

circle bistro

BRUNCH

Wines, Sparkling Wines, and Brunch Cocktails

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

Juices

Orange, Apple, Cranberry, Grapefruit, Pineapple	4
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Starters

Parfait , granola, yogurt, fresh fruit	8
Beignets , fig jam	8
Beet Salad , arugula, goat cheese, walnut vinaigrette	8
Endive Salad , apple, three onions, pecans, maytag blue	9
Onion Soup , emmenthaler, Virginia ham	9
Butternut Soup , spiced pumpkin seeds	8

Entrees

Eggs Benedict , buttermilk biscuits, Serrano ham, hollandaise	12
Pancakes , bacon or sausage, grilled apples	11
Two Eggs any Style , fingerling potatoes, bacon or sausage	12
Quiche , mushrooms, leeks, goat cheese, bibb salad	14
Omelette , chorizo, roasted peppers, scallions, jalapeno cheddar	12
Croque Madame , smoked ham, gruyere, fried egg, mornay sauce	12
Fried Chicken , red wine cabbage, mashed potatoes, velouté	16
Arctic Char , artichoke hearts, potatoes, piquillo peppers, pine nuts	18
Cheeseburger , lettuce, tomato, red onion, mayonnaise, fries	15

Sides

Breakfast Sausages	
Applewood Bacon	
Fingerling Potatoes	
French Fries	
Two Eggs	

Sweets

Bistro Brownie , espresso ice cream, pecan brittle	7
Lime Meringue Tart , pomegranate sorbet	
Banana Walnut Upside Down Cake , vanilla bean ice cream	
Pear, Apple, Macadamia Nut Crumble , ginger ice cream	
Honey Chestnut Cheese Cake , crispy phyllo, poached kumquats	
House Made Ice Cream and Sorbet , brown sugar shortbread	

Executive Chef Ethan McKee
Pastry Chef Peter Brett