

# 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 .12

choice of two

*Sommelier Recommendation*

### Cream of Crab Soup .13

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

*Stamp Jump White Blend*

### 🍷 Gazpacho .11

crema, corn tortilla chips

*Nortico Alvarinho*

### Bruschetta .13

Cunningham's Focaccia, prosciutto,  
Hook bleu cheese, balsamic reduction

*Torresella Prosecco*

### Hand Breaded Oysters .13

panko, fried, sweet heat sauce

*Frisk Riesling*

### Fried Mozzarella .11

pretzel crust, marinara sauce

*Cline Old Vine Zinfandel*

### 🍷 Hickory Smoked Salmon .13

served warm with roasted portabella,  
goat cheese, balsamic reduction

*Maison L' Envoye Cote du Py Gamay Noir*

### Brad's Beef Meatball Arancini .12

cajun mustard remoulade

*Velvet Devil Merlot*

## From the Garden

### Flash Grilled Romaine Caesar .10

sourdough crumble, fried capers, aged parmesan

*Noble Vines 667 Pinot Noir*

### 🍷 ∞ Golden Beets .11

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

*Bernard Magrez Bleu de Mer Rosé*

### 🍷 Watermelon & Arugula .12

Broom's Bloom feta, rosé vinaigrette, tajin

*Bouvet Brut Rosé*

### 🍷 Caprese .12

local tomatoes, house mozzarella, fresh basil,  
balsamic reduction, smoked sea salt

*Angelini Pinot Grigio*

## ...Annotations ...

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

## Entrées

### Bistro Steak Au Poivre .29

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

*Sommelier Recommendation*

### Chicken Madiera .26

wild mushrooms, herbed risotto,  
local summer vegetables

*Delas Côtes du Rhône*

### 🍷 Shrimp & Grits .27

Keyes Creamery smoked cheddar,  
Crooked Creek chorizo sausage, chimichurri

*Alta Vista Vive Malbec*

### Pan Seared Market Fish .30

Israeli couscous, fruit salsa

*Chateau La Gravière Sauvignon Blanc*

### Handmade Gnocchi .26

roasted tomatoes, mozzarella, fresh basil,  
shallots, garlic, white wine

*Haut-Blanville Reserve Chardonnay*

### 🍷 Seared Scallops .30

roasted corn & bacon relish, black bean salsa

*Domaine de Vaufruges Vouvray*

### USDA Prime Beef .58

\$28 prix fixe supplement

14 oz Rib Eye

14 oz New York Strip

7 oz Filet Mignon

served with sea salt butter and

*choice of two accompaniments:*

wild mushrooms and caramelized onions,

summer vegetables, corn relish,

roasted garlic mashed potatoes,

herbed risotto, truffle frites

## Desserts

### Warm Fruit Tart .9

Keyes vanilla ice cream

*Poema Cava*

### Jose's Famous Cheesecake .10

New York style, graham cracker crust

*Villa Jolanda Moscato*

### 🍷 Flourless Chocolate Cake .9

berries, fresh whipped cream

*Oliver Cherry Moscato*

### 🍷 Madagascar Vanilla Crème Brûlée .9

*Quinta Tawny Port*

### ∞ Village Market Ice Cream Sundae .11

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

*Cline Old Vine Zinfandel*

## Casual A La Carte

### Baja Tacos .14

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

House Sangria

### Chips and Guacamole .9

Rosa's famous salsa

Frisk Riesling

### Triple Cheese Focaccia .9

tomato jam, arugula

Maison L' Envoye Cote du Py Gamay Noir

### Lobster Mac + Cheese .15

house cheese blend, panko crust

Folie à Deux Chardonnay

### Crab Dip .18

roasted red pepper + garlic, artichokes, toasted baguette

Angelini Pinot Grigio

### Dry Aged Beef Sliders .15

served with frites

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

H3 Cabernet Sauvignon

### Rosemary Truffle Frites .7

cumini aioli

Troublemaker Red Blend

### ∞ Cheese + Charcuterie

2 cheeses . 1 charcuterie . 15

with three wine pairings . 30

3 cheeses . 2 charcuterie . 25

with five wine pairings . 50

## Flatbread Pizzas

### Lump Crab .16

tomato confit, white sauce, house cheese blend

Angelini Pinot Grigio

### V Vegan Square .13

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

Noble Vines 667 Pinot Noir

### Amanté de la Carne .14

spicy sausage, bacon, meatballs, marinara, house cheese blend

Delas Côtes du Rhône

## Mussels .23

served with Belgian frites, baguette

### Brussels

Belgian ale, shallots, bacon, Hook bleu cheese

Alta Vista Vive Malbec

### Ⓢ Cape Cod

white wine, garlic, lemon, herbs, sriracha pepper

Frisk Riesling

### Chesapeake

local beer, Old Bay, shallots, garlic, butter

Berne Romance Rosé

## Signature Cocktails .10

### Santo Domingo Sip

Yuul Baal mezcal, Amaretto, lime, cherry, cherry bitters, lime foam

### Baja Norte Surf

Rooster Rojo smoked pineapple tequila, Trader Vic's macadamia nut, pineapple juice, sage

### Machu Climb

Pisco, Sotto Lychee liquor, lemon, mint

### Hippie Juice

Van Gough apple vodka, Taylor Velvet Falernum, watermelon, lime juice, lemon juice

### Buddha Belly

house infused strawberry rum, Mastiha Antica liqueur, mint leaves, strawberry purée

## 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

Torresella Prosecco . 5 . 9.5 . 27

## White Wines 3oz . 6oz . Bottle

Berne Romance Rosé . 5 . 9.5 . 27

Bernard Magrez Bleu de Mer Rosé . 5 . 9.5 . 26

Nortico Alvarinho . 5.5 . 10.5 . 30

d'Arenberg The Stump Jump White Blend . 5 . 9.5 . 26

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

Frisk Riesling . 5 . 9.5 . 25

## Red Wines 3oz . 6oz . Bottle

Noble Vines 667 Pinot Noir . 5 . 9.5 . 26

Maison L' Envoyé Côte du Py Gamay Noir . 6 . 11.5 . 32

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-Saison Petite Sirah . 10 . 17 . 50

## Specialty Flights

Sparkling ~ Nicholas Feuillatte, Bouvet Rose, Torresella Prosecco . 18.5

Rosé ~ Bouvet Rosé, Berne Romance, Bernard Magrez Bleu de Mer . 14

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