

circle bistro



Appetizers

chicken wings \$10

grilled & dry rubbed, chive oil

arancini \$8

smoked gouda, spicy tomato sauce

crispy calamari \$10

cherry peppers, lemon caper aioli

hummus \$9

crudité, grilled pita

pommes frites \$8

parsley aioli

Soup & Salad

soup of the day \$8

kale caesar \$8

croutons, creamy dressing

garden \$8

mixed greens, tomatoes

carrots, cucumbers

+ chicken or salmon \$5

From the Grill

bistro burger \$12

8 oz grass fed beef, LTO, frites

+ bacon, cheddar, avocado \$2

vegetable & barley burger \$12

pomegranate ketchup, brioche, frites

mediterranean salmon \$16

ancient grain salad, roasted lemon

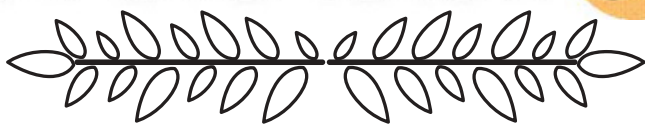
weekly special

please check with our bartenders

Consuming raw or undercooked foods may increase your risk of foodborne illness

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

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White Wine

blanc de blancs 8/11

nv, simonet vin mousseux, france

sauvignon blanc 9/13

2016, beyond, south africa

vinho verde 8/11

2015, conde villar, portugal

chardonnay 11/16

2016, martin ray, sonoma, ca

pinot grigio 9/13

2014, riff, progetto lageder, italy

riesling 10/14

2014, shine, heinz eifel, germany

rosé 9/13

2016, figuière, le saint andre, cotés de provence

Red Wine

cabernet sauvignon 12/17

2014, the insider, paso robles, ca

tempranillo 9/13

2015, carlos serres, rioja, spain

malbec 10/14

2014, zuccardi, argentina

syrah 9/13

2013, roblar, arroyo seco valley, ca

primitivo 9/13

2015, orion, li veli, italy

pinot noir 11/16

2014, angeline vineyards, ca

Beer \$7

eight point ipa, va (draft)

stella artois, be (draft)

rotating seasonal (draft)

bud light

goose island ipa

db gold leaf lager

bold rock cider

select seasonal bottles