



SMALL PLATES

SOUP OF THE DAY

chef's daily selection

HERB BAKED PARKER HOUSE ROLLS

four rolls, whipped garlic butter

FRIED CALAMARI

cherry peppers, artichokes, olives, marinara, grilled lemon

SHOTGUN SHRIMP

flash fried, sweet chili sauce, red bell pepper, broccolini, jicama slaw, pickled jalapeños, micro cilantro

TUNA POKE NACHOS*

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

CHICKEN WINGS

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

HUMMUS

za'atar spiced cauliflower with garlic toum and pine nuts served with warm garlic pita bread

8 WAGYU MEATBALL SLIDERS 18

garlic brioche, basil aioli, marinara, mozzarella
**contains pork*

7 BRUSSELS + BLUE 13

flash fried, applewood smoked bacon, balsamic glaze, blue cheese

18 FOUR CHEESE MACARONI 13

cavatappi pasta, herbed bread crumbs

15.5

FLATBREADS

18.5 WILD MUSHROOM 17.5

cremini, shiitake, portobello, + oyster mushrooms, arugula, pesto, truffle oil, mozzarella

18 RUSTIC ITALIAN 16

sopressata, local Italian sausage, roasted red peppers, mozzarella

16 CRUSHED TOMATO MARGHERITA 13.5

hand crushed tomato sauce, basil, fresh mozzarella

BARBECUE CHICKEN 16.5

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

SALADS + BOWLS

CAESAR*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing

| chicken +10, grilled shrimp +8, salmon* +12

THAI SHRIMP

shotgun shrimp, mixed greens, napa cabbage, carrots, cucumber, red onion, marinated tomatoes, crispy wontons, micro cilantro, peanuts, Thai peanut vinaigrette

SESAME CRUSTED TUNA*

mixed greens, romaine, edamame, red onion, shredded carrots, cucumbers, avocado, marinated tomatoes, jicama, herbs, crispy wontons, creamy ginger dressing

PARMESAN CHICKEN BOWL

baby arugula, herbed pearl cous cous, crispy chicken bites, marinated tomatoes, sundried tomato vinaigrette, parmesan crisp, basil aioli

CRISPY CHICKEN COBB

romaine + mixed greens, crispy chicken bites, applewood smoked bacon, hard boiled egg, blue cheese, marinated tomatoes, avocado, carrots, cucumbers, grilled corn, champagne vinaigrette + smoked blue cheese dressing

11.5 BLACKENED CHICKEN MANGO 20.5

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

19.5 SALMON SALAD* 26.5

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

26 VEG + QUINOA BOWL 17.5

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

| chicken +10, grilled shrimp +8, salmon* +12

18 CHIMICHURRI STEAK BOWL* 23

5oz grilled filet tips, mixed greens, marinated tomatoes, cucumbers, crispy onions, avocado, grilled corn, balsamic grilled onions, marinated farro, chimichurri, champagne vinaigrette

19 MEDITERRANEAN BOWL 17

crispy falafel, shredded romaine, pickled cucumbers, marinated tomatoes, pickled red onions, feta, tzatziki, hummus, garlic toum, roasted cauliflower, harissa vinaigrette, warm pita bread

SANDWICHES

CIRCA BURGER*

Creekstone Farms beef, aged cheddar, lettuce, tomato, onion, scallion aioli, brioche bun, fries

TURKEY BURGER

provolone, lettuce, tomato, pickled onions, habanero aioli, brioche bun, sweet potato fries

VEGGIE BURGER

soy glazed black bean patty, hummus, cucumber, thinly sliced red onion, pickled yellow beets, avocado, brioche bun, sweet potato fries
make it veggie? ask for a veggie bowl

18 GRILLED CHICKEN SANDWICH 19

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

18.5 DC HOT CHICKEN SANDWICH 19

mumbo sauce, house made dill pickles, cider slaw, habanero aioli, brioche bun, fries

18 CRISPY GROUPER SANDWICH 20

coleslaw, house made dill pickles, thinly sliced red onion, tartar sauce, brioche bun, old bay fries

ENTRÉES

CHICKEN PAILLARD angel hair pasta, roasted mushrooms, baby arugula, roasted red peppers, lemon caper butter 25

GRILLED TROUT FILET warm farro salad, roasted mushrooms, wilted baby spinach, marinated tomatoes, lemon caper butter, grilled lemon 29

SHORT RIB BOLOGNESE fettucine pasta, herb gremolata, whipped ricotta 27

TEQUILA FILET TIPS LINGUINE* grilled filet tips, linguine, green + red peppers, red onion, cilantro, tequila lime cream sauce 27.5

SHRIMP + GRITS blackened shrimp, andouille sausage, stone ground cheddar grits, roasted peppers, corn, baby spinach, chipotle cream sauce 24.5

SHRIMP SCAMPI blackened shrimp, linguine, marinated tomatoes, white wine garlic butter, basil, parmesan 24

BLACKENED ATLANTIC SALMON* wilted kale, mashed cauliflower, whole grain mustard sauce 28.5

SESAME SEARED TUNA* nori aioli, pickled ginger salsa, charred Japanese noodles, vegetable stir fry 32

STEAK FRITES* 7oz grilled sirloin, chimichurri, blistered cherry tomatoes, roasted garlic, Parmigiano-Reggiano + fresh herb fries 32.5

SIDES

fries 6.5 / sweet potato fries 7.5 / garlic mashed potatoes 6 / seasonal veg 7.5



VEGETARIAN



VEGAN



DAIRY-FREE



CONTAINS SHELLFISH



CONTAINS NUTS



GLUTEN SENSITIVE



CAN BE MODIFIED TO BE GLUTEN SENSITIVE

WE UNDERSTAND THAT SENSITIVITY TO GLUTEN CAN VARY, AND IT'S IMPORTANT TO NOTE CIRCA IS NOT A GLUTEN FREE ENVIRONMENT.

* 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. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS