

Pairings Bistro Carryout Menu

Offered Monday 4-8, Tuesday - Thursday 11-8, Friday & Saturday 11-6pm
10% off bottles of wine with carryout purchase.

Starters

Cream of Crab Soup .13

local fresh cream, lump crab, dry sherry

Fried Mozzarella .11

pretzel crust, marinara sauce

Dry Aged Beef Sliders .15

served with frites

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

∞ Cheese + Charcuterie .11

choice of two

2 cheeses . 1 charcuterie . 14

3 cheese . 2 charcuterie . 23

Chef Inspired Arancini .11

marinara

Artichoke Hummus .13

olive tapenade, warm sea salt flatbread

Lobster Mac + Cheese .14

Crab Dip .18

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

Rosemary Truffle Frites .7

cumin aioli

From the Garden

Chopped Romaine Caesar .10

brioche crumble, fried capers, aged parmesan

∞ Golden Beets .11

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

Mediterranean .9

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

Add chicken, tuna, shrimp .10

Add Bistro Steak .15

Desserts

Jose's Famous Cheesecake .8

New York style, graham cracker crust

Flourless Chocolate Cake .9

berries, fresh whipped cream

Sandwiches

served with frites or house side salad
Available Tuesday - Saturday 11am-3pm

Blackened Tuna BLT .16

garlic aioli, brioche roll

Grilled Chicken Breast .15

fresh mozzarella, mixed greens,
basil pesto, ciabatta roll

Beyond Burger .14

Portabella cap, pico de gal,
balsamic reduction, ciabatta roll

Ultimate Chopped Salad .14

mozzarella, soppressata, tomatoes, romaine,
parmesan, confit red onion vinaigrette

Flatbread Pizzas

Lump Crab .16

tomato confit, white sauce, house blend cheese

V Vegan Square .13

pomodoro, mushroom ragout, roasted peepers
vegan mozzarella, roasted garlic,
marinated artichokes, balsamic reduction

"The Italiano" .14

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

Entrées

Bistro Steak Au Poivre .29

black angus local beef, winter vegetables,
rosemary truffle frites

Herb Encrusted Chicken .26

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

Shrimp & Grits .27

Keyes Creamery smoked cheddar, Crooked Creek
chorizo sausage, chimichurri

Handmade Gnocchi .26

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

Local Farm Raised Beef .50

au gratin potatoes, creamed spinach,
herbed compound butter

■■■Annotations■■■

∞ - May contain tree nuts

V - Vegan