

LUNCH

SMALL PLATES

SOUP OF THE DAY

chef's choice

TUNA POKE NACHOS\*

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

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

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

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 SALAD

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

MARGHERITA

tomato sauce, basil, fresh mozzarella

MEAT AND MOZZ

ground beef, pepperoni, sausage, marinara, mozzarella

BARBECUE CHICKEN

bbq sauce, red onion, bacon, mozzarella

WILD MUSHROOM

arugula, pesto, truffle oil, Parmigiano-Reggiano

7 VEGGIE SPRING ROLLS

mushrooms, cabbage, carrots, chili garlic sauce

13 PORK + SHRIMP SPRING ROLLS

rice noodles, thai basil, rice wine ginger sauce

9.5 FRIED CALAMARI

shiitakes, shishito peppers, string beans, chili garlic sauce

13 SHOTGUN SHRIMP

flash fried, apricot chili glazed, jicama slaw

11.5 HUMMUS

cucumber kalamata olive salsa, vegetables, pita

15.5 CHICKEN WINGS

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

9 FORBIDDEN RICE BOWL\*

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

9 BLACKENED CHICKEN + CASHEW

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

15.5 SESAME CRUSTED TUNA\*

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

17 HANGER STEAK SALAD\*

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

18

SANDWICHES

13 CIRCA BURGER\*

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

12 AHI TUNA BURGER\*

habanero aioli, shredded lettuce, pickled red onion, sweet potato fries

13 BISON BLUE CHEESE BURGER\*

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

13 FRIED CHICKEN SANDWICH

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

13 GRILLED CHICKEN SANDWICH

tomato pesto, arugula, provolone, roasted peppers, basil-balsamic mayo, rustic garlic bread, fries

TURKEY BURGER

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

23 STEAK FRITES\*

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

25 FREE RANGE BRICK CHICKEN

roasted garlic mashed potatoes, grilled broccolini, warm preserved lemon vinaigrette

18 SIDES 5.5

fries / sweet potato fries / grilled spinach / pickled cucumbers / sticky rice

ENTRÉES

PAN ROASTED ATLANTIC SALMON\*

baby kale, creamy parsnip purée, jicama slaw, curried guava vinaigrette, cranberry coulis

SEARED AHI TUNA\*

Togarashi seasoned, grilled spinach, horseradish aioli, fried enoki mushrooms

VEGGIE STIR FRY

market veggies, pan roasted Japanese udon noodles, soy glaze, nori aioli  
add shrimp +8

GENERAL MANAGER YORK VAN NIXON IV | ASSISTANT GENERAL MANAGER LINDSAY DI SALVO | 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.