




circle bistro

Starters

- soup of the day** \$8
- 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
- crispy calamari** / cherry peppers, lemon caper aioli \$10
- hummus** / roasted red pepper, crudité, grilled pita \$9

Salads

- kale caesar** / croutons, creamy dressing \$8
 - chopped** / arugula, bacon, egg, blue cheese, buttermilk ranch \$9
 - spinach & beet** / pecans, chickpeas, halloumi, caper vinaigrette \$9
 - citrus** / super greens, fennel, pistachios, tarragon vinaigrette \$9
 - greek** / pickled red onions, olives, feta, tahini vinaigrette \$8
 - make it an entree** / grilled chicken, salmon, hanger steak or shrimp +\$6
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Sandwiches and Entrees

- 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
 - chicken club** / grilled or fried chicken, avocado, honey dijon \$12
 - grilled cheese** / provolone, swiss and white cheddar on brioche \$11
 - panini** / italian prosciutto, brie cheese, arugula, fig jam \$14
 - reuben** / corned beef, sauerkraut, swiss, 1000 island \$12
 - caesar shrimp wrap** / blackened shrimp, romaine, creamy dressing \$13
- *sandwiches served with frites or house salad
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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, heinz 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