

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

Cheese + Charcuterie .11

choice of two

Sommelier Recommendation

Cream of Crab Soup .13

local fresh cream, lump crab, dry sherry,
Cunningham's Bread

Folie à Deux Chardonnay

French Onion Soup .11

gruyère, provolone, baguette crouton

Delas Côtes du Rhône

Ⓜ Baked Oysters .13

andouille sausage and smoked sea salt butter

Zardetto Prosecco Brut

Fried Mozzarella .11

pretzel crust, marinara sauce

Troublemaker Red Blend

Hickory Smoked Salmon .13

hot smoked, served chilled, grilled asparagus,
lemon rosemary toast, goat cream cheese,
horseradish dill vinaigrette, fried capers

Bouvet Rosé

Braised Pork Belly Slider .12

garlic aioli, tomato, romaine, cilantro lime coleslaw

Velvet Devil Merlot

Asparagus & Spring Onion Tart .13

crispy local ham, gruyere, poached egg

Noble Vines 667 Pinot Noir

Chef Inspired Arancini .11

marinara

Cline Old Vine Zinfandel

From the Garden

Flash Grilled Romaine Caesar .10

sourdough crumble, fried capers, aged parmesan

Chateau La Gravière Sauvignon Blanc

Ⓜ ∞ Golden Beets .11

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

Berne Romance Rosé

∞ Spinach & Strawberries .12

Third Way Farm spinach, blue cheese, bacon,
toasted almonds, lemon rosemary croutons,
balsamic vinaigrette

Rascal Pinot Noir

Entrées

Bistro Steak Au Poivre .29

black angus local beef, spring local vegetables,
rosemary truffle frites

Sommelier Recommendation

Ⓜ Herb Encrusted Chicken .26

chimichurri roasted baby Yukon potatoes,
local spring vegetables, pan jus

Haut-Blanville Chardonnay

Ⓜ Shrimp & Grits .27

Keyes Creamery smoked cheddar, Crooked Creek
chorizo sausage, chimichurri

Alta Vista Vive Malbec

Ⓜ Pan Seared Market Fish .30

tomato basil risotto, asparagus, white wine

Angelini Pinot Grigio

Handmade Gnocchi .26

wild mushrooms, goat cheese, spinach, asparagus,
crispy fried shallots

Domaine de Vaufruges Vouvray

Ⓜ Seared Scallops .30

red beet risotto, roasted golden beets,
berry balsamic gastrique

Pine Ridge Chenin Blanc-Viognier

Local Farm Raised Beef .50

\$20 prix fixe supplement

caramelized onions, mushrooms & roasted garlic,

mashed potatoes, creamed spinach,
smoked sea salt butter

Austin Hope Cabernet Sauvignon

Desserts

Lemon Tart .8

fresh berries, fresh whipped cream

Quinta Ruby Port

Jose's Famous Cheesecake .9

New York style, graham cracker crust

Villa Jolanda Moscato

Ⓜ Flourless Chocolate Cake .9

berries, fresh whipped cream

Oliver Cherry Moscato

Ⓜ Madagascar Vanilla Crème Brûlée .8

Quinta Tawny Port

∞ Village Market Ice Cream Sundae .10

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

Poema Cava Extra Dry

...Annotations ...

∞ - May contain tree nuts V- Vegan Ⓜ- Gluten Free

Casual A La Carte

Baja Tacos .14

2 flour tortillas, blackened rare ahi tuna, cilantro lime cole slaw, chipotle avocado crema

House Sangria

🍷 Chilled Oysters .mkt

½ dozen, lemon, cocktail sauce

Poema Cava Extra Dry

Artichoke Hummus .13

olive tapenade, warm sea salt flatbread

Karl Joseph Riesling

Lobster Mac + Cheese .14

panko crust

Folie à Deux Chardonnay

Crab Dip .18

roasted red pepper + spring onions, roasted garlic, toasted baguette

Angelini Pinot Grigio

Dry Aged Beef Sliders .15

served with frites

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

H3 Cabernet Sauvignon

Rosemary Truffle Frites .7

cumin aioli

Troublemaker Red Blend

∞ Cheese + Charcuterie

2 cheeses ■ 1 charcuterie ■ 14

with three wine pairings ■ 29

3 cheeses ■ 2 charcuterie ■ 23

with five wine pairings ■ 48

Flatbread Pizzas

Lump Crab .16

tomato confit, white sauce, house blend cheese

Angelini Pinot Grigio

V Vegan Square .13

pomodoro, mushroom ragout, artichokes, roasted peppers & garlic, vegan mozzarella, balsamic reduction

Noble Vines 667 Pinot Noir

"The Italiano" .14

spicy sausage, red sauce, peppers & onions, herb garlic oil

Delas Côtes du Rhône

Mussels .23

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

Chesapeake

Naty Boh, Old Bay, shallots, garlic, butter

Berne Romance Rosé

Signature Cocktails .10

Laelia

Sao Paulo Cachaça, aperol, cointreau noir, simple syrup, lime juice, lemon juice

Beetini

vodka, Pama, vanilla syrup, cream of coconut, orange juice

Cheddar Pink

gin, Dolin Blanc de Chambéry, plum bitters, lime juice, muddled cucumbers

Irish Eyebright

Jameson orange, Luna aperitivo, chocolate bitters

Aster + Dahlia

lemon cinnamon infused reposado tequila, Tentura Antica liqueur, lemon juice

Sparkling Wines 3oz . 6oz . Bottle

Nicholas 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

Berne Romance Rosé ■ 5 ■ 9.5 ■ 27

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

Angelini Pinot Grigio ■ 5 ■ 9.5 ■ 25

Chateau La Gravière Sauvignon Blanc ■ 5 ■ 9.5 ■ 26

Kuranui 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

Cline Old Vine 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-Suison Petite Sirah ■ 10 ■ 17 ■ 50

Specialty Flights

Sparkling ~ Nicholas Feuillatte, Bouvet Rose, Zardetto Prosecco ■ 18.5

Californian ~ Troublemaker, Caymus-Suison, Austin Hope Cabernet Sauvignon ■ 23

Sweet ~ Villa Jolanda Moscato, Oliver Cherry Moscato, Quinta Ruby Port ■ 13