

Pairings Bistro Lunch Menu

Starters

French Onion Soup . 11

gruyère, provolone, baguette crouton

Cream of Crab Soup . 13

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

Lobster Mac + Cheese . 15

House cheese blend, panko crust

Whipped Feta . 14

marinated olives, hot honey, grilled flatbread

Chef Inspired 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

Ⓢ 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

Fried Chicken Sandwich . 16

hand breaded chicken thigh, house pickle, bibb lettuce
tomato, sweet heat sauce, brioche roll

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, portabella cap, tomato
Third Way Farm mixed greens, balsamic reduction

Entrées

Bistro Steak Au Poivre . 29

black angus local beef, parmesan truffle frites,
peppercorn gravy

Ⓢ Cider + Honey Glazed Chicken . 26

herbed risotto, roasted brussels sprouts

Ⓢ Shrimp & Grits . 27

Keyes Creamery smoked cheddar,
Crooked Creek chorizo sausage, chimichurri

Ⓢ Seared Tofu . 26

curry carrot purée, braised kale, coconut cream

Ⓢ Seared Scallops . 30

winter hash, lemon beurre blanc

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

Fried Mozzarella .11
pretzel crust, marinara sauce

Classic Hummus .11
grilled flatbread

Oysters Rock .15
andouille, pressed spinach, sambuca cream

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

Berries + Cream .10
assorted berries, crème anglaise, mint

Jose's Famous Cheesecake .11
New York style, graham cracker crust

Ⓢ **Flourless Chocolate Cake .10**
berries, fresh whipped cream

Ⓢ **Madagascar Vanilla Crème Brûlée .10**

... Annotations ...

∞ - May contain tree nuts

v- Vegan Ⓢ- Gluten Free

Signature Cocktails .10

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 syrup,
splash Bouvet Brut Rosé

Out Of Thyme
house infused peach, apricot + thyme reposado tequila,
apricot shrub, lemon, agave

Big Apple
house infused bourbon with cinnamon, star anise + vanilla,
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

Ca' Del Sarto Pinot Grigio ■ 5 ■ 9.5 ■ 25

Pine Ridge Chenin Blanc-Viognier ■ 5 ■ 9.5 ■ 27

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 ■ 17 ■ 49

Caymus-Saison Petite Sirah ■ 10 ■ 17 ■ 50

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