



FOGGY BOTTOM

BRUNCH COCKTAILS

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

CLASSICS

VODKA MOJITO	14
strawberry infused Open Road Distilling Co. American vodka, strawberries, mint, lime	
BLACKBERRY MARGARITA	17
Hornitos Plata tequila, orange curaao, blackberry, lime	
BLACK MANHATTAN	18
Independence bourbon, Eagle Eye rye whiskey, Averna amaro, Fee Brothers black walnut bitters	
MAPLE OLD FASHIONED	17
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>	
PALOMA	16
Cuervo Especial silver tequila, 400 Conejos Joven mezcal, grapefruit rosemary shrub, agave, lime, Q Mixers grapefruit soda	

HOUSE

PURPLE RAIN	14
habanero infused Open Road Distilling Co. American vodka, blueberry-habanero shrub, pineapple, lemon	
MAGIC MARTINI	15.5
mushroom + brown butter fat-washed American vodka, Averna amaro, Vya dry vermouth, Angostura aromatic bitters	
SO FRESH & SO GREEN	15
Open Road Distilling Co. American gin, basil, elderflower, pineapple, basil oil	
FIRE WITH FIRE	15.5
Eagle Eye rye whiskey, Ancho Reyes Verde liqueur, blueberry-habanero shrub, lime, Angostura orange bitters, fire show	
A BOURBON AFFAIR	15
Open Road Distilling Co. Independence bourbon, orange curacao, blackberry, orange, lemon, Angostura orange bitters	

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!

MOCKTAILS

BLOSSOM LOUNGE	11
chamomile, ginger, strawberry, mint, lemon <i>if you choose, add Open Road Distilling Co. American gin</i>	
PINEAPPLE-JALAPEÑO FAUX-RITA	10
pineapple, jalapeño, lime, agave, lemon-lime soda <i>if you choose, add tequila</i>	
TO EACH THEIR OWN	9
blueberry-habanero shrub, passionfruit, pineapple, lime, Q Mixers soda water	
RUBY ROSE	11
ruby red grapefruit-rosemary shrub, passionfruit, pineapple, lemon, Q Mixers sparking grapefruit	

WINES BY THE GLASS

WHITES	6oz 9oz
GRÜNER VELTLINER PRATSCH AUSTRIA	14 20
SAUVIGNON BLANC VAVASOUR NEW ZEALAND	15.5 21
PINOT GRIGIO LUMINA ITALY	11.5 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	14 19
CHARDONNAY FOLIE À DEUX CALIFORNIA	15 21
ROSÉ BIELER PERE ET FILS FRANCE	14.5 20
SAUVIGNON BLANC YEALANDS NEW ZEALAND	14.5 19
ROSÉ FOREVER SUMMER FRANCE	13.5 19

BUBBLES

CAVA BRUT POEMA SPAIN	13 18
PROSECCO RUFFINO ITALY	14 19
BRUT ROSÉ MUMM CALIFORNIA	16 21

REDS

PINOT NOIR SAGET LA PERRIERE FRANCE	14.5 20
PINOT NOIR BOEN x BELLE GLOS CALIFORNIA	15 21
RHÔNE BLEND COTE MAS FRANCE	12 17
MALBEC PORTILLO ARGENTINA	13 18
SHIRAZ MAD FISH AUSTRALIA	14 20
CABERNET HIGH HEAVEN WASHINGTON	14.5 19
RED BLEND PRISONER-UNSHACKLED CALIFORNIA	15.5 22
TEMPRANILLO PASO A PASO SPAIN	13 18
MERLOT ADVICE FROM JOHN CALIFORNIA	19 24
CABERNET MON FRERE CALIFORNIA	13.5 18
RED BLEND LANGUAGE OF YES CALIFORNIA	17 22

DRAFTS

EXCLUSIVE BREW

TROPIC THUNDER IPA | 8.75



SEASONAL ROTATORS	MKT
ALLAGASH WHITE ALE	9.25
GREAT LAKES ELIOT NESS AMBER LAGER	8.75
GUINNESS (20 OZ GLASS)	9.25
RIGHT PROPER RAISED BY WOLVES	8.75
MILLER LITE	7.25
LOST RHINO SEASONAL	8.75
ASLIN CLEAR NIGHTS WEST COAST IPA	9.25
PERONI	8.5
LOST RHINO ROOT BEER (N/A)	6

POPPIN' BOTTLES

BUILD YOUR OWN MIMOSA BAR

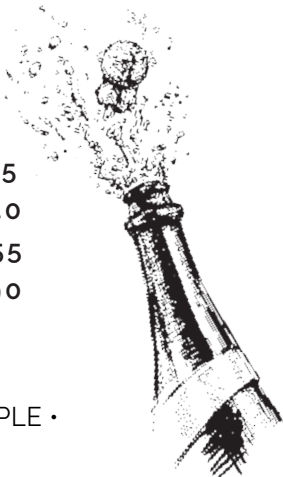
BOTTLE PURCHASES INCLUDE THREE CARAFES
OF YOUR SELECTED JUICES + PUREES

POP IT

POEMA CAVA	35
RUFFINO PROSECCO	40
MUMM NAPA BLANC DE BLANCS	55
VEUVE CLICQUOT	90

SIP IT

JUICES: ORANGE • GRAPEFRUIT • PINEAPPLE •
PASSIONFRUIT • CRANBERRY
PUREES: BLOOD ORANGE • WHITE PEACH



IN RESPONSE TO RECENT WAGE INCREASES FROM I-82, A 5.95% SERVICE FEE WILL BE ADDED TO EACH CHECK. 100% OF THE SERVICE FEE WILL GO DIRECTLY TO PAYING THE HOURLY BASE WAGE OF OUR DEDICATED FRONT OF HOUSE TEAM MEMBERS. THIS FEE IS NOT A GRATUITY. YOUR UNDERSTANDING HELPS US MAINTAIN THE QUALITY AND SERVICE YOU'VE COME TO EXPECT, AND WE ARE GRATEFUL FOR YOUR CONTINUED SUPPORT.



SMALL PLATES

BEIGNETS

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

12.5

CHICKEN WINGS

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

19

18

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

15.5

WAGYU MEATBALL SLIDERS

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

19

19

BRUSSELS + BLUE

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

13.5

SALADS

CAESAR*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing | **chicken +12, grilled shrimp +12, salmon* +16, steak* +17**

PARMESAN KALE

kale, toasted sunflower seeds, carrots, marinated tomatoes, crushed crostini, parmesan vinaigrette
| **chicken +12, grilled shrimp +12, salmon* +16, steak* +17**

12.5

VEG + QUINOA BOWL

kale, house pickled beets, avocado, marinated tomatoes, hummus, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette
| **chicken +12, grilled shrimp +12, salmon* +16, steak* +17**

17.5

BLACKENED CHICKEN MANGO

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

20.5

THAI SHRIMP

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

19.5

SALMON SALAD*

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

28.5

STEAK SALAD*

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

29

SESAME CRUSTED TUNA*

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

29

BRUNCH ENTRÉES

AVOCADO TOAST*

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

18.5

NUTELLA FRENCH TOAST

brioche, Nutella mousse, berry compote, candied hazelnuts

18

SHRIMP & GRITS*

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

24

AMERICAN BISTRO BREAKFAST*

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

17.5

SOUTHERN CHICKEN BENEDICT*

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

18

CRAB CAKE BENEDICT*

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

27.5

CRAB & SPINACH OMELET*

gruyere cheese, hollandaise, fines herbes, mixed greens

24

GRILLED ATLANTIC SALMON*

garlic spinach, scrambled eggs, hollandaise

27

HUEVOS RANCHEROS*

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

17.5

STEAK AND EGGS*

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

32

BISTRO OMELET*

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

18

HOT HONEY CHICKEN & WAFFLES

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

19.5

SANDWICHES

BRUNCH BURGER*

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

19

CIRCA BURGER*

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

19

TURKEY BURGER

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

19

GRILLED CHICKEN SANDWICH

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

19.5

FRIED CHICKEN SANDWICH

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

19

FLATBREADS

CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, basil, fresh mozzarella

15

RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

18

BARBECUE CHICKEN

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

18.5

WILD MUSHROOM

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

19

FOUR CHEESE SPINACH

mozzarella, provolone, ricotta, goat cheese, garlic spinach

16.5

SIDES

home fries 6.5 / bacon 7 / eggs 5 / fruit salad 6 / avocado 5 / asparagus with hollandaise & herbed breadcrumbs 7