



WINTER RESTAURANT WEEK

3 COURSES FOR \$35

FIRST COURSE

CHOICE OF

SOUP OF THE DAY

CAESAR SALAD*

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

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

FOUR CHEESE MACARONI

cavatappi pasta, crispy prosciutto, herbed bread crumbs

SECOND COURSE

CHOICE OF

VEG + QUINOA BOWL

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

PARMESAN CHICKEN BOWL

baby arugula, herbed pearl cous cous, crispy chicken bites, marinated tomatoes, sundried tomato vinaigrette, parmesan crisp, basil aioli

THAI SHRIMP SALAD

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

CIRCA BURGER*

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

SHRIMP SCAMPI

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

THIRD COURSE

CHOICE OF

BRIOCHE BREAD PUDDING

white chocolate, vanilla bean ice cream, bourbon crème anglaise, caramel

NUTELLA TRIFLE

Nutella hazelnut mousse, chocolate cake, whipped cream, candied walnuts

IN RESPONSE TO 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.

* 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.

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