

circle bistro

3-course prix fixe \$24.00

or

À la Carte

APPETIZERS

Butternut Squash Soup , spiced pumpkin seeds, pumpkin seed oil	8
Onion Soup , gruyere, Virginia ham	8
Mussels , saffron soffrito, chorizo, croutons	12
Endive Salad , maytag blue, apples, pecans, three onions	9
Beet Salad , arugula, goat cheese, walnut vinaigrette	9
Potato Crusted Oysters , bacon crème fraiche, mache salad	12

SANDWICHES

Served with french fries or salad

Cheeseburger , mayonnaise, lettuce, onion, tomato	15
Portobello Panino , goat cheese, piquillo peppers, caramelized onions, olive-hummus	14
Roast Beef, Turkey and Ham Panino , gruyere, horseradish mayonnaise, caramelized onions	14

ENTREES

Chicken Salad , corn, avocado, cucumber, goat cheese, romaine hearts, spiced pecans	14
Tuna Salad Nicoise , chopped eggs, white anchovies, haricots verts, tapenade crouton	16
Duck Leg Confit , lentils, bacon, brussels sprouts, salsify	15
Fried Chicken , braised red cabbage, mashed potatoes chicken velouté	18
Trout , artichoke hearts, pine nuts, capers, piquillo peppers	18
Flat Iron Steak , french fries, red wine sauce	18
Tagliatelle , bolognese, baby carrots, parmigiano reggiano	16

DESSERTS

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

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