## BRUNCH

## SMALL PLATES

BULGOGI LETTUCE WRAPS marinated short rib, bibb lettuce, sticky rice, kimchi aioli,	12	FOUR CHEESE MACARONI cavatappi pasta, crispy prosciutto, herbed bread crumbs	10
hopped peanuts  RUSSELS + BLUE	9.5	TUNA POKE NACHOS* sesame ginger marinade, wasabi avocado cream, tobiko	1
ash fried, applewood smoked bacon, balsamic, blue cheese	0.0	pickled ginger aioli, wonton chips, roasted nori + sesame seeds	
RIED CALAMARI niitakes, shishito peppers, string beans, chili-garlic sauce	13.5	<b>HUMMUS</b> kalamata tapenade, vegetables, pita	•
HOTGUN SHRIMP weet chili sauce, jicama slaw	12.5		12
HRIMP POTSTICKERS aby kale, red onions, spicy soy, chili garlic sauce	11.5	PETITE FILET SLIDERS* horseradish and blue cheese aioli, crispy onions	15
SALADS			
dd to any salad   chicken +7   grilled shrimp +8   salmon +9		FUJI APPLE SHRIMP	1
IARKET SALAD	8.5	mixed greens, Fuji apple, fried wontons, jicama slaw, chili apricot glazed shotgun shrimp, pickled ginger vinaigrette	
nixed greens, marinated tomatoes, carrots, cucumbers, cranberries, alsamic vinaigrette		VEG + QUINOA BOWL	1
EVERYTHING" CAESAR earts of romaine, Parmigiano-Reggiano, crushed crostini,	9	baby kale, house pickled beets, avocado, marinated tomato, quinoa balsamic onions, sunflower seeds, fried goat cheese, champagne vinaigrette, grilled lemon	
verything seasoning, caesar dressing	0	SALMON*	2
ARMESAN KALE aby kale, toasted sunflower seeds, carrots, tomatoes, rushed crostini, parmesan vinaigrette	9	mixed greens, tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette	
BLACKENED CHICKEN MANGO mixed greens, red grapes, mango, marinated tomatoes, dried cranberries, cashews, pickled ginger vinaigrette  ENTRÉES	16	HANGER STEAK* Cedar River Farms, mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vir	naigrett
		SIDES home fries 3 / bacon 4 / egg 4 / fruit salad 4 / avocado 3	
AVOCADO TOAST*  avocados, marinated tomatoes, poached eggs, sautéed onions, chili oil, feta, micro cilantro, Italian rustico	14.5	AMERICAN BISTRO BREAKFAST* french toast, two eggs any style, bacon, home fries	15
ALMOND GRANOLA FRENCH TOAST corn flake crust, almond granola, fresh berries, mascarpone maple cream	12	HUEVOS RANCHEROS* corn tortilla, black beans, ranchero sauce, queso fresco,	13
EGG WHITE OMELET*	12	avocado corn salsa, pickled jalapeños	
peppers, mushrooms, spinach, tomatoes, goat cheese, fresh fruit		CHESAPEAKE BENEDICT* jumbo lump crab cake, poached eggs, Old Bay hollandaise, home fr	15 ies
<b>BLACKSTONE BENEDICT*</b> poached eggs, canadian bacon, roasted tomato, english muffin,	13	BULGOGI FRIED RICE*	15
hollandaise, mixed greens		marinated short rib, scrambled egg, roasted peppers and onions, pickled carrots, scallions, poached egg	. •
<b>SOUTHERN CHICKEN BENEDICT*</b> housemade biscuits, poached eggs, sausage gravy, home fries	14.5	pickled carrots, scattions, poached egg	
LATBREADS		SANDWICHES	
RUSHED TOMATO MARGHERITA	12	CIRCA BURGER*	14.5
and crushed tomato sauce, basil, fresh mozzarella, basil	1 2	Certified Angus Beef, aged cheddar, lettuce, tomato, onion, scallion aioli, brioche bun, fries	17.0
USTIC ITALIAN  pressata, local Italian sausage, roasted red peppers, mozzarella	13	BISON BLUE CHEESE BURGER*	15.5
ARBECUE CHICKEN	13	VA New Frontier bison, blue cheese, shredded romaine, tomato, caramelized onions, chipotle aioli, brioche bun, fries	
arbecue sauce, slow roasted chicken, red onion, bacon, mozzarella	10	<b>GRILLED CHICKEN SANDWICH</b> scallion aioli, arugula, provolone, roasted peppers, ciabatta, fries	14
ILD MUSHROOM remini, shiitake, portabello, oyster, arugula, pesto, truffle oil, fontina c	13 heese	TURKEY BURGER  MD Maple Lawn Farms turkey, provolone, lettuce, tomato, pickled onions, habanero aioli, brioche bun, sweet potato fries	14
		pickled onions, nabanero aloli, brioche bun, sweet potato fries	44-

GENERAL MANAGER EDDIE LANE | EXECUTIVE CHEF HUGO RODRIGUEZ

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