BRUNCH

SMALL PLATES		JUICES + BOWLS	
TUNA POKE NACHOS* sesame ginger marinade, wasabi guacamole, house pickled ginger, mango purée, wonton chips, roasted nori + sesame seeds	12.5	BERRY BEET JUICE red beets, blueberries	5
SPRING VEGETABLE BRUSCHETTA pea pesto + ricotta, garlic grand rustico, asparagus, spring peas, marinated tomatoes, saba vinegar	12.5	CITRUS CARROT JUICE carrot, orange, pineapple, mango	5
BRUSSELS + BLUE flash fried, applewood smoked bacon, balsamic, blue cheese	9.5	MANGO CHIA YOGURT BOWL greek yogurt, three berry compote, hot honey mangoes, coconut granola, chia seeds	12
FRIED CALAMARI shiitakes, shishito peppers, string beans, chili-garlic sauce	13.5	BLUEBERRY ALMOND YOGURT BOWL	13
CHICKEN WINGS spicy apricot chili glaze, carrots, celery, blue cheese dressing	12.5		
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	9	BLACKENED CHICKEN CASHEW mixed greens, red + green grapes, marinated tomatoes, dried cranberries, cashews, pickled ginger vinaigrette	16
PARMESAN KALE baby kale, toasted sunflower seeds, carrots, tomatoes, crushed crostini, parmesan vinaigrette	9	FUJI APPLE SHRIMP mixed greens, Fuji apple, fried wontons, jicama slaw, cashews, chili apricot glazed shotgun shrimp, pickled ginger vinaigrette	17
SPRING ASPARAGUS baby kale + arugula, asparagus, marinated tomatoes, garlic croutons, pickled carrots + onions, hard boiled egg, champagne vinaigrette	10	SALMON* mixed greens, tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette	2 1
VEG + QUINOA BOWL baby kale, house pickled beets, avocado, marinated tomato, quinoa, balsamic onions, sunflower seeds, fried goat cheese, champagne vinaigrette, grilled lemon	15	HANGER STEAK* Cedar River Farms, mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vina	2 1
ENTRÉES		SIDES	
AVOCADO TOAST* avocados, marinated tomatoes, poached eggs, sautéed onions, chili oil, feta, micro cilantro, Italian rustico	14.5	home fries 3 / bacon 4 / egg 4 / fruit salad 4 / avocado 3	
ALMOND GRANOLA FRENCH TOAST corn flake crust, almond granola, fresh berries,	12	AMERICAN BISTRO BREAKFAST* french toast, two eggs any style, bacon, home fries	15 13
mascarpone maple cream EGG WHITE OMELET*	12	three fried eggs, corn tortilla, black beans, ranchero sauce, queso fresco, avocado corn salsa, pickled jalapeños	13
peppers, mushrooms, spinach, tomatoes, goat cheese, fresh fruit BLACKSTONE BENEDICT* poached eggs, canadian bacon, roasted tomato, english muffin,	13	BRAISED SHORT RIB HASH* spinach, red wine demi-glace, toasted brioche, sunny side up egg, horseradish hollandaise	16
hollandaise, mixed greens		CHESAPEAKE BENEDICT*	15
SOUTHERN CHICKEN BENEDICT* housemade biscuits, poached eggs, sausage gravy, home fries	14.5	jumbo lump crab cake, poached eggs, Old Bay hollandaise, home fries	
FLATBREADS		SANDWICHES	
MARGHERITA tomato sauce, basil, fresh mozzarella	12	CIRCA BURGER* Certified Angus Beef, aged cheddar, scallion aioli, fries	14.5
RUSTIC ITALIAN sopressata, local Italian sausage, roasted red peppers, mozzarella	13	BISON BLUE CHEESE BURGER* VA New Frontier bison, blue cheese, shredded romaine, tomato, caramelized onions, chipotle mayo, fries	15
BARBECUE CHICKEN barbecue sauce, slow roasted chicken, red onion, bacon, mozzarella	12.5	GRILLED CHICKEN SANDWICH scallion aioli, arugula, provolone, roasted peppers, Italian rustico, fries	14
WILD MUSHROOM cremini, shiitake, portabello, oyster, trumpet, arugula, pesto, truffle oil fontina cheese	13	TURKEY BURGER MD Maple Lawn Farms turkey, provolone, lettuce, tomato, pickled onions, habanero aioli, sweet potato fries	14