

# Pairings Bistro Lunch Menu

## Starters

### Ⓞ Gazpacho .11

crema, corn tortilla chips

### Cream of Crab Soup .13

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

### Lobster Mac + Cheese .14

House cheese blend, panko crust

### Hand Breaded Oysters .13

fried, panko, sweet heat sauce

### Fried Mozzarella .11

pretzel crust, marinara sauce

### Brad's Beef Meatball Arancini .12

cajun mustard remoulade

## From the Garden

### ∞ Golden Beets .11

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

### Ⓞ Watermelon & Arugula .12

Broom's Bloom feta, rosé vinaigrette, tajin

### Ⓞ 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

## Flatbread Pizzas

### Lump Crab .15

tomato confit, white sauce, house blend cheese

### V Vegan Square .13

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

### Amante de la Carne .14

spicy sausage, bacon, meatballs,  
red sauce, house cheese blend

## Sandwiches

served with frites or house side salad  
choice of multi grain, ciabatta, brioche roll

### Blackened Tuna BLT .16

garlic aioli

### Hot Smoked Salmon .15

served chilled, goat cream cheese, red onion,  
tomato, local mixed greens, dill vinaigrette

### Dry Aged Beef Sliders .15

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

### Brad's Roast Beef .15

garlic horseradish cream, gruyere, tomato, red onion

### Chicken Salad .14

honey Dijon mustard, walnuts, tomato, romaine

### Garden Burger .14

Beyond burger, bruschetta stuffed portabella cap,  
Third Way Farm mixed greens,

## Entrées

### Bistro Steak Au Poivre .29

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

### Chicken Madiera .26

wild mushrooms, herbed risotto,  
local summer vegetables

### Ⓞ Shrimp & Grits .27

Keyes Creamery smoked cheddar, Crooked Creek  
chorizo sausage, chimichurri

### Handmade Gnocchi .26

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

### Ⓞ Seared Scallops .30

roasted bacon corn relish, black bean salsa

### Local Farm Raised Beef .58

garlic mashed potatoes, local summer vegetables,  
smoked sea salt butter

## 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

## Casual A La Carte

### Baja Tacos .14

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

### Chips + Guacamole .9

Rosa's famous salsa

### Crab Dip .18

roasted red pepper + garlic, artichokes, toasted baguette

### ∞ Cheese + Charcuterie .12

choice of two

2 cheeses ■ 1 charcuterie ■ 15

3 cheeses ■ 2 charcuterie ■ 25

### Rosemary Truffle Frites .7

cumin aioli

### Mussels .23

served with Belgian frites, baguette

### Brussels

Belgian ale, shallots, bacon, Hook bleu cheese

### Ⓢ Cape Cod

white wine, garlic, lemon, herbs, sriracha pepper

### Chesapeake

local beer, old bay, shallots, garlic, butter

## Desserts

### Warm Fruit Tart .9

Keyes vanilla ice cream

### Jose's Famous Cheesecake .10

New York style, graham cracker crust

### Ⓢ Flourless Chocolate Cake .9

berries, fresh whipped cream

### Ⓢ Madagascar Vanilla Crème Brûlée .9

### ∞ Village Market Ice Cream Sundae .11

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

### ... Annotations ...

∞ - May contain tree nuts

v- Vegan Ⓢ- Gluten Free

## 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, Sotro 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 Vaufruges 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

#3 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