

# SMALL PLATES

## SOUP OF THE DAY

Chef's selection

## 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

# 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, 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

## PAN ROASTED HALIBUT

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

## SEARED SCALLOPS\*

creamy risotto, wild mushrooms, saba vinegar, basil oil

## BLACKENED ATLANTIC SALMON\*

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

## STEAK FRITES\*

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

# SANDWICHES

## CIRCA BURGER\*

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

## TURKEY BURGER

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

## CRAB CAKE SANDWICH

citrus tartar sauce, lettuce, tomato, brioche bun, old bay fries

## GRILLED CHICKEN SANDWICH

scallion aioli, arugula, provolone, roasted peppers, sour dough, fries

## FRIED CHICKEN SANDWICH

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

## 7 PEI MUSSELS

white wine cream sauce, andouille sausage, marinated tomatoes, garlic Grand Rustico

## 12 TUNA POKE NACHOS\*

sesame ginger marinade, wasabi avocado cream, tobiko pickled ginger aioli, wonton chips, roasted nori + sesame seeds

## 9.5 HUMMUS

kalamata tapenade, vegetables, pita

## 13.5 CHICKEN WINGS

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

## 12.5 PETITE FILET SLIDERS\*

horseradish and blue cheese aioli, crispy onions

## 8.5 VEG + QUINOA BOWL

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

## 9 SALMON\*

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

## 9 HANGER STEAK\*

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

## 16 SESAME CRUSTED TUNA\*

cucumber, avocado, grape tomatoes, arugula, pickled golden beets, wasabi avocado cream, 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

## 26 LOBSTER RAVIOLI + SAUTÉED SHRIMP

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

## 26.5 JAMBALAYA

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

## 23 SEARED AHI TUNA\*

Togarashi seasoning, grilled baby bok choy, horseradish aioli, fried enoki mushrooms

## 26 CRISPY HALF CHICKEN

free range chicken, mashed potatoes, preserved lemon jus, shishito corn salsa

# FLATBREADS

## 14.5 CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, basil, fresh mozzarella, micro basil

## 14 RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

## 16 BARBECUE CHICKEN

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

## 14 WILD MUSHROOM

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

## 14

GENERAL MANAGER EDDIE LANE | EXECUTIVE CHEF HUGO 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.