

# circle bistro

## BRUNCH

3-Course Prix Fixe **20**

Or

Á La Carte

### First Courses

<b>Butternut Squash Soup</b> , spiced pumpkin seeds, pumpkin seed oil	<b>8</b>
<b>Beet Salad</b> , arugula, goat cheese, walnut vinaigrette	<b>8</b>
<b>Mussels</b> , saffron soffrito, chorizo, croutons	<b>11</b>
<b>Mixed Greens</b> , pecans, maytag blue, sherry vinaigrette	<b>8</b>
<b>Potato-Leek Soup</b> , crispy leeks	<b>8</b>

### Entrees

<b>Poached Eggs</b> , chorizo, potato rosti, béarnaise	<b>12</b>
<b>French Toast</b> , mascarpone, mixed berries, sausage or bacon	<b>12</b>
<b>Omelet</b> , gruyere, ham, spinach, mushrooms, fingerling potatoes	<b>12</b>
<b>Trout</b> , artichoke hearts, pine nuts, capers, roasted tomatoes	<b>16</b>
<b>Scallops</b> , curried cauliflower, golden raisins, quinoa, almonds	<b>16</b>
<b>Cheeseburger</b> , fines herbes aioli, cheddar, red onion, lettuce, tomato, french fries	<b>12</b>
<b>Roast Beef, Turkey and Ham Panino</b> , caramelized onions, gruyere, horseradish mayonnaise	<b>12</b>

### Sides

**4**

**Breakfast Sausages**  
**Applewood Bacon**  
**Fingerling Potatoes**  
**French Fries**  
**Two Eggs any Style**

### Sweets

**7**

**Bistro Brownie Sundae**, espresso ice cream, candied pecan  
**Apple, Quince and Cranberry Crumble**, buttermilk ice cream  
**Cheese Cake Stuffed Figs**, crispy phyllo, pomegranate glaze  
**Pear Spice Cake**, ginger ice cream, winter fruit compote  
**Profiteroles**, blood orange ice cream, chestnut confit  
**Chocolate Praline Crunch**, Toasted Hazelnuts  
**House Made Ice Cream and Sorbet**, brown sugar shortbread

**Executive Chef** Ethan McKee

**Pastry Chef** Peter Brett

Wine Lovers Affair every Sunday and Monday Night  
All Bottles of Wine are ½ Price