

Pairings Bistro Menu

Create Your Own Prix Fixe

3 Course, 46 or 65 with wine pairings ■ 4 Course, 54 or 78 with wine pairings

Starters

Cream of Crab Soup ■ 13

local fresh cream, lump crab, dry sherry,
toasted baguette

Pine Ridge Chenin Blanc-Viognier

French Onion Soup ■ 11

gruyère, provolone, baguette crouton

Rascal Pinot Noir

Butternut Squash Soup ■ 11

brown sugar croutons, toasted baguette

Poema Cava Extra Dry

Fried Mozzarella ■ 11

pretzel crust, marinara sauce

Noble Vines 667 Pinot Noir

House Hickory Smoked Salmon ■ 13

red onion jam, fried capers,
boursin cheese, rye toast

François Montand Brut Rosé

Lamb Meatball ■ 12

rosemary cream, mushroom duxelle,
charred baguette

Delas Côtes du Rhône

∞ Cheese + Charcuterie ■ 11

choice of two

Sommelier Recommendation

Stuffed Portobello ■ 11

mushroom cap, bruschetta,
house made mozzarella

Francis Ford Coppola Pinot Grigio

Chef Inspired Arancini ■ 11

cajun lemon tarragon aioli

Karl Josef Riesling

From the Garden

Flash Grilled Romaine Caesar ■ 10

brioche crumble, fried capers, aged parmesan

Domaine La Prévoté Sauvignon Blanc

∞ Golden Beets ■ 11

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

Berne Romance Rosé

∞ Rocket Salad ■ 12

arugula, pea shoots, cranberries, asiago,
candied bacon, pistachio, blood orange vinaigrette

Zardetto Prosecco

Entrées

Bistro Steak Au Poivre ■ 29

black angus local beef,
local vegetables, rosemary truffle frites

Sommelier Recommendation

Chicken Madeira ■ 26

mushrooms, risotto, parmesan, herbs

Domaine des Herbauges Chardonnay

Shrimp + Grits ■ 27

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

Portillo Malbec

∞ Butternut Squash Gnocchi ■ 26

Handmade, butternut squash, walnuts, braised kale,
carrots, shallots, sage brown butter

Domaine de Vaufray Vouvray

Pan Seared Market Fish ■ 30

house dried tomato risotto, Fall vegetables

Crowded House Sauvignon Blanc

Seared Scallops ■ 30

sweet potato hash, smoked bacon,
grilled zucchini

Troublemaker Red Blend

Duck Breast ■ 31

thyme goat cheese, cherry glaze,
au gratin potatoes, Fall vegetables

Cosentino Zinfandel

Local Farm Raised Beef ■ 49

\$20 prix fixe supplement

garlic mashed potatoes, braised kale,
herbed compound butter

Austin Hope Cabernet Sauvignon

Desserts

Jose's Famous Cheesecake ■ 8

New York style, graham cracker crust

Villa Jolanda Moscato

Flourless Chocolate Cake ■ 9

berries, fresh whipped cream

Canti di Vigna Brachetto

Madagascar Vanilla Crème Brûlée ■ 8

Quinta Tawny Port

∞ Keyes Creamery Ice Cream Sundae ■ 9

assorted flavors, chocolate sauce, candied walnuts,
whipped cream, waffle crunch, cherry

François Montand Brut Rosé



Casual A La Carte

Rosemary Truffle Frites .7

cumin aioli

Troublemaker Red Blend

Fried Oysters .15

Spicy remoulade, Rosa's famous Pico

Poema Cava Extra Dry

Crispy Brussels Sprouts .14

bacon, blue cheese, balsamic reduction

Cosentino Zinfandel

Lobster Mac + Cheese .13

panko crust

Folie à Deux Chardonnay

Artichoke Kale Dip .14

roasted red pepper + onions,
roasted garlic, toasted baguette

Domaine La Prévoté Sauvignon Blanc

Dry Aged Beef Sliders .14

served with frites

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

#3 Cabernet Sauvignon

∞ Cheese + Charcuterie

2 cheese ■ 1 charcuterie ■ 14

with three wine pairings ■ 29

3 cheese ■ 2 charcuterie ■ 23

with five wine pairings ■ 48

Flatbread Pizzas

Lump Crab .16

tomato confit, white sauce, house blend cheese

Poema Cava Extra Dry

Kennett Square .13

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

Noble Vines 667 Pinot Noir

"The Italiano" .14

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

Delas Côtes du Rhône

Mussels .21

served with Belgian frites, baguette

Brussels

Belgian ale, shallots, bacon, Hook bleu cheese

Rascal Pinot Noir

Cape Cod

white wine, garlic, lemon, herbs, sriracha pepper

Karl Josef Riesling

Maryland

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

Berne Romance Rosé

Signature Cocktails .10

Pumpkin Fever

Bumbu rum, pumpkin puree, lemon juice

Autumn Fizz

Brockmans gin, raspberry shrub, lemon rosemary syrup,
white wine, soda

Caramelrita

House infused apple tequila, caramel, lemon juice

Sweet Memories

Buffalo Trace, Godiva Dark Chocolate, walnut liqueur,
chocolate + walnut bitters

House Fall Sangria

Barrel Aged Old Fashioned

bourbon, turbinado sugar, angostura bitters

Sparkling Wines

3oz ■ 6oz ■ Bottle

Boizel Brut Réserve Champagne ■ 9 ■ 17 ■ 49

François Montand 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

Boordy Vineyards Rosé ■ 5 ■ 9.5 ■ 27

Berne Romance Rosé ■ 5 ■ 9.5 ■ 27

Pine Ridge Chenin Blanc-Viognier ■ 5 ■ 9.5 ■ 27

Francis Ford Coppola Pinot Grigio ■ 4.5 ■ 8.5 ■ 23

Domaine La Prévoté Sauvignon Blanc ■ 5 ■ 9.5 ■ 26

Crowded House 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

Karl Josef Riesling ■ 4.5 ■ 8.5 ■ 24

Red Wines

3oz ■ 6oz ■ Bottle

Rascal Pinot Noir ■ 5.5 ■ 10.5 ■ 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

Cosentino Zinfandel ■ 5 ■ 9.5 ■ 27

Velvet Devil Merlot ■ 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

Specialty Flights

Rosé ~ Montand, Boordy, Berne ■ 14

French ~ Boizel, Vouvray, Côtes du Rhône ■ 17.5

Californian ~ Pine Ridge, Cosentino, Austin Hope ■ 18

... Annotations ...

∞ - May contain tree nuts

V- Vegan