

Small Plates

CIRCA MAC & CHEESE

Cavatapi 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
11.00

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-CHILE GLAZED CHICKEN WINGS

Served with Maytag blue cheese and an artisanal cheese dipping sauce
10.00

RISOTTO CROQUETTES

Classic herb risotto breaded and flash fried served with a chipotle aioli
9.00

STEAMED TUSCAN MUSSELS MARINIÈRE

With Pernod, fennel, tomato, chorizo, garlic, shallot and butter with an herb crostini
10.00

PETITE FILET MIGNON SLIDERS

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

CHESAPEAKE BAY CRAB CAKE

Lump crab cake served with spicy remoulade and flash fried potato sticks
12.00

ARTICHOKE SPINACH DIP

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

Soups

NEW ENGLAND CLAM CHOWDER

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

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

Salads

MIXED GREENS

Mesclun mix, carrots, cucumbers, cherry tomatoes, red onions and white balsamic vinaigrette

6.50

CIRCA CAESAR

Romaine heart lettuce, croutons and our house made Caesar dressing

7.50

INSALATA CAPRESE SALAD

Fresh buffalo mozzarella, tomatoes and basil leaves drizzled with extra virgin olive oil and aged balsamic vinegar

10.00

HARVEST SALAD

Roasted butternut squash, fresh herbs, mixed greens, pecan and pumpkin seeds tossed in a sherry vinaigrette

9.00

WARM ROCKET SALAD

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

8.00

ADDITIONS FOR ALL SALADS: Tuna, Salmon, Chicken, Shrimp or Steak

Salad portion: 4.00 OR Entrée portion: 8.00

Culinary Creations

CARAMELIZED JUMBO SCALLOPS

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

19.00

WILD MUSHROOM RAVIOLI

With artichoke hearts and crimini mushrooms tossed in a toasted hazelnut butter, fresh herbs and topped with goat cheese

17.00

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

18.00

GRILLED ATLANTIC SALMON

With sautéed baby spinach, roasted pearl onions and an aged balsamic glaze

19.00

OVEN ROASTED PETITE BONE-IN CHICKEN BREAST

Served with an herb risotto, roasted root vegetables and natural au jus

17.00

FILET MIGNON

Grilled filet mignon served with mire pox of baby vegetables, potato confit and spiced red wine reduction

26.00

PAN SEARED CHILEAN SEABASS

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

23.00

ROASTED BONELESS RACK OF LAMB

Grilled boneless rack of lamb served with minted tomato and cucumber relish and a rustic merlot sauce

24.00

Side Dishes

FRIES	3.00	MASHED POTATOES	3.25
SWEET POTATO FRIES	4.00	SAUTÉED ASPARAGUS	4.75
ONION RINGS	4.00	SEASONAL VEGETABLE	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 cheese 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*

10.00

JAMAICAN JERK TUNA

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

10.75

GRILLED CHICKEN SANDWICH*

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

9.75