

BRUNCH

SMALL PLATES

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

TUNA POKE NACHOS*

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

VEGGIE SPRING ROLLS

mushrooms, cabbage, carrots, chili garlic sauce

PORK + SHRIMP SPRING ROLLS

rice noodles, thai basil, rice wine ginger sauce

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

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

JUICES + BOWLS

12 BERRY BEET JUICE 5
red beets, blueberries

9.5 CITRUS CARROT JUICE 5
13.5 carrot, orange, pineapple, mango

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

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

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 BLACKENED CHICKEN CASHEW 16
mixed greens, red + green grapes, dried cranberries, tomatoes, cashews, pickled ginger vinaigrette

HANGER STEAK* 19
17 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

ENTRÉES

ALMOND GRANOLA FRENCH TOAST

corn flake crust, almond granola, fresh berries, mascarpone maple cream

BLACKSTONE BENEDICT*

poached eggs, canadian bacon, roasted tomato, english muffin, 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

14.5 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

RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

BARBECUE CHICKEN

bbq sauce, slow roasted chickenred 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* 16.5
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

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.