

Pairings Bistro Menu

Create Your Own Prix Fixe

3 Course, 48 or 67 with wine pairings

4 Course, 58 or 82 with wine pairings

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

F Butternut Squash Soup . 11

cinnamon brown sugar crouton, fried sage

Alta Vista Vive Malbec

Bruschetta .13

butternut squash, 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,
fried onions, balsamic reduction

Maison L' Envoye Cote du Py Gamay Noir

Whipped Feta . 14

marinated olives, hot honey, grilled flatbread

A to Z Rosé

Ⓞ 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

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

Campuget Rosé

V Ⓞ Roasted Chickpea .12

cucumbers, tomatoes, black beans, onions,
hummus vinaigrette

Chateau La Gravière Sauvignon Blanc

F Ⓞ ∞ Brussel Sprout .13

bleu cheese, orange slices, toasted almonds,
warm bacon vinaigrette

Pine Ridge Chenin Blanc-Viognier

Entrées

Bistro Steak Au Poivre .29

black angus local beef, parmesan truffle frites,
peppercorn gravy

H3 Cabernet Sauvignon

Ⓞ Cider 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

V Ⓞ Seared Tofu .26

butternut squash purée, local braised greens,
coconut cream

Haut-Blanville Reserve Chardonnay

∞ Scallop Tikka Masala .30

ginger + chili rice, lemongrass oil

Chateau La Gravière Sauvignon Blanc

F Ⓞ Pan Seared Market Fish . Mkt Price

prix fixe supplement

quinoa, parsnip purée, sage beurre blanc

Domaine de Vaufuget Vouvray

F ∞ Duck Confit .30

spicy sweet potato hash, roasted pecans, blackberry,
bourbon + apricot reduction

Velvet Devil Merlot

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, roasted brussel sprouts,
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

F Pumpkin + Apple Danish .12

pumpkin cream cheese, caramel, whipped cream

Poema Cava Extra Dry

..Annotations ...

∞ - May contain tree nuts V- Vegan Ⓞ- Gluten Free

F- Featured Menu Item limited time subject to change

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

F ∞ Baked Brie .16

cranberry jam, nut butter, puff pastry, bread
Poema Cava Extra Dry

F Fried Brussel Sprouts .14

bacon, bleu cheese, balsamic reduction
Jacques Pelvas Brut Rosé

Crab Dip .18

roasted red pepper + garlic, artichokes, 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

The Champion 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 Mediterranean .13

hummus, confit tomatoes, artichokes,
roasted red peppers, olive tapenade, chimichurri
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

Seasonal Cocktails .14

Fall Away

bourbon, St. George Spiced Pear liqueur, cinnamon
liqueur, lemon juice, pear nectar, spicy ginger syrup

Bistro 75

Koval cranberry gin, lemon juice, simple syrup, sparkling

Pumpkin Sage Martini

pumpkin vodka, butterscotch schnapps, lemon juice,
brown sugar sage + ginger simple syrup

Apple Cider Donut

spiced rum, all spiced dram, apple cider, lemon juice,
caramel cinnamon + sugar rim

Harvest Paloma

Corazon tequila, grapefruit, brown sugar sage + ginger
simple syrup, spicy ginger, lime juice, salt rim

Smoke Show

house infused black cherry mezcal, amaretto, aperol,
lime, agave, cherrywood smoked salt

Port of Baltimore

Sagamore Rye, ruby port, sweet vermouth,
walnut bitters

Sparkling Wines 3oz . 6oz . Bottle

Nicolas Feuillatte Réserve Champagne Brut. 9 . 17 . 54

Jacques Pelvas 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

Campugnet 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

Emmolo by Caymus Sauvignon Blanc. 5.5 . 10.5 . 35

Chateau La Gravière Sauvignon Blanc. 5 . 9.5 . 31

The Champion Sauvignon Blanc . 5 . 9.5 . 31

Haut-Blanville Chardonnay . 5.5 . 10 . 33

Diora Chardonnay . 5.5 . 10.5 . 35

Domaine de Vaufruguet 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-Suison 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.

****Ask About our Spotlight Bourbon, Whiskey or Rye****