

# circle bistro

BRUNCH

## Wines, Sparkling Wines, and Brunch Cocktails

<b>Prosecco</b> , Zardetto, Conegliano, Veneto, Italy NV	10
<b>Brut</b> , Roederer Estate, Anderson Valley, California, NV	12
<b>Pinot Noir</b> , Henry, Oregon	10
<b>Cabernet Sauvignon</b> , Sterling Vintners Collection, California	10
<b>Albariño</b> , Nessa, Rais Baixas, Spain	12
<b>Chardonnay</b> , Steele, California	10
<b>Bloody Mary</b>	9
<b>Mimosa</b>	10

## Juices

<b>Orange, Apple, Cranberry, Grapefruit, Pineapple</b>	4
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## For the Table

<b>Beignets</b> , apricot jam	7
<b>Hazelnut Biscotti</b> , nutella sauce	7

## Starters

<b>Parfait</b> , granola, yogurt, fresh fruit	8
<b>Beet Salad</b> , arugula, goat cheese, walnut vinaigrette	8
<b>Endive Salad</b> , maytag blue cheese, apples, pecans, crispy shallots, balsamic vinaigrette	9
<b>English Pea Soup</b> , spring onions, carrots, potatoes	9
<b>House Cured Gravlax</b> , asparagus, capers, cucumber, dill crème-fraiche	10

## Entrees

<b>Eggs Benedict</b> , biscuits, La Quercia ham, hollandaise	12
<b>Pancakes</b> , bacon or sausage, grilled apples	11
<b>Two Eggs any Style</b> , fingerling potatoes, bacon or sausage	12
<b>Quiche</b> , mushrooms, leeks, goat cheese, bibb salad	14
<b>Omelette</b> , asparagus, emmenthaler cheese, swiss chard, roasted peppers, fingerling potatoes	12
<b>Croque Madame</b> , smoked ham, emmenthaler cheese, fried egg, mornay sauce, mixed greens	12
<b>Buttermilk Fried Amish Chicken</b> , corn, green bean and roasted pepper salad, Yukon potato puree	19
<b>Grilled Hanger Steak</b> , eggs any style, roasted potatoes, béarnaise	19

## Sides

<b>Breakfast Sausages</b>	4
<b>Applewood Bacon</b>	
<b>Fingerling Potatoes</b>	
<b>Two Eggs</b>	

## Sweets

<b>Strawberry Ice Cream Sandwich</b> , champagne sabayon, cocoa nib brittle	7
<b>Chocolate Bread Pudding Soufflé</b> , pistachio ice cream, kumquats	
<b>Cornmeal and Rhubarb Clafouti</b> , buttermilk ice cream	
<b>Apricot-Blueberry Crumble</b> , toasted oats, ginger ice cream	
<b>Mascarpone Cheese Cake</b> , crispy phyllo, poached figs	
<b>House Made Ice Cream and Sorbet</b> , brown sugar shortbread	

**Executive Chef** Ethan McKee  
**Pastry Chef** Peter Brett