

Small Plates

CIRCA MAC & CHEESE

Cavatappi pasta, asparagus, prosciutto and artisanal cheese with a lavash cracker crust
10.00

LOBSTER RAVIOLI

With crumbled goat cheese, toasted almonds, herbs and tarragon pesto cream
12.50

ROASTED PORTOBELLO MUSHROOM

White aged goat cheese, asparagus and roasted red pepper coulis
8.00

CALAMARI FRITO MISTO

Flash fried calamari with breaded garbanzo beans, jalapeños and zucchini served with a spicy marinara dipping sauce
9.00

APRICOT-CHILI GLAZED CHICKEN WINGS

Served with carrots, celery and a buttermilk ranch dipping sauce
10.00

STEAMED TUSCAN MUSSELS MARINIÈRE

With white wine, fennel, tomato, chorizo sausage, garlic, shallot and an herb buttered crostini
10.00

PETITE FILET MIGNON SLIDERS

Grilled petite filet mignon, lettuce, tomato and pickle served with a dijonnaise sauce
14.00

SPINACH AND ARTICHOKE DIP

Warm spinach and artichoke dip served with flash fried white corn chips
8.00

GARDEN TOMATO & MOZZARELLA

Vine ripened tomato and buffalo mozzarella served on a basil salad with an aged Balsamic glaze
9.00

CRAB & AVOCADO SALAD

Fresh crab salad served with sliced avocado, cherry tomatoes and red onion served on a bed of petite greens with light tarragon vinaigrette
12.00

Soups

GAZPACHO

5.50

SOUP OF THE DAY

Chef's selection of soup
6.00

Cheeses



CROTTIN-*Fresh, lemony, young light goat cheese made in the traditional French crottin de chavignol style*



ST. ANDRE-*Fairly rare, soft-ripened, triple cream cheese*



ST. PETE'S SELECT BLUE CHEESE-*A creamy, clean tasting blue cheese with an attractive white firm body, aged in the historic St. Peter sandstone cheese caves*



SERENA-*An American original Italian-style cheese neither sharp nor salty with a slight bite of sweetness and nuttiness*



MANCHEGO-*Rich, semi-firm cheese is aged in natural caves for 3-6 months, which imparts a zest and exuberant flavor*



TALBOT RESERVE CAVE AGED CHEDDAR-*A raw cow's milk cheese, aged for 12 months to develop a subtle, medium-intense flavor*

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| CHOICE OF 3 | 9.00 | CHOICE OF 5 | 13.00 |
| CHOICE OF 4 | 11.00 | CHOICE OF 6 | 15.00 |

Salads

MIXED GREENS

A mixture of seasonal salad greens, carrots, cucumbers, cherry tomatoes, red onion and a white Balsamic vinaigrette

6.50

CIRCA CAESAR

Romaine heart lettuce, croutons and our house made Caesar dressing

7.50

RUSTIC CHOPPED SALAD

Chopped Romaine heart lettuce, oven roasted corn, cherry tomatoes, croutons and cheese tossed in an herb buttermilk ranch dressing

8.00

SPINACH SALAD

Baby spinach with red onion, crispy shiitake mushrooms, dried cranberries, goat cheese and a light Balsamic vinaigrette

8.00

WARM ROCKET SALAD

Baby arugula, thyme, cherry tomato, prosciutto and shaved parmesan cheese tossed in a warm walnut vinaigrette

9.00

CUCUMBER CITRUS SALAD

Cucumber, orange, grapefruit, red onion and fresh herbs marinated in a sweet cider vinaigrette

8.00

ADDITIONS:

CHICKEN OR SHRIMP

Salad portion: 4.00

Entrée portion: 8.00

TUNA, STEAK OR SALMON

Salad portion: 5.00

Entrée portion: 10.00

Culinary Creations

CARAMELIZED JUMBO SCALLOPS

Served with a classic risotto, sauteed spinach and a vanilla buerre blanc

21.50

WILD MUSHROOM RAVIOLI

Stuffed with portobello and porcini mushrooms, artichoke hearts and cremini mushroom tossed in a toasted hazelnut butter and fresh herbs and topped with goat cheese

18.00

CIRCA BISTRO STEAK FRITES

Grilled flat iron steak served with french fries, Campari tomato and a black pepper reduction

23.00

CHIPOTLE "JAMBALAYA" PENNE PASTA

Sautéed shrimp, chicken and andouille sausage served with penne pasta and tossed with fresh vegetables and a chipotle pesto cream sauce

18.50

BLACKENED ATLANTIC SALMON

With sautéed baby spinach, grilled red onion and a lemon caper vinaigrette

19.00

PAN SEARED WILD ROCKFISH

Served with grilled asparagus, herb stuffed potato cake and a tomato shallot buerre blanc

22.00

OVEN ROASTED PETITE CHICKEN BREAST

Served with pan seared polenta, grilled seasonal vegetables and natural au jus

17.50

GRILLED "DRUNKEN" NEW YORK STRIP

Grilled New York strip steak marinated in Sam Adams, served with whipped potatoes, seasonal vegetables and a cremini mushroom reduction

24.00

CLASSIC VEAL PICCATA

Pan seared veal served with buttered linguini and a lemon white wine caper sauce

19.00

Side Dishes

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| FRIES | 3.00 | WHIPPED POTATOES | 3.25 |
| SWEET POTATO FRIES | 4.00 | SAUTÉED ASPARAGUS | 4.75 |
| ONION RINGS | 4.00 | SEASONAL VEGETABLES | 4.25 |

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Pizza

MARGHERITA

*Classic style with roasted tomato sauce,
mozzarella, basil and sliced tomatoes*

10.00

TRADITIONAL WHITE

*Parmesan cheese, Pecorino Romano, goat cheese,
garlic, mozzarella and olive oil*

10.00

PORTOBELLO AND PESTO

*Mozzarella, olive, pesto, Portobello,
and roasted red peppers*

11.00

GRILLED FREE RANGE CHICKEN

*Sun-dried tomatoes, shaved artichokes, fresh
basil and mozzarella*

13.00

CAPRICCIOSA

*Ricotta, tomato sauce, basil, parmesan,
mozzarella, sliced mushrooms and prosciutto*

12.50

GREEK

*Sliced tomato, olive, red onion, fresh herbs,
garlic butter, feta and mozzarella cheese*

11.00

Sandwiches

**Served with Circa fries and a pickle*

CIRCA BURGER*

*A seasoned 1/2 lb. Angus burger melted with
your favorite cheese, topped with lettuce
and tomato on a Kaiser roll*

9.75

JAMAICAN JERK TUNA

*Grilled tuna fillet served with mango
relish, sriracha aioli, Jamaican slaw and
plantain chips*

11.50

GRILLED CHICKEN SANDWICH*

*Grilled chicken breast, Havarti cheese,
baby arugula and tomato served on a
toasted kaiser roll*

9.75