

DINNER

SMALL PLATES

SOUP OF THE DAY chef's choice	6.5	FIVE CHEESE MACARONI cavatappi pasta, crispy prosciutto, herbed bread crumbs	10.5
TUNA POKE NACHOS* sesame ginger marinade, wasabi guacamole, house pickled ginger, mango purée, wonton chips, roasted nori + sesame seeds	12.5	SHOTGUN SHRIMP flash fried with sweet chili sauce, jicama slaw	12.5
COBB LETTUCE WRAPS chicken salad, candied bacon, hard-boiled egg, blue cheese crumbles, tomato, avocado	12	HUMMUS cucumber kalamata olive salsa, vegetables, pita	11
BRUSSELS + BLUE flash fried, applewood smoked bacon, balsamic, blue cheese	9	CHICKEN WINGS spicy apricot chili glaze, carrots, celery, blue cheese dressing	12
CALAMARI FRITO MISTO zucchini, squash, sweet peppers, marinara	11.5	PETITE FILET SLIDERS* horseradish and blue cheese aioli, crispy onions	15.5

SALADS

add to any salad chicken +6, grilled shrimp +7, salmon +8			
PARMESAN KALE baby kale, toasted sunflower seeds, carrots, tomatoes, crushed crostini, parmesan vinaigrette	8	VEG + QUINOA BOWL baby kale, house pickled beets, butternut squash, grilled portabella mushrooms, quinoa, balsamic onions, roasted pepitas, fried goat cheese, grilled lemon, champagne vinaigrette	16
SPINACH pickled red onions, sweet potato chips, butternut squash, goat cheese, dried cranberries, roasted pepitas, balsamic vinaigrette	8	SALMON* mixed greens, tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette	20
“EVERYTHING” CAESAR hearts of romaine, Parmigiano-Reggiano, crushed crostini, everything seasoning, caesar dressing	8	HANGER STEAK SALAD* mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vinaigrette	21
BLACKENED CHICKEN MANGO mixed greens, mango, red grapes, tomatoes, cashews, pickled ginger vinaigrette	16	SESAME CRUSTED TUNA cucumber, avocado, grape tomato, arugula, pickled golden beets, wasabi avocado cream, sesame seeds, cilantro lime vinaigrette	21
FUJI APPLE SHRIMP SALAD mixed greens, Fuji apple, fried wontons, jicama slaw, cashews, chili apricot glazed shotgun shrimp, pickled ginger vinaigrette	17		

SIDES 4.5

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

ENTRÉES

PUMPKIN RAVIOLI brown butter sauce, Parmigiano-Reggiano, fried sage, parsley, bread crumbs	18	BRAISED SHORT RIBS garlic mashed potatoes, sautéed mushrooms, onion rings, scallions	23
SEARED SCALLOPS* creamy mushroom risotto, basil oil, saba drizzle	25	FREE RANGE BRICK CHICKEN roasted garlic mashed potatoes, grilled broccolini, gremolata, brown butter	21
PAN SEARED HALIBUT pearl couscous, green peas, charred zucchini and leeks, lemon beurre blanc, tarragon blistered tomatoes	24	JAMBALAYA penne pasta, shrimp, chicken, Andouille sausage, scallions, diced tomatoes, chipotle cream sauce, parmesan	22
BLACKENED ATLANTIC SALMON* tomato pesto, spinach, corn, red onions, red peppers	22	SEARED AHI TUNA Togarashi seasoning, grilled spinach, horseradish aioli, fried enoki mushrooms, grilled lemon	23
STEAK FRITES* hanger steak, chimichurri sauce, Parmigiano-Reggiano and fresh herb seasoned french fries	24		

SANDWICHES

CIRCA BURGER* Certified Angus Beef, aged cheddar, scallion aioli, fries	14	MARGHERITA tomato sauce, basil, fresh mozzarella	12
TURKEY BURGER MD Maple Lawn Farms turkey, provolone, lettuce, tomato, pickled onions, habanero aioli, sweet potato fries	13.5	MEAT AND MOZZ ground beef, pepperoni, sausage, marinara, mozzarella	13
BISON BLUE CHEESE BURGER* VA New Frontier bison, blue cheese, shredded romaine, tomato, caramelized onions, chipotle mayo, fries	14.5	BARBECUE CHICKEN barbecue sauce, red onion, bacon, mozzarella	12
GRILLED CHICKEN SANDWICH tomato pesto, arugula, provolone, roasted peppers, basil-balsamic mayo, grilled ciabatta, fries	13	WILD MUSHROOM arugula, pesto, truffle oil, Parmigiano-Reggiano	13
SHRIMP PO BOY fried shrimp, tarragon tomatoes, romaine lettuce, citrus tartar sauce, hoagie roll, Old Bay fries	13.5		

GENERAL MANAGER KATIE BRODERICK | 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.