

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 Champagne

Ⓜ Shrimp Cocktail .15

tomatillo cocktail sauce

Stump Jump White Blend

Ⓜ Crab Cocktail .18

\$3 prix fixe supplement

roasted tomato + cilantro cocktail sauce

Domaine de Vaufruguet Vouvray

Ⓜ Big Wave Tower .75

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

Bottle Bouvet Brut Rose .100

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

crouton 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

diced tomatoes, cherrywood smoked bacon lardon, roasted

onions, buttermilk bleu cheese

Ca' Del Sarto Pinot Grigio

Entrées

Bistro Steak Au Poivre .29

black angus local beef, parmesan truffle frites,

peppercorn gravy

Substance Cabernet Sauvignon

Ⓜ 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 Vaufruguet 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 + roasted

onions, seasonal vegetables, herb risotto,

roasted garlic mashed potatoes

Desserts

Berries + Cream .10

Assorted berries, crème anglaise, mint

Poema Cava Extra Dry

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' Envoye 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

Ca' Del Sarto Pinot Grigio

Dry Aged Beef Sliders .15

served with frites

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

Substance Cabernet Sauvignon

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

Ca' Del Sarto 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 .12

Pomegranate Mezcal Mule

mezcal, pomegranate syrup, lime, ginger beer

Smoke + Ice

bourbon, masthia antica, mint bitters

"Lavender Haze"

house infused butterfly flower gin, lavender,
lemon, edible glitter

Spiced Pear Martini

spiced pear liquor, vodka

"Float On"

Bouvet, blood orange sorbet

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

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

Substance 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

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