



circle bistro

Snacks

- french onion dip** / warm parmesan & herb chips \$6
- roasted tomato salsa** / warm tortilla chips \$6
- chicken wings** / grilled & dry rubbed, chive oil \$10
- deviled eggs** / bacon, ranch, chive \$5
- pommes frites** / parsley aioli \$8
- arancini** / smoked gouda, spicy tomato sauce \$8
- crispy calamari** / cherry peppers, lemon caper aioli \$10
- wine and cheese tasting** / white \$14 red \$16

Starters



- soup of the day** \$8
- kale caesar** / croutons, creamy dressing \$8
- spinach & beet** / pecans, chickpeas, halloumi, caper vinaigrette \$9
- citrus** / super greens, fennel, pistachios, tarragon vinaigrette \$9
- crispy brussels sprouts** / lemon, curried greek yogurt, pine nuts \$8
- cheese board** / rotating selection \$14 +prosciutto \$5
- hummus** / roasted red pepper, crudité, grilled pita \$9

Supper

- steamed pei mussels** / saffron, white wine, frites \$18
- steak frites** / 10oz hanger, parmesan & herb frites, herb butter \$25
- bbq pork sliders** / pretzel bun, crispy shallots, coleslaw, frites \$16
- pan seared rockfish** / niçoise style, grain mustard vinaigrette \$22
- bistro burger** / 8oz aspen ridge farm beef, frites \$12
+bacon, cheddar or avocado \$2
- vegetable & barley burger** / pomegranate ketchup, brioche, frites \$12
- beer brined chicken** / farro, local mushrooms, spicy pickled corn \$20
- potato gnocchi** / house made ricotta, rotating pesto \$18
- entree salad** / add grilled chicken, salmon, hanger steak or shrimp +\$6



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White Wine

blanc de blancs, nv, simonet vin mousseux, france 8/11
sauvignon blanc, 2016, beyond, south africa 9/13
vinho verde, 2015, conde villar, portugal 8/11
chardonnay, 2016, martin ray, sonoma, ca 11/16
pinot grigio, 2014, riff, progetto lageder, venice, italy 9/13
riesling, 2014, shine, helmz eifel, rheinhessen, germany 10/14
rosé, 2016, figuière, le saint andre, cotés de provence 9/13

Red Wine

cabernet sauvignon, 2014, the insider, paso robles, ca 12/17
tempranillo, 2015, carlos serres, rioja, spain 9/13
malbec, 2014, zuccardi, mendoza, argentina 10/14
syrah, 2013, roblar, arroyo seco valley, ca 9/13
primitivo, 2015, orion, li veli, italy 9/13
pinot noir, 2014, angeline vineyards, ca 11/16

Beer \$7

eight point ipa, va (draft)
stella artois, be (draft)
rotating seasonal draft
blue moon
bud light
goose island ipa

db gold leaf lager
o'connor great dismal black ipa
smuttynose robust porter
bold rock cider
becks non-alcoholic
select seasonal bottles

Cocktails \$12

highland / chivas, sweet vermouth, bitters
dark & stormy / gosling's, ginger beer, lime
jane's manhattan / maker's mark, sweet vermouth, grand marnier, bitters
cbc / hendricks, st. germaine, lemon, herb-infused syrup, fizzy water
bayou buck / cruzen, lime, ginger ale, pineapple
north x northeast / green hat, cucumber, mint, lime, simple syrup
walk in the park / chartreuse, mint, lime, simple syrup, fizzy water
bistro mule / tito's, lime, ginger beer

A service charge of 20% will be added to parties of 6 or more