

# BRUNCH

## SMALL PLATES

### CHEF'S SOUP

chef's choice

### CHICKEN WINGS

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

### BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

### FRIED CALAMARI

shiitakes, shishito peppers, string beans, chili garlic sauce

### SHOTGUN SHRIMP

flash fried, apricot chili glazed, jicama slaw

### HUMMUS

cucumber kalamata olive salsa, vegetables, pita

## 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

### BABY SPINACH

applewood smoked bacon, candied walnuts, Granny Smith apples, red onion, goat cheese, apple vinaigrette

### VEG + QUINOA BOWL

baby kale, house pickled beets, avocado, marinated tomatoes, crispy shiitakes, quinoa, balsamic onions, roasted pepita, fried goat cheese, champagne vinaigrette

### FUJI APPLE SHRIMP SALAD

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

### 7 TUNA POKE NACHOS\* 13

wonton chips, wasabi avocado cream, dried seaweed, tobiko, marinated raw tuna, pickled ginger aioli

### 12 MAPLE ALMOND GRANOLA TOAST 6.5

almond granola, mascarpone maple cream, hot honey drizzle, Italian rustico

### 12 CREAMED SPINACH + KALE TOAST 6

garlic spinach and baby kale, cajun bechamel, Parmigiano-Reggiano, pumpernickel

### 11.5 VEGGIE SPRING ROLLS 10

mushrooms, cabbage, carrots, chili garlic sauce

### 11 PORK + SHRIMP SPRING ROLLS 11

rice noodles, thai basil, rice wine ginger sauce

### 9 FORBIDDEN RICE BOWL\* 14.5

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

### 9 SALMON\* 18

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

### 15.5 BLACKENED CHICKEN CASHEW 16

mixed greens, red + green grapes, dried cranberries, tomatoes, cashews, pickled ginger vinaigrette

### 17 HANGER STEAK SALAD\* 19

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

## SIDES

home fries +3 / bacon +4 / egg +4 /  
fruit salad +4 / avocado +3

## BRUNCH ENTRÉES

### FRENCH TOAST

corn flake crust, fresh berries, mascarpone maple cream

### FLORENTINE BENEDICT\*

garlic spinach, baby kale, roasted tomato, hollandaise, mixed greens

### CHESAPEAKE BENEDICT\*

jumbo lump crab cake, poached eggs, old bay hollandaise, home fries

### AVOCADO TOAST\*

avocados, marinated tomatoes, poached eggs, sautéed onions, chili oil, feta, micro cilantro, Italian rustico

### 12 AMERICAN BISTRO BREAKFAST\* 15

french toast, two eggs any style, bacon, home fries

### 13 HUEVOS RANCHEROS\* 13

corn tortilla, three fried eggs, black beans, ranchero sauce, queso fresco, avocado corn salsa, pickled jalapeños

### 15 BULGOGI FRIED RICE\* 16

marinated short rib, scrambled egg, roasted peppers and onions, pickled carrots, scallions, 63" egg

### SOUTHERN CHICKEN BENEDICT\* 13

housemade biscuits, poached eggs, sausage gravy, home fries

## FLATBREADS

### THAI SHRIMP + PEANUT

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

### MARGHERITA

tomato sauce, basil, fresh mozzarella

### MEAT AND MOZZ

ground beef, pepperoni, sausage, marinara, 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 AHI TUNA BURGER\* 16

habanero aioli, shredded lettuce, pickled red onion, sweet potato fries

### 13 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 | ASSISTANT GENERAL MANAGER LINDSAY DI SALVO | EXECUTIVE CHEF NELSON RODRIGUEZ

\* 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.