

Pairings Bistro Lunch Menu

Starters

Cream of Crab Soup .13

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

French Onion Soup .11

gruyère, provolone, baguette crouton

Oysters Rockefeller .13

stuffed and baked, andouille sausage, wilted greens,
sambuca cream, tarragon oil

Fried Mozzarella .11

pretzel crust, marinara sauce

Braised Pork Belly .12

caramelized apples, onion tuile,
sweet potato puree, apple cider reduction

∞ Cheese + Charcuterie .11

choice of two

Chef Inspired Arancini .11

cajun lemon tarragon aioli

From the Garden

∞ Golden Beets .11

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

∞ Brussel Sprout Salad .12

cranberries, almonds, apple cider balsamic reduction,
candied bacon, baby kale,
rosemary lemon croutons, blue cheese

Mediterranean .9

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

Ultimate Chopped .14

mozzarella, soppressata, tomatoes, 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 .16

garlic aioli, brioche roll

Italian Sausage .15

sauteed peppers + onions, marinara, baguette

Dry Aged Beef Sliders .14

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

Grilled Chicken Breast .15

fresh mozzarella, mixed greens,
basil pesto, ciabatta roll

Portobello .14

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

Entrées

Bistro Steak Au Poivre .29

black angus local beef, winter vegetables,
rosemary truffle frites

Cider + Honey Glazed Chicken .26

risotto, parmesan, herbs, roasted brussels sprouts

Shrimp & Grits .27

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

√ ∞ Turmeric Roasted Cauliflower .26

Third Way Farm, polenta, vegan mozzarella, pine nuts,
roasted red pepper coulis

Seared Scallops .30

sweet potato puree, tatsoi, baby kale,
browned butter sauce

Local Farm Raised Beef .49

au gratin potatoes, braised kale,
herbed compound butter

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

∞ Village Market Ice Cream Sundae .9

choice of local ice cream, mini chocolate dipped Belgian
waffle, candied walnuts, whipped cream, cherry

Casual A La Carte

Rosemary Truffle Frites .7
cumin aioli

Baked Brie .14
puff pastry, honey nut butter, cranberry jam,
Cunningham's Bread

Crispy Brussels Sprouts .14
bacon, blue cheese, balsamic reduction

Lobster Mac + Cheese .13
panko crust

Crab & Artichoke Kale Dip .18
roasted red pepper + onions,
roasted garlic, toasted baguette

∞ Cheese + Charcuterie
2 cheese .14
3 cheese .23

Flatbread Pizzas

Lump Crab .15
tomato confit, white sauce, house blend cheese

✓ Vegan Square .13
pomodoro, mushroom ragout, roasted peppers
vegan mozzarella, roasted garlic,
marinated artichokes, balsamic reduction

"The Italiano" .14
spicy Italian sausage, red sauce, peppers,
onions, herbed garlic oil finish

Mussels .21

served with Belgian frites, baguette

Brussels
Belgian ale, shallots, bacon, Hook bleu cheese

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

Caribbean
Lemongrass, tarragon, shallots, dried chili flakes,
ginger, coconut milk

... Annotations ...

∞ - May contain tree nuts
✓ - Vegan

Signature Cocktails .10

Sugar Plum Fairy
Brockman's gin, Crème de Mure, Caravella limoncello,
cranberries, sugar rim

Moonlight Run
cinnamon infused bourbon, spiced pear liqueur

Pineapple Caipirinha
pineapple infused cachaça, sage simple syrup,

Winter Romance
rose infused vodka, elderflower liqueur,
rose simple syrup, lemon juice, Poema

Drowsy Elf
mulled spiced wine

Barrel Aged Old Fashioned
bourbon, turbinado sugar, angostura bitters

Sparkling Wines 3oz . 6oz . Bottle

Boizel Brut Réserve Champagne .9 .17 .49
Alta Vista 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

Berne Romance Rosé .5 .9.5 .27
San Simeon Viognier .5.5 .10.5 .30
Pine Ridge Chenin Blanc-Viognier .5 .9.5 .27
Angelini Pinot Grigio .5 .9.5 .25
Domaine La Prévoté Sauvignon Blanc .5 .9.5 .26
Crowded House Sauvignon Blanc .5 .9.5 .26
Haut-Blanville Chardonnay .5.5 .10 .28
Folie à Deux Chardonnay .5.5 .10.5 .30
Domaine de Vaufray Vouvray .5 .9.5 .27
Karl Josef Riesling .5 .9.5 .25

Red Wines 3oz . 6oz . Bottle

Rascal Pinot Noir .5.5 .10.5 .29
Noble Vines 667 Pinot Noir .5 .9.5 .26
Alta Vista Vive Malbec .5 .9.5 .25
Delas Côtes du Rhône .5.5 .10.5 .29
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
Austin Hope Cabernet Sauvignon .9 .16.5 .48
Caymus-Saison Petite Sirah .10 .17 .50