

DINNER

SMALL PLATES

SOUP OF THE DAY

chef's choice

TUNA POKE NACHOS*

wonton chips, wasabi avocado cream, nori, tobiko, marinated raw tuna, pickled ginger aioli

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

BULGOGI LETTUCE WRAPS

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

SHRIMP POTSTICKERS

greens, red onions, spicy soy, chili garlic sauce

PETITE FILET SLIDERS*

horseradish and blue cheese aioli, crispy onions

SALADS + BOWLS

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

“EVERYTHING” CAESAR

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

BABY SPINACH

applewood smoked bacon, candied walnuts, Granny Smith apples, red onion, goat cheese, apple vinaigrette

VEG + QUINOA BOWL

baby kale, house pickled beets, avocado, marinated tomatoes, crispy shiitakes, quinoa, balsamic onions, roasted pepita, fried goat cheese, champagne vinaigrette

FUJI APPLE SHRIMP

mixed greens, fried wontons, jicama slaw, chopped peanuts, apricot chili glazed shotgun shrimp, pickled ginger vinaigrette

SALMON*

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

ENTRÉES

PAN ROASTED ATLANTIC SALMON*

sweet pea purée, herbed spatzle, bacon vinaigrette, peas, white wine butter sauce

SEARED AHI TUNA*

Togarashi seasoned, grilled spinach, horseradish aioli, fried enoki mushrooms

PAN ROASTED ROYAL SEA BASS

wild mushroom-soy broth, sticky rice, baby bok choy, crispy shiitake mushrooms

SEARED SCALLOPS*

creamy risotto, roasted wild mushrooms, basil oil, saba drizzle

FLATBREADS

THAI SHRIMP + PEANUT

shrimp, peanut sauce, scallions, Thai basil, cilantro, carrots, bean sprouts

MARGHERITA

tomato sauce, basil, fresh mozzarella

RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

BARBECUE CHICKEN

bbq sauce, red onion, bacon, mozzarella

WILD MUSHROOM

arugula, pesto, truffle oil, Parmigiano-Reggiano

7	VEGGIE SPRING ROLLS	10
	mushrooms, cabbage, carrots, chili garlic sauce	
13	PORK + SHRIMP SPRING ROLLS	11
	rice noodles, thai basil, rice wine ginger sauce	
9.5	FRIED CALAMARI	13.5
	shiitakes, shishito peppers, string beans, chili garlic sauce	
13	SHOTGUN SHRIMP	11.5
	flash fried, apricot chili glazed, jicama slaw	
11.5	HUMMUS	11
	cucumber kalamata olive salsa, vegetables, pita	
15.5	CHICKEN WINGS	12
	spicy apricot chili glaze, carrots, celery, blue cheese dressing	
9	FORBIDDEN RICE BOWL	14.5
	pickled cucumbers and carrots, wakame, bean sprouts, crispy shiitake mushrooms, garlic spinach, gochujang, 63° egg	
9	BLACKENED CHICKEN CASHEW	16
	mixed greens, red + green grapes, dried cranberries, marinated tomatoes, cashews, pickled ginger vinaigrette	
15	SESAME CRUSTED TUNA*	20
	arugula, cucumber, avocado, grape tomato, pickled golden beets, wasabi avocado cream, cilantro lime vinaigrette	
17	HANGER STEAK*	19
	Cedar River Farms, mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vinaigrette	
18		

SIDES

fries 3 / sweet potato fries 3 / grilled spinach 4.5 / pickled cucumbers 4.5 / sticky rice 4.5

23	VEGGIE STIR FRY	18
	market veggies, pan roasted Japanese udon noodles, soy glaze, nori aioli add shrimp +8	
25	STEAK FRITES*	26
	8 oz. Cedar River Farms hanger steak, chimichurri, blistered tomatoes, shishito peppers, Parmigiano-Reggiano + herb seasoned french fries	
26	NEW YORK STRIP*	31
	10 oz. Cedar River Farms strip steak, red wine jus, garlic butter, warm truffled potato + baby kale salad	
26.5	FREE RANGE BRICK CHICKEN	21
	roasted garlic mashed potatoes, grilled asparagus, warm preserved lemon vinaigrette	

SANDWICHES

13	CIRCA BURGER*	14.5
	Certified Angus Beef, aged cheddar, lettuce, tomato, onion, scallion aioli, fries	
12	AHI TUNA BURGER	16
	habanero aioli, shredded lettuce, pickled red onion, sweet potato fries	
13	BISON BLUE CHEESE BURGER*	15.5
	VA New Frontier bison, blue cheese, shredded romaine, tomato, caramelized onions, chipotle mayo, fries	
13	FRIED CHICKEN SANDWICH	14.5
	brioche roll, shredded lettuce, dill pickles, dill pickle aioli, sweet potato fries	
13	TURKEY BURGER	14
	MD Maple Lawn Farms turkey, provolone, lettuce, tomato, pickled onions, habanero aioli, sweet potato fries	

GENERAL MANAGER YORK VAN NIXON IV | ASSISTANT GENERAL MANAGER LINDSAY DI SALVO | EXECUTIVE CHEF NELSON RODRIGUEZ

GRATUITY WILL BE INCLUDED FOR PARTIES OF 10 OR MORE

* 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.