

# circle bistro



## STARTERS

<b>hummus</b>	\$9
crudité, grilled pita	
<b>crispy calamari</b>	\$10
cherry peppers, lemon caper aioli	
<b>pommes frites</b>	\$8
parsley aioli	
<b>sweet potato fries</b>	\$9
cinnamon + thyme	
<b>steamed mussels</b>	\$10
saffron, white wine, garlic, parsley	
<b>chicken wings</b>	\$10
grilled + dry rubbed, chive oil	
<b>cheese plate</b>	\$12
selection of 3, crostini, fig jam	
<b>soup of the day</b>	\$6

## SANDWICHES

<b>vegetable &amp; barley burger</b>	\$12
“bahn mi” style, chipotle mayo	
<b>bistro burger</b>	\$12
8oz house seasoned beef, lto	
add cheese, bacon, or avocado	+\$2
<b>grilled cheese</b>	\$11
provolone, swiss + white cheddar	
<b>chicken club</b>	\$12
provolone, bacon, avocado	
arugula, tomato, honey dijon	
<b>crab cake</b>	\$16
napa cabbage slaw, old bay mayo	
<b>sliders</b>	\$13
3 beef sliders with smoked gouda	
spicy honey glazed onions	
steak house mayo	
<b>choice of:</b>	
pommes frites, house salad, or caesar salad	

## SALADS

<b>house</b>	\$8
greens, baby tomatoes, carrots	
cucumber	
<b>kale caesar</b>	\$8
romaine + kale, parmesan, croutons	
<b>chopped</b>	\$9
arugula, bacon, egg, pickled onion	
blue cheese	
<b>harvest</b>	\$9
spinach, pears, shallot, goat cheese	
black mission figs, crispy walnuts	
<b>asian</b>	\$9
greens + kale, edamame, cilantro	
mandarin oranges, green onions	
crispy noodles	
<b>make it an entree</b>	+\$6
add grilled chicken, salmon, hanger	
steak, or shrimp	
<b>dressings:</b> balsamic vinaigrette, creamy caesar	
butter milk ranch, champagne vinaigrette,	
miso ginger dressing	

## ENTREES

<b>vegetable pasta</b>	\$14
linguine, tomato, white wine sauce	
roasted wild mushrooms	
<b>the cb grain bowl</b>	\$14
quinoa, kale, butternut squash	
dried cranberries, parmesan	
sliced almonds, cranberry vinaigrette	
<b>steak frites</b>	\$18
8 oz hanger steak, pommes frites	
steak house mayo	