

ORDER NOW!

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🌐 pairingsbistro.com

WHERE THE PAIRING OF FOOD WITH THE PERFECT
WINE IS AT THE HEART OF OUR EXISTENCE.



PAIRINGS
BISTRO

CARRY OUT MENU

Offered:
Monday – Thursday 11-8
Friday & Saturday 11-6pm

10% off bottles of wine with carryout purchase.

Starters

Cream of Crab Soup ■13
local fresh cream, lump crab, dry sherry

Fried Mozzarella ■11
pretzel crust, marinara sauce

∞**Cheese + Charcuterie** ■12

Chef Inspired Arancini ■ 12
cajun mustard remoulade

Classic Humus ■ 11
grilled flatbread

Lobster Mac + Cheese ■14

Whipped Feta ■14
marinated olives, hot honey, grilled flatbread

Crab Dip ■18
roasted red pepper + spring onions, roasted garlic, toasted baguette

Rosemary Truffle Frites ■7
cumin aioli

From the Garden

Chopped Romaine Caesar ■10
brioche crumble, fried capers, aged parmesan

∞ **Golden Beets** ■11
Third Way Farm mixed greens,
crumbled goat cheese, grapes, candied walnuts,
honey lemon poppy seed vinaigrette

V **Roasted Chickpea** ■ 12
cucumbers, tomatoes, black beans, onions, hummus vinaigrette

Add chicken, tuna, shrimp ■ 10
Add Bistro Steak ■ 15

Desserts

Jose's Famous Cheesecake ■8
New York style, graham cracker crust

Flourless Chocolate Cake ■9
berries, fresh whipped cream

Sandwiches

served with frites or house side salad.
Available Tuesday – Saturday 3pm

Blackened Tuna BLT ■ 16
garlic aioli

Dry Aged Beef Sliders ■15
Brad's Farm beef, bacon, caramelized onions,
Keyes creamery smoked cheddar, cumin aioli

The Cuban ■ 16
braised pork butt, ham, gruyère, caramelized onions, honey mustard,
pickles

Chicken Salad ■ 14
honey Dijon mustard, walnuts, tomato, romaine

Beyond Garden Burger ■ 14
bruschetta stuffed portabella cap, Third Way Farm mixed greens,

Flatbread Pizzas

Lump Crab ■16
tomato confit, white sauce, house blend cheese

V Vegan Square ■13
marinara, mushroom ragout, artichokes, roasted peppers & garlic, vegan
mozzarella, balsamic reduction

"Amante de la Carne" ■14
spicy sausage, bacon, meatballs, marinara, house cheese blend

Entrées

Bistro Steak Au Poivre ■29
black angus local beef, rosemary truffle frites, peppercorn gravy

Chicken Madeira ■ 26
herbed risotto, sautéed wild mushrooms

Shrimp & Grits ■27
Keyes Creamery smoked cheddar, Crooked Creek
chorizo sausage, chimichurri

Seared Tofu ■ 26
curry carrot purée, braised kale, coconut cream

Local Farm Raised Beef ■54
summer vegetables, roasted garlic mashed potatoes

Seared Scallops ■30
winter hash, lemon beurre blanc

∞ - May contain tree nuts V- Vegan