



## 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 19

garlic brioche, basil aioli, marinara, mozzarella

\*contains pork

### 7 BRUSSELS + BLUE 13.5

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

### 18 FOUR CHEESE MACARONI 13.5

cavatappi pasta, crispy prosciutto, herbed bread crumbs

## FLATBREADS

### 19 WILD MUSHROOM 19

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

### 18 RUSTIC ITALIAN 18

sopressata, local Italian sausage, roasted red peppers, mozzarella

### 16 CRUSHED TOMATO MARGHERITA 15

hand crushed tomato sauce, basil, fresh mozzarella

### BARBECUE CHICKEN 18.5

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

### 12 BLACKENED CHICKEN MANGO 20.5

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

### 19.5 SALMON SALAD\* 28.5

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

### 19 MEDITERRANEAN BOWL 17

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

## 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 vegan? ask for a veggie bowl 

### 19 GRILLED CHICKEN SANDWICH 19

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

### 19 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 26

### 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

### JAMBALAYA penne pasta, shrimp, chicken, andouille sausage, scallions, diced tomatoes, chipotle cream sauce, Parmigiano-Reggiano 27

### 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 34

### STEAK FRITES\* 7oz grilled sirloin, chimichurri, blistered cherry tomatoes, roasted garlic, Parmigiano-Reggiano + fresh herb fries 35.5

## SIDES

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



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