

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, cocktail sauce

Poema Cava Extra Dry

🍷 Shrimp Cocktail .15

cocktail sauce

d'Arenberg The 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,

Local Bread

d'Arenberg The Stump Jump White Blend

French Onion Soup .11

gruyère, provolone, baguette crouton

Delas Côtes du Rhône

Tomato Bruschetta .13

Local grown tomatoes, Focaccia,
Hook bleu cheese, balsamic reduction

Cavicchioli 1928 Prosecco

Lobster Mac + Cheese .15

house cheese blend, panko crust

Diora Chardonnay

Hickory Smoked Salmon .14

served warm with roasted portabella,
goat cheese, sweet drops, pita, balsamic reduction

Maison L' Envoye Cote du Py Gamay Noir

Whipped Feta .14

marinated olives, hot honey, grilled flatbread

A to Z 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

Campugot Rosé

V 🍷 Roasted Chickpea .12

cucumbers, tomatoes, black beans, onions,
hummus vinaigrette

Chateau La Gravière Sauvignon Blanc

Entrées

Bistro Steak Au Poivre .29

black Angus local beef, parmesan truffle frites,
peppercorn gravy

#3 Cabernet Sauvignon

Chicken Maderia .26

herbed risotto, mushrooms

Delas Côtes du Rhône

🍷 Shrimp & Grits .27

Keyes Creamery smoked cheddar,
Crooked Creek chorizo sausage, chimichurri

Alta Vista Vive Malbec

V 🍷 Seared Tofu .26

carrot purée, local braised greens, coconut cream

Haut-Blanville Reserve Chardonnay

🍷 Seared Scallops .30

bacon + corn relish, pickled jalapeño slices, tajin crema

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

Fruit Tartlet .11

lemon curd, raspberry jam, assorted berries

Poema Cava Extra Dry

Jose's Famous Cheesecake .12

New York style, graham cracker crust

Villa Jolanda Moscato

∞ Triple Chocolate Mousse .12

white, milk + dark chocolate mousse, orange caramel,
puff pastry, hazelnuts

OZV 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 nuts, whipped cream, cherry

Oliver Cherry Moscato

Casual A La Carte

Fried Mozzarella .11

pretzel crust, marinara sauce

OZV Old Vine Zinfandel

Oysters Rock .15

andouille, pressed greens, sambucca cream

Frisk Riesling

Triple Cheese Focaccia .9

tomato jam, local mixed greens

Noble Vines 667 Pinot Noir

Chef Inspired Arancini .12

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

Velvet Devil Merlot

V 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

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

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

Chateau La Gravière Sauvignon Blanc

Signature Cocktails .12

Sagamore Smash

Sagamore Rye, St. Germain, Aperol, lemon juice, mint,
mixed berry purée, simple syrup

Cucumber Basil Refresher

gin, lime juice, cucumbers, basil, simple syrup, soda water

Pistachio Delight

Barsol pisco, lemon juice, lime juice, pistachio syrup,
black walnut bitters, fee foam, pistachio dust

Sweet Fantasy

tequila, passionfruit purée, vanilla syrup, egg white

Queen's Tea

green tea vodka, Yuzu, peach schnapps, St. Germain,
lemon juice, simple syrup, tea

Mai Tai

light rum, dark rum, tropical juice blend,
coconut, grenadine

Sparkling Wines 3oz . 6oz . Bottle

Nicolas Feuillatte Réserve Champagne Brut . 9 . 17 . 54

Jacques Peltas Brut Rosé . 5.5 . 10.5 . 35

Poema Cava Extra Dry . 5 . 9.5 . 32

Cavicchioli 1928 Prosecco . 5.5 . 10 . 34

White Wines 3oz . 6oz . Bottle

Campuguet Traditional Rosé . 5.5 . 10 . 33

A to Z Rosé . 5.5 . 10.5 . 34

d'Arenberg The Stump Jump White Blend . 5 . 9.5 . 31

Ca' Del Sarto Pinot Grigio . 5 . 9.5 . 30

Pine Ridge Chenin Blanc-Viognier . 5 . 9.5 . 32

Chateau La Gravière Sauvignon Blanc . 5 . 9.5 . 31

Kuranui Sauvignon Blanc . 5 . 9.5 . 31

Haut-Blanville Chardonnay . 5.5 . 10 . 33

Diora Chardonnay . 5.5 . 10.5 . 35

Domaine de Vaufray Vouvray . 5.5 . 10.5 . 35

Frisk Riesling . 5 . 9.5 . 30

Red Wines 3oz . 6oz . Bottle

Noble Vines 667 Pinot Noir . 5 . 9.5 . 31

Maison L' Envoyé Côte du Py Gamay Noir . 6 . 11.5 . 39

Alta Vista Vive Malbec . 5 . 9.5 . 30

Delas Côtes du Rhône . 5.5 . 10.5 . 35

OZV Old Vine Zinfandel . 5 . 9.5 . 32

Velvet Devil Merlot . 5.5 . 10.5 . 35

H3 Cabernet Sauvignon . 5.5 . 10 . 33

Troublemaker Red Blend . 5.5 . 10.5 . 35

Caymus Bonanza Cellar Door Release Lot 6

Cabernet Sauvignon . 6.5 . 12.5 . 40

Austin Hope Cabernet Sauvignon 1L . 9 . 17.5 . 74

Caymus-Saison The Walking Fool Red Blend . 9 . 17.5 . 55

**Found a new wine that you would like to try?

Grab it on your way out for 10% off or stock up on
some old favorites along with the new ones and get
15% off 4 bottles or more.