



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

garlic brioche, basil aioli, marinara, mozzarella

contains pork

7 BRUSSELS + BLUE

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

18 FOUR CHEESE MACARONI

cavatappi pasta, crispy prosciutto, herbed bread crumbs

15.5

FLATBREADS

19 WILD MUSHROOM

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

18 RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

16

SALADS + BOWLS

CAESAR*

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

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

PARMESAN KALE

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

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

SALMON SALAD*

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

SESAME CRUSTED TUNA*

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

12 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

12 BLACKENED CHICKEN MANGO

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

28.5 STEAK SALAD*

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

26 MEDITERRANEAN BOWL

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

ENTRÉES

CHICKEN PAILLARD

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

26

SHRIMP SCAMPI

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

24

JAMBALAYA

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

27

TEQUILA FILET TIPS LINGUINE*

grilled filet tips, linguine, green + red peppers, red onion, cilantro, tequila lime cream sauce

27.5

GRILLED TROUT FILET

warm farro salad, roasted mushrooms, wilted baby spinach, marinated tomatoes, lemon caper butter, grilled lemon

29

SESAME SEARED TUNA*

nori aioli, pickled ginger salsa, charred Japanese noodles, vegetable stir fry

34

BLACKENED ATLANTIC SALMON*

wilted kale, mashed cauliflower, whole grain mustard sauce

28.5

CRISPY GROUper SANDWICH

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

20

GRILLED CHICKEN SANDWICH

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

19

VEGGIE BURGER

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

18

CIRCA BURGER*

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

19

SHORT RIB Bolognese

fettuccine pasta, herb gremolata, whipped ricotta

27

BRAISED SHORT RIB

roasted garlic mashed potatoes, sautéed baby spinach, red wine jus, crispy onions

38.5

STEAK FRITES*

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

35.5

FILET MIGNON*

7oz, roasted garlic mashed potatoes, roasted mushrooms, red wine jus, choice of caesar or mixed greens salad

42

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

DC DINNER 18.26