



RESTAURANT WEEK

3 COURSES FOR \$35

FIRST COURSE

CHOICE OF

SOUP OF THE DAY

CAESAR SALAD*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing

SUMMER MARKET SALAD

mixed greens, romaine, grilled corn, pickled red onion, shaved radish, cucumber, marinated tomatoes, goat cheese, parmesan crostini, lemon poppyseed vinaigrette

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

SECOND COURSE

CHOICE OF

VEG + QUINOA BOWL

baby kale, house pickled beets, avocado, marinated tomatoes, hummus, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette

THAI SHRIMP SALAD

shotgun shrimp, mixed greens, napa cabbage, carrots, cucumber, red onion, marinated tomatoes, crispy wontons, micro cilantro, peanuts, Thai peanut vinaigrette

CIRCA BURGER*

Creekstone Farms beef, aged cheddar, lettuce, tomato, onion, scallion aioli, brioche bun, fries

CAPRESE SANDWICH

garlic ciabatta, vine ripe tomatoes, fresh mozzarella, basil, basil pesto, balsamic reduction, side salad

JAMBALAYA

penne pasta, shrimp, chicken, andouille sausage, scallions, diced tomatoes, chipotle cream sauce, Parmigiano-Reggiano

THIRD COURSE

CHOICE OF

BRIOCHE BREAD PUDDING

white chocolate, vanilla bean ice cream, bourbon crème anglaise, caramel

MIXED BERRY SHORTCAKE

mixed berry compote, vanilla ice cream, whipped cream

IN RESPONSE TO RECENT WAGE INCREASES FROM 1-82, A 4.95% SERVICE FEE WILL BE ADDED TO EACH CHECK. 100% OF THE SERVICE FEE WILL GO DIRECTLY TO PAYING THE HOURLY BASE WAGE OF OUR DEDICATED FRONT OF HOUSE TEAM MEMBERS. THIS FEE IS NOT A GRATUITY. YOUR UNDERSTANDING HELPS US MAINTAIN THE QUALITY AND SERVICE YOU'VE COME TO EXPECT, AND WE ARE GRATEFUL FOR YOUR CONTINUED SUPPORT.

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. 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.