

Pairings Bistro Menu

Create Your Own Prix Fixe

3 Course, 48 or 67 with wine pairings

4 Course, 58 or 82 with wine pairings

Chilled Shellfish

Ⓢ Oysters on the Half .15

½ dozen mignonette, tomatillo cocktail sauce
Nicholas Feuillatte

Ⓢ Shrimp Cocktail .15

tomatillo cocktail sauce
Stump Jump White Blend

Ⓢ Crab Cocktail .18

roasted tomato + cilantro cocktail sauce
Vouvray

Ⓢ Big Wave Tower .95

lobster, shrimp, oysters, lump crab, mignonette,
tomatillo cocktail sauce, old bay cocktail sauce

Bottle Bouvet Brut Rose .120

Starters

∞ Cheese + Charcuterie .12

Sommelier Recommendation

Cream of Crab Soup .13

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

Stump Jump White Blend

French Onion Soup .11

gruyère, provolone, baguette crouton
Delas Côtes du Rhône

Butternut Squash Bruschetta .13

Cunningham's Focaccia,
Hook bleu cheese, balsamic reduction
Torresella Prosecco

Lobster Mac + Cheese .15

house cheese blend, panko crust
Folie à Deux Chardonnay

Ⓢ Hickory Smoked Salmon .13

served warm with roasted portabella,
goat cheese, balsamic reduction

Maison L' Envoye Cote du Py Gamay Noir

Whipped Feta .14

marinated olives, hot honey, grilled flatbread
Velvet Devil Merlot

...Annotations ...

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

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

Ⓢ Bibb + Radicchio .12

blistered tomatoes, cherrywood smoked bacon lardon,
roasted cippolini onions, buttermilk bleu cheese

Angelini Pinot Grigio

Entrées

Bistro Steak Au Poivre .29

black angus local beef, parmesan truffle frites,
peppercorn gravy

Austin Hope

Ⓢ Cider + Honey Glazed Chicken .26

herbed risotto, roasted brussels sprouts

Delas Côtes du Rhône

Ⓢ Shrimp & Grits .27

Keyes Creamery smoked cheddar,
Crooked Creek chorizo sausage, chimichurri
Alta Vista Vive Malbec

Ⓢ Seared Tofu .26

curry carrot purée, braised kale, coconut cream
Haut-Blanville Reserve Chardonnay

Ⓢ Seared Scallops .30

winter hash, lemon beurre blanc
Domaine de Vaufruges Vouvray

USDA Prime Beef .58

\$31 prix fixe supplement

14 oz Rib Eye

14 oz New York Strip

7 oz Filet Mignon

served with demi butter

choice of two accompaniments:

A La Carte Sides .5

parmesan truffle frites, wild mushrooms and roasted
cippolini onions, seasonal vegetables, herb risotto,
roasted garlic mashed potatoes

Desserts

Berries + Cream .10

Assorted berries, crème anglaise, mint
Poema Cava

Jose's Famous Cheesecake .11

New York style, graham cracker crust
Villa Jolanda Moscato

Ⓢ Flourless Chocolate Cake .10

berries, fresh whipped cream
Oliver Cherry Moscato

Ⓢ Madagascar Vanilla Crème Brûlée .10

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

Fried Mozzarella .11

pretzel crust, marinara sauce
Cline Old Vine Zinfandel

Oysters Rock .15

andouille, pressed spinach, sambucca cream
Frisk Riesling

Triple Cheese Focaccia .9

tomato jam, arugula

Maison L' Envoyé Cote du Py Gamay Noir

Chef Inspired Arancini .12

cajun mustard remoulade
Velvet Devil Merlot

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

Cherrywood Smoked Bacon .13

pickled onion, mustard cream
Cosentino Zinfandel

Classic Hummus .11

grilled flatbread
Cosentino Zinfandel

Parmesan Truffle Frites .8

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 .11

The Fig of My Rye

Rittenhouse Rye, Black Infusion Fig Vodka, fig jam,
Jamaican Bitters

"The Empress"

Breckenridge gin, pomegranate, lemon, lime, lemon
rosemary syrup, ginger paste, egg white
vegan upon request

Parisian Paradise

Flor de Cana rum, St Germain, lime, simple,
splash Bouvet Brut Rose

Out Of Thyme

house infused peach, apricot and thyme reposado tequila,
apricot scrub, lemon, agave

Big Apple

house infused cinnamon, star anise, & vanilla bourbon,
apple cider ice cube

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 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

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

