

BRUNCH

SMALL PLATES

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

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

BRUSSELS + BLUE
flash fried, applewood smoked bacon, balsamic, blue cheese

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

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

SALADS

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

MARKET SALAD
mixed greens, marinated tomatoes, carrots, cucumbers, cranberries, balsamic vinaigrette

“EVERYTHING” CAESAR
hearts of romaine, Parmigiano-Reggiano, crushed crostini, everything seasoning, caesar dressing

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

BLACKENED CHICKEN MANGO
mixed greens, red grapes, mango, marinated tomatoes, dried cranberries, cashews, pickled ginger vinaigrette

JUICES + BOWLS

12.5 BERRY BEET JUICE 5
red beets, blueberries

13 CITRUS CARROT JUICE 5
carrot, orange, pineapple, mango

9.5 MANGO CHIA YOGURT BOWL 12
greek yogurt, three berry compote, hot honey mangoes, coconut granola, chia seeds

13.5 BLUEBERRY ALMOND YOGURT BOWL 13
greek yogurt, almond granola, blueberries, fig purée, almond chia butter, honeycomb

8.5 FUJI APPLE SHRIMP 17
mixed greens, Fuji apple, fried wontons, jicama slaw, cashews, chili apricot glazed shotgun shrimp, pickled ginger vinaigrette

9 VEG + QUINOA BOWL 15
baby kale, house pickled beets, avocado, marinated tomato, quinoa, balsamic onions, sunflower seeds, fried goat cheese, champagne vinaigrette, grilled lemon

9 SALMON* 21
mixed greens, 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

SIDES

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

14.5 AMERICAN BISTRO BREAKFAST* 15
french toast, two eggs any style, bacon, home fries

12 HUEVOS RANCHEROS* 13
corn tortilla, black beans, ranchero sauce, queso fresco, avocado corn salsa, pickled jalapeños

12 CHESAPEAKE BENEDICT* 15
jumbo lump crab cake, poached eggs, Old Bay hollandaise, home fries

13 BULGOGI FRIED RICE* 15
marinated short rib, scrambled egg, roasted peppers and onions, pickled carrots, scallions, poached egg

14.5

ENTRÉES

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

ALMOND GRANOLA FRENCH TOAST
corn flake crust, almond granola, fresh berries, mascarpone maple cream

EGG WHITE OMELET*
peppers, mushrooms, spinach, tomatoes, goat cheese, fresh fruit

BLACKSTONE BENEDICT*
poached eggs, canadian bacon, roasted tomato, english muffin, hollandaise, mixed greens

SOUTHERN CHICKEN BENEDICT*
housemade biscuits, poached eggs, sausage gravy, home fries

FLATBREADS

CRUSHED TOMATO MARGHERITA
hand crushed tomato sauce, basil, fresh mozzarella, micro basil

RUSTIC ITALIAN
sopressata, local Italian sausage, roasted red peppers, mozzarella

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

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

SANDWICHES

12 CIRCA BURGER* 14.5
Certified Angus Beef, aged cheddar, lettuce, tomato, onion, scallion aioli, fries

13 CRAB CAKE SANDWICH 16
citrus tartar sauce, lettuce, tomato, brioche bun, old bay fries

12.5 GRILLED CHICKEN SANDWICH 14
scallion aioli, arugula, provolone, roasted peppers, sour dough, fries

TURKEY BURGER 14
MD Maple Lawn Farms turkey, provolone, lettuce, tomato, pickled onions, habanero aioli, sweet potato fries

FRIED CHICKEN SANDWICH 14.5
brioche roll, shredded lettuce, dill pickles, dill pickle aioli, sweet potato fries

GENERAL MANAGER EDDIE LANE | EXECUTIVE CHEF HUGO 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.