

circle bistro

LUNCH

APPETIZERS

Pea Soup , green onions, potatoes, carrots	8
Chilled Carrot-Ginger Soup , poached shrimp, asian slaw	9
Mussels , white wine, garlic, fines herbes	12
House Made Merguez Sausage , sugar snap peas, yukon potato puree, charcuterie sauce	12
Endive Salad , maytag blue cheese, apples, pecans, crispy shallots, balsamic vinaigrette	9
Beet Salad , arugula, goat cheese, walnut vinaigrette	9
House Cured Gravlax , asparagus, capers, cucumber, dill crème-fraiche	12
Charcuterie Plate , La Quercia ham, chicken paté, vegetable pickles, grain mustard	14

SANDWICHES

Served with french fries or mixed greens

Cheeseburger , mayonnaise, lettuce, onion, tomato	15
Portobello Panino , goat cheese, piquillo peppers, caramelized onions, hummus	14
Turkey Club Panino , applewood bacon, emmenthaler, fines herbes mayonnaise	14

ENTREES

Curried Pulled Chicken Salad , golden raisins, almonds, brioche toast, mixed greens	14
Alaska Halibut , asparagus, mushrooms, red wine butter	18
Duck Leg Confit , kale, applewood bacon, baby turnips	16
Buttermilk Fried Amish Chicken , corn, green bean and roasted pepper salad, Yukon potato puree	18
Soft Shell Crabs , summer squash, grape tomatoes, basil, pinenuts, brown butter	19
Hanger Steak , french fries, red wine sauce	19
House Made Tagliatelle , bolognese, baby carrots, parmigiano reggiano	16

DESSERTS

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

Executive Chef Ethan McKee
Pastry Chef Peter Brett

Three Course
Prix Fixe Menu **\$24.00**