

EASTER BRUNCH CARRYOUT

BY PAIRINGS BISTRO, APRIL 4, 2021 FROM 10 AM – 3 PM

You must pre-order by Thursday, April 1st to guarantee availability. Please specify a pick up time between 10am – 3pm on April 4th. Don't forget the wine... our Wine Shop will be open! Call 410-569-5006 to order.

ENTRÉE SELECTIONS

Pricing includes your choice of a salad and two sides.

CARVED LOCAL BEEF » 29

medium well or medium rare, herb crusted black Angus beef, au jus

ROASTED STUFFED LEG OF LAMB » 29

goat cheese, herbs, spinach

HONEY BROWN SUGAR HAM » 29

pineapple relish

SIDE SELECTIONS » choose 2

Extra sides available for \$5 each

MASHED POTATOES » Yukon gold, house made gravy

RED POTATO BREAKFAST HASH »

caramelized onion, red pepper

MAC + CHEESE

» penne, Monterey Jack cheese

OVEN ROASTED ASPARAGUS

HONEY GLAZED CARROTS

PORTOBELLO MUSHROOM »

stuffed with creamed spinach

SALAD SELECTIONS » choose 1

CHOPPED ROMAINE » brioche crumble, fried capers, aged parmesan

GOLDEN BEETS » herbed chèvre, micro radish, candied walnuts, Third Way Farm greens, honey lemon poppy seed vinaigrette

SPINACH & STRAWBERRIES » Hook blue cheese, toasted pecans, balsamic vinaigrette

BRUNCH A LA CARTE

BACON OR SAUSAGE » 4pp
DEEP DISH QUICHE LORRAINE »
24 each, serves 8

LOBSTER MAC + CHEESE » 60
penne, panko crust » serves 6 – 8

CREAM OF CRAB » 25 per quart
local cream, lump crab, dry sherry, baguette

DRINKS + DESSERTS

MIX IT UP MIMOSAS » 25

1 quart freshly squeezed orange juice
+ a bottle of bubbly

BLOODY MARY BATCH » 25 per quart
hot or mild house made mix, vodka,
celery garnish

HOUSE SANGRIA » 25 per quart
red or white wine, Cointreau, juices

MARGARITA BATCH » 25 per quart
classic, skinny, or cherry lime

WILSON'S PIES » 16 each
apple, blueberry, cherry, fruits of the forest



www.pairingsbistro.com