

Pairings Bistro Menu

Harford County Restaurant Week

January 20 – 28

\$1 wine pairings with any 4-course dinner

4-Course Dinner • \$58 • with wine pairings • \$62

Chilled Shellfish

⑧ Oysters on the Half ■ 15

½ dozen mignonette, tomatillo cocktail sauce

Nicholas Feuillatte

⑧ Shrimp Cocktail ■ 15

tomatillo cocktail sauce

Stump Jump White Blend

⑧ Crab Cocktail ■ 18

roasted tomato + cilantro cocktail sauce

Vouvray

⑧ Big Wave Tower ■ 75

lobster, 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

⑧ 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

From the Garden

Flash Grilled Romaine Caesar ■ 10

sourdough crumble, fried capers, aged parmesan

Noble Vines 667 Pinot Noir

⑧ ∞ 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

⑧ 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

⑧ Cider + Honey Glazed Chicken ■ 26

herbed risotto, roasted brussels sprouts

Delas Côtes du Rhône

⑧ Shrimp & Grits ■ 27

Keyes Creamery smoked cheddar, Crooked Creek chorizo sausage, chimichurri

Alta Vista Vive Malbec

⑧ Seared Tofu ■ 26

curry carrot purée, braised kale, coconut cream

Haut-Blanville Reserve Chardonnay

⑧ 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' 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

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 ■ 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

■ ■ ■ Annotations ■ ■ ■

∞ - May contain tree nuts V- Vegan

Ⓢ- Gluten Free

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