

DINNER

SMALL PLATES

SOUP OF THE DAY

chef's choice

TUNA POKE NACHOS*

sesame ginger marinade, wasabi guacamole, mango purée, house pickled ginger, wonton chips, roasted nori + sesame seeds

HEIRLOOM TOMATO BRUSCHETTA

marinated heirloom tomatoes, garlic Grand Rustico, basil pesto, fresh mozzarella, balsamic reduction

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

FRIED CALAMARI

shiitakes, shishito peppers, string beans, chili-garlic sauce

SALADS

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

BLACKENED CHICKEN MANGO

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

FUJI APPLE SHRIMP

mixed greens, Fuji apple, fried wontons, jicama slaw, cashews, chili apricot glazed shotgun shrimp, pickled ginger vinaigrette

7 FIVE CHEESE MACARONI10.5

cavatappi pasta, crispy prosciutto, herbed bread crumbs

12.5 SHOTGUN SHRIMP12.5

flash fried with sweet chili sauce, jicama slaw

12 HUMMUS11

kalamata tapanede, vegetables, pita

9.5 CHICKEN WINGS12.5

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

13.5 PETITE FILET SLIDERS*15.5

horseradish and blue cheese aioli, crispy onions

9 VEG + QUINOA BOWL15

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

9 SALMON*21

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

16 HANGER STEAK*21

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

17 SESAME CRUSTED TUNA*22

cucumber, avocado, grape tomatoes, arugula, pickled golden beets, wasabi avocado cream, sesame seeds, cilantro lime vinaigrette

SIDES

fries 3 / sweet potato fries 3 / garlic mashed potatoes 4.5 / mushroom risotto 4.5 / seasonal veg 4.5 / crispy brussels + blue 4.5

ENTRÉES

SEARED SCALLOPS*

creamy risotto, wild mushrooms, saba vinegar, basil oil

PAN ROASTED HALIBUT

pearl couscous, green peas, charred zucchini and leeks, lemon beurre blanc, tarragon blistered tomatoes

FREE RANGE BRICK CHICKEN

roasted garlic mashed potatoes, shishito corn salsa, preserved lemon vinaigrette

STEAK FRITES*

Cedar River Farms, chimichurri, blistered shishito peppers + tomatoes, Parmigiano-Reggiano + fresh herb seasoned french fries

26.5 LOBSTER RAVIOLI + SAUTÉED SHRIMP26

Maine lobster filled ravioli, garlic herb shrimp, buttered bread crumbs, basil, Parmigiano-Reggiano

25 JAMBALAYA22

penne pasta, shrimp, chicken, Andouille sausage, scallions, diced tomatoes, chipotle cream sauce, Parmigiano-Reggiano

21 SEARED AHI TUNA*24

Togarashi seasoning, grilled baby bok choy, horseradish aioli, fried enoki mushrooms, grilled lemon

26 BLACKENED ATLANTIC SALMON*23

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

SANDWICHES

CIRCA BURGER*

Certified Angus Beef, aged cheddar, scallion aioli, fries

TURKEY BURGER

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

BISON BLUE CHEESE BURGER*

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

GRILLED CHICKEN SANDWICH

scallion aioli, arugula, provolone, roasted peppers, sour dough, fries

FLATBREADS

14.5 CRUSHED TOMATO MARGHERITA12

hand crushed tomato sauce, marinated fresh mozzarella, micro basil

14 RUSTIC ITALIAN13

sopressata, local Italian sausage, roasted red peppers, mozzarella

15.5 WILD MUSHROOM13

cremini, shiitake, portabello, oyster, trumpet, arugula, pesto, truffle oil, fontina cheese

14 BARBECUE CHICKEN12.5

barbecue sauce, slow roasted chicken, red onion, bacon, mozzarella

GENERAL MANAGER KATIE BRODERICK | 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.