

LUNCH

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, pickled ginger aioli, wonton chips, roasted nori + sesame seeds, tobiko

PETITE FILET SLIDERS*

horseradish and blue cheese aioli, crispy onions

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, peanuts, apricot chili glazed shotgun shrimp, pickled ginger vinaigrette

SALMON*

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

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

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

WILD MUSHROOM

arugula, pesto, truffle oil, Parmigiano-Reggiano

7 VEGGIE SPRING ROLLS

mushrooms, cabbage, carrots, chili garlic sauce

10

9.5 DRAGON RIBS

pork spare ribs, hoisin barbecue glaze, fried garlic

12

13 VEGGIE POTSTICKERS

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

11

FRIED CALAMARI

shiitakes, shishito peppers, string beans, chili garlic sauce

13.5

SHOTGUN SHRIMP

flash fried, apricot chili glazed, jicama slaw

11.5

CHICKEN WINGS

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

12

15.5

9 FORBIDDEN RICE BOWL*

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

14.5

9

BLACKENED CHICKEN MANGO

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

16

15

SESAME CRUSTED TUNA*

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

20

17

HANGER STEAK*

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

21

18

SANDWICHES

13 CIRCA BURGER*

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

14.5

12

CRAB CAKE SANDWICH

citrus tartar sauce, lettuce, tomato, brioche bun, old bay fries

16

13

BISON BLUE CHEESE BURGER*

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

15.5

13

FRIED CHICKEN SANDWICH

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

14.5

13

GRILLED CHICKEN SANDWICH

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

14

TURKEY BURGER

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

14

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

VEGGIE STIR FRY

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

23

STEAK FRITES*

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

26

25

CRISPY HALF CHICKEN

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

21

18

SIDES

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

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.