

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

V ∞ Stuffed Acorn Squash ■ 10

quinoa, pecans, kale, cranberries, balsamic reduction

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

Lyonnaise ■ 11

frisée, micro radish greens, poached egg, brioche toast, warm bacon + shallot 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

... Annotations ...

- ∞ - May contain tree nuts
- V - Vegan

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

Harvest Veggie ■ 14

grilled fall vegetables, goat cheese garlic spread, balsamic reduction, flatbread

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 barbecue

Hand Made Gnocchi ■ 23

puttanesca, herbed ricotta, fresh basil

Market Fish Bourride ■ 27

creamy potato + leek broth, caramelized fennel, rouille baguette

∞ Seared Scallops ■ 27

cauliflower rice, 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

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

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

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

Foile 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 ■ 48