

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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For the Table

Beignets , Pear Jam	7
Hazelnut Biscotti , nutella sauce	7

Starters

Parfait , granola, yogurt, fresh fruit	8
Beet Salad , arugula, goat cheese, walnut vinaigrette	8
Endive Salad , apple, three onions, pecans, maytag blue	9
Onion Soup , emmenthaler, Virginia ham	9
House Cured Gravlax , green and white asparagus, capers, cucumber, dill crème-fraiche	10

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 , green and wine asparagus, comté cheese, fingerling potatoes	12
Croque Madame , smoked ham, gruyere, fried egg, mornay sauce	12
Fried Chicken , red wine cabbage, mashed potatoes, velouté	16
Trout , artichoke hearts, potatoes, piquillo peppers, pine nuts	18

Sides 4

Breakfast Sausages
Applewood Bacon
Fingerling Potatoes
Two Eggs

Sweets 7

Chocolate Bread Pudding Souffle, pistachio ice cream, kumquats
Lemon Rhubarb Brulee, whipped crème fraiche
Passion Fruit Floating Island, strawberry ice cream
Sour Cherry Cobbler, buttermilk ice cream
Mascarpone Cheese Cake, crispy phyllo, huckleberries
House Made Ice Cream and Sorbet, brown sugar shortbread

Executive Chef Ethan McKee
Pastry Chef Peter Brett