



WINE PAIRINGS

PLAY TO

TASTES OF THE BAY

Looking for the perfect wine pairing while enjoying the bounty of the Chesapeake Bay? Circa 1892 recommends the budget-friendly pours from its shelves to serve with local specialties. To help you out, we're matching wines to menu offerings at the upcoming Drift restaurant.

[Download our guide](#)

OYSTERS

Make it a party by pouring a sparkling wine - Champagne from France or Cava from Spain - with freshly shucked oysters. Other options include crisp white wines that counter the saltiness of oysters.



WINE

Alcesti Grillo
citrus + herbs
Barboursville Vermentino
dry with minerality
Burgans Albariño
tropical fruits, flowers + minerality
Pongo Sauvignon Blanc
citrus + tropical fruits



CRAB

If you're picking crabs, you might be likely to grab some beers from Circa's shelves. But upping the ante with crabcakes might prompt you to open a bottle of wine - preferably a vibrant white or rosé.



WINE

Ingleside Pinot Grigio
fruit-forward with refreshing acidity
Tiefenbrunner Pinot Grigio
green apple, melon + citrus



ROCKFISH

Our chef is reinventing a classic French nigoise salad at Drift with her Southern Charm, featuring fried rockfish bites and butter beans. The sturdy rockfish can stand up to a rosé or light red without overpowering its flavor.

WINE

Matua Rosé
vibrant acidity + ripe summer fruit
Drouhin Beaujolais Village
lush with red fruit notes
Riojana Pinot Noir
oaky, smooth + red and black fruits



Got a landlubber joining you for dinner?

Choose one of Circa's house wines - Villa D', Mountain & Vine Cabernet Sauvignon Reserve and Crios Malbec - to accompany a juicy grilled steak or burger.

QUICK TIP

Don't feel locked into traditional pairings. A chilled light red wine, for example, can be a perfect match for blackened or grilled rockfish. That lower temperature eases the tannins and can appeal to even a white-wine purist.

Circa 1892 is located at 106 Hawthorn Street Hours are 11 a.m.-8 p.m. Tuesday-Saturday and 11 a.m.-5 p.m. Sunday.