

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

Poema Cava Extra Dry

🍷 Shrimp Cocktail .15

tomatillo cocktail sauce

Stump Jump White Blend

🍷 Crab Cocktail .18

\$3 prix fixe supplement

roasted tomato + cilantro cocktail sauce

Domaine de Vaufrugot Vouvray

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

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' Envoyé Cote du Py Gamay Noir

Whipped Feta .14

marinated olives, hot honey, grilled flatbread

Protea Dry Rosé

...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

V 🍷 Roasted Chickpea .12

cucumbers, tomatoes, black beans, onions,

hummus vinaigrette

Luzón Colección Blanco

Entrées

Bistro Steak Au Poivre .29

black Angus local beef, parmesan truffle frites,

peppercorn gravy

Substance Cabernet Sauvignon

Chicken Madeira .26

herbed risotto, sautéed wild mushrooms

Chateau La Gravière Sauvignon Blanc

🍷 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

corn + bacon relish, black bean tapenade

Domaine de Vaufrugot 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 sides

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

Cline Old Vine Zinfandel

🍷 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

Oliver Cherry Moscato

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

Noble Vines 667 Pinot Noir

Chef Inspired Arancini .12

cajun mustard remoulade

Sommelier Recommendation

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

Clos LaChance Merlot

Classic Hummus .11

grilled flatbread

Kuranui Sauvignon Blanc

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

✓ 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

Grilled Apples + Brie .13

ricotta, caramelized onions, prosciutto

Frisk Riesling

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

Luzón Colección Blanco

Signature Cocktails .12

Thai 75

butterfly pea flower gin, hibiscus syrup,
lemon juice, Poema Cava

Spring Fever

house infused strawberry cachaca,
Dolin Blanc de Chambéry,
honey syrup, fresh basil leaves, orange, lemon

Tea Thyme

house infused green tea vodka, Luna, lemon juice,
blueberry thyme syrup, soda water

Back Porch Party

house infused peach tea bourbon, lemon simple syrup,
lemon juice, serve over a white peach purée rock

Dragonfruit Refresher

house infused dragonfruit tequila, grapefruit juice,
lime juice, simple syrup, soda water, salt rim

Sparkling Wines 3oz . 6oz . Bottle

Aubert et Fils Champagne Brut Epernay . 9 . 17 . 49

Jacques Pelvas Brut Rosé . 5.5 . 10.5 . 30

Poema Cava Extra Dry . 5 . 9.5 . 25

Torresella Prosecco . 5 . 9.5 . 27

White Wines 3oz . 6oz . Bottle

Bernard Magrez Bleu de Mer Rosé . 5 . 9.5 . 26

Protea Dry Rosé . 5 . 9.5 . 26

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

Luzón Colección Blanco . 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

Clos LaChance Merlot . 5.5 . 10.5 . 30

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 ~ Aubert et Fils Champagne Brut Epernay,
Jacques Pelvas Brut Rosé, 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