioche crumble, fried capers, aged parmesan crisp

Golden Beets ■ 9

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

Watermelon + Feta ■ 9

Third Way Farm kale, toasted almonds, cherry balsamic vinaigrette

Caprese ■ 10

Brad's tomatoes, house made mozzarella, fried basil, lemon balsamic reduction

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

Cubano ■ 14

pork, ham, fried egg, gruyere, honey mustard, pickles, ciabatta roll

Chicken Pesto ■ 14

mozzarella, roasted tomatoes, ciabatta roll

Grilled Portobello ■ 13

roasted peppers, tomatoes, mixed greens, herb goat cheese, garlic aioli, demi baguette

Entrées

Bistro Steak Au Poivre ■ 26

black angus beef, summer vegetables, rosemary truffle frites

Chicken Madeira ■ 23

mushroom ragout, risotto, parmesan, herbs

Shrimp + Grits ■ 25

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

Hand Made Gnocchi ■ 23

summer squash, caramelized fennel, roasted garlic, white wine, lemon, ricotta

Market Fish ■ 27

braised cabbage, artichoke couscous, confetti compound butter

Scallops ■ 27

panko crust, sweet pepper + corn relish, smoked bacon

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 ■ 10
pretzel crust, pomodoro sauce

Crab Dip ■ 11
lump crab, roasted red pepper + onions,
roasted garlic, spinach, toasted baguette

Dry Aged Beef Sliders ■ 13
Brad's Farm Beef, bacon, caramelized onions,
Keyes creamery smoked cheddar, cumin 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 "Harford"
local vegetables + sausage, Dimitri olives,
mozzarella, puttanesca

Mussels ■ 17
served with Belgian frites

Brussels
Belgian ale, shallots, bacon, Hook blue cheese

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

Caprese
roasted garlic, fresh basil, tomato

... Annotations ...

∞ May contain tree nuts

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 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

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 ■ 8 ■ 15.5 ■ 45