

DINNER

SMALL PLATES

SOUP OF THE DAY

chef's choice

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

BULGOGI LETTUCE WRAPS

marinated short rib, bibb lettuce, sticky rice, kimchi aioli, chopped peanuts

SHRIMP POTSTICKERS

greens, red onions, spicy soy, chili garlic sauce

TUNA POKE NACHOS*

sesame ginger marinade, wasabi avocado cream, tobiko pickled ginger aioli, wonton chips, roasted nori + sesame seeds

VEGGIE SPRING ROLLS

mushrooms, cabbage, carrots, chili garlic sauce

SALADS + BOWLS

add to any salad | chicken +7 | grilled shrimp +8 | salmon +9 | bulgogi +9

“EVERYTHING” CAESAR

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

PARMESAN KALE

baby kale, toasted sunflower seeds, carrots, marinated tomatoes, crushed crostini, parmesan vinaigrette

VEG + QUINOA BOWL

baby kale, house pickled beets, avocado, marinated tomatoes, quinoa, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette

FUJI APPLE SHRIMP

mixed greens, fried wontons, jicama slaw, chopped peanuts, apricot chili glazed shotgun shrimp, pickled ginger vinaigrette

SALMON*

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

7 PETITE FILET SLIDERS* 15.5

horseradish and blue cheese aioli, crispy onions

9.5 VEGGIE POTSTICKERS 11

mushrooms, cabbage, carrots, spicy soy, chili garlic sauce

13 DRAGON RIBS 12

pork spare ribs, hoisin barbecue glaze, fried garlic

11.5 FRIED CALAMARI 13.5

shiitakes, shishito peppers, string beans, chili garlic sauce

13 SHOTGUN SHRIMP 11.5

flash fried, apricot chili glazed, jicama slaw

CHICKEN WINGS 12

10 spicy apricot chili glaze, carrots, celery, blue cheese dressing

9 FORBIDDEN RICE BOWL 14.5

pickled cucumbers and carrots, wakame, bean sprouts, crispy shiitake mushrooms, garlic spinach, gochujang, 63° egg

9 BLACKENED CHICKEN MANGO 16

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

15 SESAME CRUSTED TUNA* 20

arugula, cucumber, avocado, grape tomato, pickled golden beets, wasabi avocado cream, cilantro lime vinaigrette

17 HANGER STEAK* 21

8 oz. Cedar River Farms, mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vinaigrette

18

SIDES

fries 3 / sweet potato fries 3 / grilled bok choy 4.5 /
pickled cucumbers 3 / sticky rice 3

23 VEGGIE STIR FRY 18

market veggies, pan roasted Japanese udon noodles, soy glaze, nori aioli
add grilled shrimp +8 | chicken +7 | salmon +9 | bulgogi +9

25 STEAK FRITES* 26

8 oz. Cedar River Farms hanger steak, chimichurri, blistered tomatoes, shishito peppers, Parmigiano-Reggiano + herb seasoned french fries

26 FILET MIGNON* 32

6 oz. Cedar River Farms, Boursin butter, haricot verts, wild mushrooms, red wine jus

26.5 CRISPY HALF CHICKEN 21

free range chicken, mashed potatoes, preserved lemon jus, shishito corn salsa

28

ENTRÉES

BLACKENED ATLANTIC SALMON*

tomato pesto, spinach, corn, red onions, red peppers

SEARED AHI TUNA*

Togarashi seasoned, grilled bok choy, horseradish aioli, fried enoki mushrooms

PAN ROASTED ROYAL SEA BASS

wild mushroom-soy broth, sticky rice, baby bok choy, crispy shiitake mushrooms

SEARED SCALLOPS*

creamy risotto, roasted wild mushrooms, basil oil, saba drizzle

JUMBO LUMP CRAB CAKES

broiled crab cakes, sautéed market veggies, red curry sauce

FLATBREADS

THAI SHRIMP + PEANUT

shrimp, peanut sauce, scallions, Thai basil, cilantro, carrots, bean sprouts

CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, marinated fresh mozzarella, micro basil

RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

BARBECUE CHICKEN

bbq sauce, red onion, bacon, mozzarella

WILD MUSHROOM

arugula, pesto, truffle oil, Parmigiano-Reggiano

SANDWICHES

13 CIRCA BURGER* 14.5

Certified Angus Beef, aged cheddar, lettuce, tomato, onion, scallion aioli, fries

12 BISON BLUE CHEESE BURGER* 15.5

VA New Frontier bison, blue cheese, shredded romaine, tomato, caramelized onions, chipotle mayo, fries

13 FRIED CHICKEN SANDWICH 14.5

brioche roll, shredded lettuce, dill pickles, dill pickle aioli, sweet potato fries

13 TURKEY BURGER 14

MD Maple Lawn Farms turkey, provolone, lettuce, tomato, pickled onions, habanero aioli, sweet potato fries

GENERAL MANAGER YORK VAN NIXON IV | EXECUTIVE CHEF NELSON RODRIGUEZ

GRATUITY WILL BE INCLUDED FOR PARTIES OF 10 OR MORE

* 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.