

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' Envoyé Côte 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, cumin aioli
North by Northwest Cabernet Sauvignon

Rosemary Truffle Frites .7

cumin 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
Nortico Alvarinho

Signature Cocktails .10

Shipwrecked

Aperol, rum, cream of coconut, lemon, lime, egg white
Vegan upon request

Marooned

gin, raspberry jam, lemon

Machu Climb

Pisco, SotHo Lychee liquor, lemon, mint

Hippie Juice

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

Immunity Fix

house infused turmeric vodka, carrot turmeric ginger juice, orange, lemon, ginger beer

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

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

North by Northwest Cabernet Sauvignon . 5.5 . 10 . 28

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

French ~ Bernard Magrez Bleu de Mer,

Haut-Blanville Chardonnay, Maison L' Envoyé Côte du Py Gamay Noir . 15.5

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