



## FIRST COURSE

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### SOUP OF THE DAY

chef's choice

### BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

### "EVERYTHING" CAESAR

hearts of romaine, Parmigiano-Reggiano, crushed crostini, everything seasoning, caesar dressing

### HUMMUS

kalamata tapenade, vegetables, pita

## SECOND COURSE

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### FLATBREAD

choice of margherita, rustic Italian, barbecue chicken, or wild mushroom

### SALMON SALAD\*

mixed greens, tomatoes, pee wee potatoes,  
balsamic onions, goat cheese, champagne vinaigrette

### BLACKENED CHICKEN MANGO SALAD

mixed greens, red grapes, mangoes, marinated tomatoes, cashews  
dried cranberries, pickled ginger vinaigrette

### CIRCA BURGER\*

Certified Angus Beef, aged cheddar, scallion aioli, fries

### PUMPKIN RAVIOLI

brown butter sauce, fried sage, toasted bread crumbs, parmesan

## THIRD COURSE

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### CHOCOLATE CHIP COOKIES

two freshly baked cookies

### NUTELLA TRIFLE

chocolate hazelnut mousse, whipped cream, candied walnuts, chocolate cake crumbs

### BRIOCHE BREAD PUDDING

white chocolate, vanilla bean ice cream, bourbon crème anglaise, caramel

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CLARENDON | FOGGY BOTTOM | CHINATOWN | NAVY YARD (COMING SOON)

**METROPOLITAN HOSPITALITY GROUP**

\* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.