

SMALL PLATES

BULGOGI LETTUCE WRAPS

marinated short rib, bibb lettuce, sticky rice, kimchi aioli, chopped peanuts

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

FRIED CALAMARI

shiitakes, shishito peppers, string beans, chili-garlic sauce

SHOTGUN SHRIMP

sweet chili sauce, jicama slaw

SPINACH AND ARTICHOKE DIP

mozzarella, provolone, marinated tomatoes, Old Bay lavash

SALADS

add to any salad | chicken +7, grilled shrimp +8, salmon +9

MARKET SALAD

mixed greens, marinated tomatoes, carrot, cucumbers, cranberries, balsamic vinaigrette

"EVERYTHING" CAESAR

hearts of romaine, Parmigiano-Reggiano, crushed crostini, everything seasoning, caesar dressing

PARMESAN KALE

baby kale, toasted sunflower seeds, carrots, tomatoes, crushed crostini, parmesan vinaigrette

BLACKENED CHICKEN MANGO

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

FUJI APPLE SHRIMP

mixed greens, Fuji apple, fried wontons, jicama slaw, chili apricot glazed shotgun shrimp, pickled ginger vinaigrette

12	FOUR CHEESE MACARONI	10.5
	cavatappi pasta, crispy prosciutto, herbed bread crumbs	
9.5	TUNA POKE NACHOS*	13
	sesame ginger marinade, wasabi avocado cream, tobiko pickled ginger aioli, wonton chips, roasted nori + sesame seeds	
13.5	HUMMUS	12
	kalamata tapenade, vegetables, pita	
12.5	CHICKEN WINGS	12.5
	spicy apricot chili glaze, carrots, celery, blue cheese dressing	
12	PETITE FILET SLIDERS*	15.5
	horseradish + blue cheese aioli, crispy onions	

ENTRÉES

FREE RANGE BRICK CHICKEN

roasted garlic mashed potatoes, brown butter sauce, gremolata, grilled broccolini, grilled lemon

STEAK FRITES*

Cedar River Farms, chimichurri, blistered shishito peppers + tomatoes, Parmigiano-Reggiano + fresh herb french fries

NEW YORK STRIP*

roasted shiitakes + shallots, roasted garlic mashed potatoes, red wine jus

SEARED SCALLOPS*

roasted mushrooms, shaved brussels sprouts, warm bacon vinaigrette, butternut squash purée, charred lemon emulsion

21	BLACKENED ATLANTIC SALMON*	23
	mashed cauliflower, baby kale, whole grain mustard sauce, crispy shiitakes	
26	LOBSTER RAVIOLI + SAUTÉED SHRIMP	27
	chimichurri seared shrimp, asparagus, lobster + ginger butter, buttered breadcrumbs	
	JAMBALAYA	22
31	penne pasta, shrimp, chicken, Andouille sausage, scallions, diced tomatoes, chipotle cream sauce, Parmigiano-Reggiano	
26.5	SEARED AHI TUNA*	25
	Togarashi spiced, sticky rice, garlic spinach, crispy enoki mushrooms, sherry soy sauce, pickled ginger salsa	

SIDES

fries 3 / sweet potato fries 3 / garlic mashed potatoes 4.5 / cous cous with zucchini + peas 4 / seasonal veg 4.5 / crispy brussels + blue 4.5

SANDWICHES

CIRCA BURGER*

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

TURKEY BURGER

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

BISON BLUE CHEESE BURGER*

VA New Frontier bison, blue cheese, shredded romaine, tomato, caramelized onions, chipotle aioli, brioche bun, fries

GRILLED CHICKEN SANDWICH

provolone, arugula, roasted peppers, basil aioli, ciabatta, fries

FRIED CHICKEN SANDWICH

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

FLATBREADS

14.5	CRUSHED TOMATO MARGHERITA	12
	hand crushed tomato sauce, basil, fresh mozzarella, micro basil	
14	RUSTIC ITALIAN	13
	sopressata, local Italian sausage, roasted red peppers, mozzarella	
15.5	BARBECUE CHICKEN	13
	barbecue sauce, slow roasted chicken, red onion, bacon, mozzarella	
14	WILD MUSHROOM	13
	cremini, shiitake, portabello, oyster, arugula, pesto, truffle oil, mozzarella	

GENERAL MANAGER KATIE BRODERICK | EXECUTIVE CHEF JAVIER LOAYZA

* 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.