



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	12.5
VODKA MOJITO strawberry infused Open Road Distilling Co. American vodka, strawberries, mint, lime	14.5
BLACKBERRY MARGARITA Hornitos Plata tequila, orange curaao, 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	13.5
FOGGY BOTTOM Absolut Citron vodka, lemon, rosemary, cucumber	14.5
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	14.5



OPEN ROAD
DISTILLING CO.

FEATURING OUR LOCALLY CRAFTED SPIRITS

AMERICAN GIN – 12
AMERICAN VODKA – 12
INDEPENDENCE BOURBON – 14
EAGLE EYE RYE – 14

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>	10.5
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 sparking grapefruit	10.5

WINES BY THE GLASS

WHITES	6oz 9oz
GRÜNER VELTLINER PRATSCH AUSTRIA	14 20
SAUVIGNON BLANC VAVASOUR NEW ZEALAND	15 21
SAUVIGNON BLANC KIM CRAWFORD NEW ZEALAND	15.5 22
PINOT GRIGIO LUMINA ITALY	11 17
CHENIN BLANC M.A.N. SOUTH AFRICA	12 17
ALBARINO ABADIA DE SAN CAMPIO SPAIN	14 20
RIESLING FIRESTONE VINEYARDS CALIFORNIA	11.5 18
CHARDONNAY YALUMBA 'Y SERIES' AUSTRALIA	13.5 19
CHARDONNAY FOLIE À DEUX CALIFORNIA	15 21
ROSÉ ROUGH DAY BULGARIA	13.5 19
ROSÉ BIELER PERE ET FILS FRANCE	14.5 20

BUBBLES	
CAVA BRUT POEMA SPAIN	13 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	12 17
RHÔNE BLEND COTE MAS FRANCE	11.5 18
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 MATCHBOX 'THE ARSONIST' CALIFORNIA	14.5 21

DRAFTS

EXCLUSIVE BREW	
TROPIC THUNDER IPA 8.25	
SEASONAL ROTATORS	MKT
ALLAGASH WHITE ALE	9.25
GREAT LAKES ELIOT NESS AMBER LAGER	8.75
GUINNESS (20 OZ GLASS)	9.25
EGGENBERG PILSNER	8.5
MILLER LITE	7
LOST RHINO SEASONAL	8.5
ASLIN CLEAR NIGHTS WEST COAST IPA	9.25
PACIFICO LAGER	8.25

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

BEIGNETS (6)

powdered sugar, raspberry coulis

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

12

CHICKEN WINGS

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

18.5

18

WAGYU MEATBALL SLIDERS

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

18

15.5

HUMMUS

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

16

18.5

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

13

SALADS

11.5

VEG + QUINOA BOWL

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

17.5

11.5

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

SALMON SALAD*

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

26.5

11.5

STEAK SALAD*

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

28.5

19.5

SESAME CRUSTED TUNA*

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

28.5

BRUNCH ENTRÉES

AVOCADO TOAST*

avocados, marinated tomatoes, poached eggs, sautéed onions, chili oil, feta, micro cilantro, Italian rustico

17.5

CRAB & SPINACH OMELET*

gruyere cheese, hollandaise, fines herbes, mixed greens

23

NUTELLA FRENCH TOAST

brioche, Nutella mousse, berry compote, candied hazelnuts

17

GRILLED ATLANTIC SALMON*

garlic spinach, scrambled eggs, hollandaise

26

SHRIMP & GRITS*

blackened shrimp, andouille sausage, stone ground cheddar grits, roasted peppers, corn, baby spinach, chipotle cream sauce, sunny side up egg

23

HUEVOS RANCHEROS*

sunny side up eggs, corn tortilla, black beans, ranchero sauce, queso fresco, avocado corn salsa, pickled jalapeños

16.5

AMERICAN BISTRO BREAKFAST*

french toast, two eggs any style, bacon, home fries

17

STEAK AND EGGS*

7oz grilled sirloin, two eggs any style, asparagus, hollandaise, home fries

32

SOUTHERN CHICKEN BENEDICT*

flash fried chicken, housemade biscuits, poached eggs, sausage gravy, home fries

17.5

BISTRO OMELET*

bacon, caramelized onions, spinach, roasted mushrooms, white cheddar, mixed greens

17

CRAB CAKE BENEDICT*

English muffin, poached egg, Old Bay hollandaise, grilled asparagus, home fries

26.5

HOT HONEY CHICKEN & WAFFLES

buttermilk waffle, fried chicken breast, fresh fruit, powdered sugar, maple syrup

18.5

SANDWICHES

BRUNCH BURGER*

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

18.5

CIRCA BURGER*

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

18

TURKEY BURGER

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

18.5

GRILLED CHICKEN SANDWICH

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

19

FRIED CHICKEN SANDWICH

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

18

FLATBREADS

CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, basil, fresh mozzarella

13.5

RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

16

BARBECUE CHICKEN

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

16.5

WILD MUSHROOM

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

17.5

FOUR CHEESE SPINACH

mozzarella, provolone, ricotta, goat cheese, garlic spinach

15.5

SIDES

home fries 6.5 / bacon 7 / eggs 5 / fruit salad 6 / avocado 5 / 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