

LUNCH

SMALL PLATES

SOUP OF THE DAY

chef's choice

TUNA POKE NACHOS*

sesame ginger marinade, wasabi guacamole, house pickled ginger, mango purée, wonton chips, roasted nori + sesame seeds

SPRING VEGETABLE BRUSCHETTA

pea pesto + ricotta, garlic grand rustico, asparagus, spring peas, marinated tomatoes, saba vinegar

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

FRIED CALAMARI

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

SALADS

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

“EVERYTHING” CAESAR

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

PARMESAN KALE

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

SPRING ASPARAGUS

baby kale + arugula, asparagus, marinated tomatoes, garlic croutons, pickled carrots + onions, hard boiled egg, champagne vinaigrette

BLACKENED CHICKEN CASHEW

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

FUJI APPLE SHRIMP

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

ENTRÉES

HERB CRUSTED FLOUNDER

pearl couscous, green peas, charred zucchini and leeks, lemon beurre blanc, tarragon blistered tomatoes

LOBSTER RAVIOLI + SAUTÉED SHRIMP

Maine lobster filled ravioli, garlic herb shrimp, buttered bread crumbs, basil, Parmigiano-Reggiano

FREE RANGE BRICK CHICKEN

roasted garlic mashed potatoes, grilled asparagus, preserved lemon vinaigrette

BLACKENED ATLANTIC SALMON *

tomato pesto, spinach, corn, red onions, red peppers

SANDWICHES

CIRCA BURGER*

Certified Angus Beef, aged cheddar, scallion aioli, fries

TURKEY BURGER

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

BISON BLUE CHEESE BURGER*

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

GRILLED CHICKEN SANDWICH

scallion aioli, arugula, provolone, roasted peppers, Italian rustico, fries

AHI TUNA BURGER*

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

6.5 FIVE CHEESE MACARONI 10.5

cavatappi pasta, crispy prosciutto, herbed bread crumbs

12.5 SHOTGUN SHRIMP 12.5

flash fried with sweet chili sauce, jicama slaw

12.5 HUMMUS 11

cucumber kalamata olive salsa, vegetables, pita

9.5 CHICKEN WINGS 12.5

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

13.5 PETITE FILET SLIDERS* 15.5

horseradish and blue cheese aioli, crispy onions

9 VEG + QUINOA BOWL 15

baby kale, house pickled beets, avocado, marinated tomato, quinoa, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette

9 SALMON* 21

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

10 HANGER STEAK* 21

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

16 SESAME CRUSTED TUNA* 22

cucumber, avocado, grape tomatoes, arugula, pickled golden beets, wasabi avocado cream, sesame seeds, cilantro lime vinaigrette

17 SIDES

fries 3 / sweet potato fries 3 / garlic mashed potatoes 4.5 / mushroom risotto 4.5 / seasonal veg 4.5 / crispy brussels + blue 4.5

23 JAMBALAYA 22

penne pasta, shrimp, chicken, Andouille sausage, scallions, diced tomatoes, chipotle cream sauce, Parmigiano-Reggiano

26 CAVATELLI PRIMAVERA 21

sweet pea pesto, asparagus, broccolini, peas, blistered tomatoes, goat cheese

21 SEARED AHI TUNA* 24

Togarashi seasoning, grilled spinach, horseradish aioli, fried enoki mushrooms, grilled lemon

23 STEAK FRITES* 26

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

FLATBREADS

14.5 MARGHERITA 12

tomato sauce, basil, fresh mozzarella

14 RUSTIC ITALIAN 13

sopressata, local Italian sausage, roasted red peppers, mozzarella

15.5 BARBECUE CHICKEN 12.5

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

14 WILD MUSHROOM 13

cremini, shiitake, portabello, oyster, trumpet, arugula, pesto, truffle oil, fontina cheese