



THE BORO

BRUNCH COCKTAILS

MIMOSA cava, orange	7
WHITE PEACH BELLINI cava, peach schnapps, white peach	8
BLOOD ORANGE BELLINI cava, peach schnapps, blood orange	8
BLOODY MARY Open Road Distilling Co. American vodka, housemade bloody mary mix	12

CLASSICS

GIMLET Open Road Distilling Co. American gin, grapefruit rosemary shrub, lime, simple syrup, Angostura orange bitters	12
VODKA MOJITO strawberry infused Open Road Distilling Co. American vodka, strawberries, mint, lime	14
BLACKBERRY MARGARITA Hornitos Plata tequila, orange curaçao, blackberry, lime	16.5
MAPLE OLD FASHIONED Open Road Distilling Co. Eagle Eye rye, maple syrup, Angostura aromatics bitters, Angostura orange bitters <i>aged in white oak barrels for 3 weeks</i>	16.5
PALOMA Cuervo Especial silver tequila, 400 Conejos Joven mezcal, grapefruit rosemary shrub, agave, lime, Q Mixers grapefruit soda	16

HOUSE

PURPLE RAIN habanero infused Open Road Distilling Co. American vodka, blueberry-habanero shrub, pineapple, lemon	13
FOGGY BOTTOM Absolut Citron vodka, lemon, rosemary, cucumber	14
SO FRESH & SO GREEN Open Road Distilling Co. American gin, basil, elderflower, pineapple, basil oil	15
PRETTY BIRD Open Road Distilling Co. Eagle Eye rye, Campari, passionfruit, pineapple, lemon	16
A BOURBON AFFAIR Open Road Distilling Co. Independence bourbon, orange curacao, blackberry, orange, lemon, Angostura orange bitters	14

FEATURING OUR LOCALLY CRAFTED SPIRITS



AMERICAN GIN – 11
 AMERICAN VODKA – 11
 INDEPENDENCE BOURBON – 13
 EAGLE EYE RYE – 13

Come enjoy the full experience at our distillery in Reston, VA!

ZERO PROOF

BLOSSOM LOUNGE chamomile, ginger, strawberry, mint, lemon <i>if you choose, add Open Road Distilling Co. American gin</i>	10
PINEAPPLE-JALAPEÑO FAUX-RITA pineapple, jalapeño, lime, agave, lemon-lime soda <i>if you choose, add tequila</i>	10
TO EACH THEIR OWN blueberry-habanero shrub, passionfruit, pineapple, lime, Q Mixers soda water	9
RUBY ROSE ruby red grapefruit-rosemary shrub, passionfruit, pineapple, lemon, Q Mixers sparkling grapefruit	10

WINES BY THE GLASS

WHITES

6oz | 9oz

GRÜNER VELTLINER BROADBENT AUSTRIA	14 20
SAUVIGNON BLANC VAVASOUR NEW ZEALAND	15 21
SAUVIGNON BLANC KIM CRAWFORD NEW ZEALAND	15.5 22
PINOT GRIGIO LUMINA ITALY	10.5 16
CHENIN BLANC M.A.N. SOUTH AFRICA	12 17
ALBARINO ABADIA DE SAN CAMPIO SPAIN	14 20
RIESLING FIRESTONE VINEYARDS CALIFORNIA	11 17
CHARDONNAY YALUMBA 'Y SERIES' AUSTRALIA	13 19
CHARDONNAY FOLIE À DEUX CALIFORNIA	15 21
ROSÉ SEAN MINOR CALIFORNIA	13.5 19
ROSÉ BIELER PERE ET FILS FRANCE	14.5 20

BUBBLES

CAVA BRUT POEMA SPAIN	12.5 18
BRUT ROSÉ JP CHENET 'PETIT' FRANCE	14 19
PROSECCO RUFFINO ITALY	13.5 19

REDS

PINOT NOIR SAGET LA PERRIERE FRANCE	14.5 20
PINOT NOIR BOEN x BELLE GLOS CALIFORNIA	15 21
TEMPRANILLO HONORO VERA SPAIN	11.5 16
RHÔNE BLEND COTE MAS FRANCE	11 17
MALBEC PORTILLO ARGENTINA	12.5 18
MERLOT BENZIGER CALIFORNIA	13.5 20
SHIRAZ MAD FISH AUSTRALIA	14 20
CABERNET HIGH HEAVEN WASHINGTON	14 20
CABERNET J LOHR ESTATES CALIFORNIA	15 22
RED BLEND PRISONER-UNSHACKLED CALIFORNIA	15.5 22
RED BLEND PALISADES CALIFORNIA	14 20

DRAFTS



EXCLUSIVE BREW

TROPIC THUNDER IPA | 8

SEASONAL ROTATORS	MKT
ALLAGASH WHITE ALE	9
GREAT LAKES ELIOT NESS AMBER LAGER	8.5
GUINNESS (20 OZ GLASS)	9
EGGENBERG PILSNER	8
MILLER LITE	7
LOST RHINO SEASONAL	8.5
ASLIN CLEAR NIGHTS WEST COAST IPA	9
PACIFICO LAGER	8

HAPPY HOUR

MONDAY TO FRIDAY | 4PM - 7PM

available in the bar area only

\$5 DRAFT BEERS
 \$8 HOUSE WINES
 \$9 FEATURED COCKTAIL
 \$2 OFF SMALL PLATES & FLATBREADS



SMALL PLATES

SOUP OF THE DAY

chef's daily selection

PRETZEL LOAF

warm pretzel loaf with whole grain mustard 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

8 CHICKEN WINGS

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

17.5

7 WAGYU MEATBALL SLIDERS

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

17

17

HUMMUS

choice of spiced Wagyu beef with pickled chilies and pine nuts
OR za'atar spiced cauliflower with garlic toum and pine nuts
served with housemade garlic naan

15

15

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

13

18

FOUR CHEESE MACARONI

cavatappi pasta, herbed bread crumbs

12.5

SALADS

CAESAR*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing | **chicken +11, grilled shrimp +11, salmon* +16, steak* +16**

PARMESAN KALE

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

| **chicken +11, grilled shrimp +11, salmon* +16, steak* +16**

CIRCA CHOPPED SALAD

chopped romaine, cucumber, marinated tomatoes, red onion, grilled corn, white cheddar, brioche croutons, buttermilk dressing

| **chicken +11, grilled shrimp +11, salmon* +16, steak* +16**

THAI SHRIMP

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

11 VEG + QUINOA BOWL

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

17

11

| **chicken +11, grilled shrimp +11, salmon* +16, steak* +16**

SALMON SALAD*

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

26

11

STEAK SALAD*

7oz grilled sirloin, mixed greens, marinated tomatoes, cucumbers, avocado, grilled corn, balsamic grilled onions, blue cheese, balsamic vinaigrette

28.5

19

SESAME CRUSTED TUNA*

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

28

BRUNCH ENTRÉES

AVOCADO TOAST* avocados, marinated tomatoes, poached eggs, sautéed onions, chili oil, cojita cheese, micro cilantro, Italian rustico

17.5

ALMOND GRANOLA FRENCH TOAST corn flake crust, almond granola, fresh berries, mascarpone maple cream

15

SHORT RIB HASH* crispy potatoes, peppers, onions, toasted brioche, poached eggs, red wine jus, hollandaise

28

BRUNCH BURGER* Creekstone Farms beef, applewood bacon, white cheddar, tarragon aioli, caramelized onions, sunny side up egg, English muffin, home fries

18

AMERICAN BISTRO BREAKFAST* french toast, two eggs any style, bacon, home fries

17

SOUTHERN CHICKEN BENEDICT* flash fried chicken, housemade biscuits, poached eggs, sausage gravy, home fries

17.5

SMOKED SALMON BENEDICT* poached eggs, spinach, oven roasted tomato, toasted brioche, fried capers, hollandaise, home fries

26

EGG WHITE OMELET* peppers, mushrooms, spinach, tomatoes, goat cheese, fresh fruit

16

GRILLED ATLANTIC SALMON* garlic spinach, scrambled eggs, hollandaise

26

HUEVOS RANCHEROS* sunny side up eggs, corn tortilla, black beans, ranchero sauce, cotija cheese, avocado corn salsa, pickled jalapeños, micro cilantro

16

STEAK AND EGGS* 7oz grilled sirloin, two eggs any style, asparagus, hollandaise, home fries

32

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

GRILLED CHICKEN SANDWICH

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

FRIED CHICKEN SANDWICH

lettuce, dill pickles, dill pickle aioli, brioche bun, sweet potato fries

EGGPLANT PARMESAN

breaded eggplant, mozzarella, parsley, pesto, ciabatta bun, side salad

17

CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, basil, fresh mozzarella

13

17

RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

16

18.5

BARBECUE CHICKEN

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

16

17

WILD MUSHROOM

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

17

16

FOUR CHEESE SPINACH

mozzarella, provolone, ricotta, goat cheese, garlic spinach

15

SIDES

home fries 6 / bacon 7 / eggs 4 / fruit salad 6 / avocado 4 / asparagus with hollandaise & herbed breadcrumbs 7

* 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