

## PASTRIES

Almond Croissant .....	\$4
Pain au Chocolat .....	\$4
Pumpkin Morning Bun .....	\$4
Raspberry Muenster Danish .....	\$4
Mocha Danish .....	\$4

## ...ETC

<b>Toasted Granola</b> .....	\$14
greek yoghurt, mowhawk honey, hemp seeds, bee pollen, fresh berries	
<b>Goat's Milk Ricotta</b> .....	\$13
fennel pollen, saba, sea salt, dough puff	
<b>Meat &amp; Cheese Board</b> .....	\$18
curated selection of meats & cheeses for two	
<b>Smoked Orata Rillette</b> .....	\$14
wild orata smoked in house, mascarpone, lemon, chives, celery relish, red vein sorrel	

## SALADS

<b>Little Gem</b> .....	\$12
radishes, focaccia croutons, creamy herb dressing	
<b>Bitter Greens</b> .....	\$13
bottarga, hazelnut relish, warm chili vinaigrette	
<b>Big Chopped Salad</b> .....	\$17
greens, haricot vert, fennel, celery, pickled red onion, shredded wood-fired chicken, ricotta salata, salted almonds, red wine vinaigrette	

## PIZZA

### MARGHERITA

tomato, basil, mozzarella	\$16
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### THE CHOKE

marinated artichoke, hazelnut pesto, sweet drop peppers, rogue blue, mozzarella	\$19
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### BENEDICT

maple bourbon ham, spinach, hollandaise, mozzarella, parmigiano reggiano, farm eggs	\$20
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### BACON & EGGS

grilled bacon, house ricotta, rosemary, farm eggs	\$20
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### SALUMI

hot soppressatta, tomato, smoked scarozza, mozzarella, garlic, mohawk honey, oregano	\$18
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### LOX

stracciatella, shaved red onion, crispy capers, dill, lemon zest, everything spice	\$18
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<b>Lemon Ricotta Pancakes</b> .....	\$16
raspberry butter	
<b>Dutch Baby</b> .....	\$14
lemon poppyseed sabayon, fresh berries	

## SAVORY

<b>Crispy Grains</b> .....	\$16
black rice, herb purée, melted leeks, dill, radish, 6 minute egg	
<b>Wild Mushroom Hash</b> .....	\$14
crisp potato, braised greens, sunny eggs	
<b>Frittata</b> .....	\$14
oven roasted butternut squash, chervil, ricotta salata, focaccia	
<b>Eggs Any Style</b> .....	\$10
two farm eggs, gruyere onion hash, focaccia	
<b>Ham, Egg &amp; Cheese</b> .....	\$13
maple bourbon ham, fontina, butter basted egg, arugula, calabrian chili aioli, portuguese muffin	
<b>Chicken Salad Sandwich</b> .....	\$15
wood-fired chicken, cabbage slaw, pickled cucumbers, piri piri aioli, portuguese muffin	
<b>Circa Cheeseburger</b> .....	\$21
house ground blend, american cheese, caramelized onions, confit tomatoes, house pickles, circa sauce	

## SIDES

<b>Wood-Fired Bacon</b> .....	\$8
<b>Gruyere Onion Hash</b> .....	\$7
<b>Focaccia Toast &amp; House-Made Jam</b> .....	\$5

## STARTERS

- Giardiniera** ..... \$7  
pickled mixed vegetables
- Goat's Milk Ricotta** ..... \$13  
fennel pollen, saba, sea salt, dough puff
- Steamed Clams** ..... \$14  
little necks, lemon, garlic, butter
- Steak Tartare** ..... \$18  
black angus beef, egg yolk mousse, capers, shallots, chives, house-made potato chips

## SALADS

- Little Gem** ..... \$12  
radishes, focaccia croutons, creamy herb dressing
- Bitter Greens** ..... \$13  
bottarga, hazelnut relish, warm chili vinaigrette
- Big Chopped Salad** ..... \$17  
greens, haricot vert, fennel, celery, pickled red onion, shredded wood-fired chicken, ricotta salata, salted almonds, red wine vinaigrette

PIZZA	
<b>MARGHERITA</b>	
tomato, basil, mozzarella	\$16
<b>SALUMI</b>	
hot soppressatta, tomato, smoked scarmoza, mozzarella, garlic, mohawk honey, oregano	\$18
<b>'62 HAWAII</b>	
maple bourbon ham, charred pineapple, mozzarella, aged provolone, black salt	\$18
<b>2 COWS, A SHEEP &amp; A GOAT</b>	
mozzarella, parmigiano reggiano, pecorino, chevre, coppa, greens	\$21
<b>SHROOM</b>	
wild mushrooms, bechamel, gruyere, thyme, house ricotta, farm egg	\$20
<b>CLAM DOWN</b>	
little neck clams, mint, calabrian chili, garlic, fontina, breadcrumbs, lemon	\$22
<b>THE CHOKE</b>	
marinated artichoke, hazelnut pesto, sweet drop peppers, rogue blue, mozzarella	\$19
<b>BOY'S GOT HEAT</b>	
italian sausage, tomato, pickled peppers, fontina, mozzarella, parmigiano reggiano	\$20

## KITCHEN

- Wood-Fired Beets** ..... \$13  
endive, robiola mousse, pistachios, saba
- Crispy Grains** ..... \$16  
black rice, herb purée, melted leeks, dill, radish, 6 minute egg

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- Ham, Egg & Cheese** ..... \$13  
maple bourbon ham, fontina, butter basted egg, arugula, calabrian chili aioli, portuguese muffin
- Chicken Salad Sandwich** ..... \$14  
wood-fired chicken, cabbage slaw, pickled cucumbers, piri piri aioli, portuguese muffin
- Club Sandwich** ..... \$13  
mortadella, provolone, little gem, coppa, heirloom tomato, caper mayo, house-made foccacia
- Circa Cheeseburger** ..... \$13  
house ground blend, american cheese, caramelized onions, confit tomatoes, house pickles, circa sauce

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- add fries to any sandwich +\$5

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- Saffron Tagliatelle** ..... \$18  
slow-roasted pork shank ragú, crispy sage, pecorino

## STARTERS

- Giardiniera** .....\$7  
pickled mixed vegetables
- Goat's Milk Ricotta** ..... \$13  
fennel pollen, saba, sea salt, dough puff
- Meat & Cheese Board**..... \$18  
curated selection of meats & cheeses for two
- Steamed Clams** ..... \$14  
little neck clams, lemon, garlic, butter
- Roasted Brussels Sprouts** ..... \$11  
lemon aioli, herbed breadcrumbs, peanuts
- Steak Tartare** ..... \$18  
black angus beef, egg yolk mousse, capers, shallots, chives, house-made potato chips
- Smoked Steelhead Rillette** ..... \$14  
wild steelhead trout smoked in-house, mascarpone, lemon, chives, celery relish, red vein sorrel

## SALADS

- Little Gem**..... \$12  
radishes, focaccia croutons, creamy herb dressing
- Bitter Greens** ..... \$13  
bottarga, hazelnut relish, warm chili vinaigrette
- Big Chopped Salad** ..... \$17  
greens, haricot vert, fennel, celery, pickled red onion, shredded wood-fired chicken, ricotta salata, salted almonds, red wine vinaigrette

## PIZZA

### MARGHERITA

tomato, basil, mozzarella	\$16
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### SALUMI

hot soppressata, tomato, smoked scarmoza, mozzarella, garlic, mohawk honey, oregano	\$18
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### '62 HAWAII

maple bourbon ham, charred pineapple, mozzarella, aged provolone, black salt	\$18
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### 2 COWS, A SHEEP & A GOAT

mozzarella, parmigiano reggiano, pecorino, robiola, coppa, greens	\$21
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### SHROOM

wild mushrooms, béchamel, gruyère, thyme, house ricotta, farm egg	\$20
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### CLAM DOWN

little neck clams, mint, calabrian chili, garlic, fontina, breadcrumbs, lemon	\$22
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### THE CHOKE

marinated artichoke, hazelnut pesto, sweet drop peppers, rogue blue, mozzarella	\$19
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### BOY'S GOT HEAT

italian sausage, tomato, pickled pepper, fontina, mozzarella, parmigiano reggiano	\$20
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## CALZONE

### BIG CALZONE

guanciale, wild boar & dry aged beef bolognese, mozzarella, house ricotta	\$23
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## SIDES

**Ember-Baked Sweet Potato \$9**  
maple butter

**Circa Fries \$9**  
garlic and rosemary

## KITCHEN

- Wood-Fired Beets** ..... \$13  
endive, robiola mousse, pistachios, saba
- Crispy Grains** ..... \$16  
black rice, herb purée, melted leeks, dill, radish, 6 minute egg
- Grilled Cauliflower**..... \$16  
black garlic cashew purée, eggplant caponata, herb oil

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- Saffron Tagliatelle** ..... \$18  
slow roasted pork shank ragù, crispy sage, pecorino

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- Steelhead Trout** ..... \$26  
brown butter, roasted hazelnuts, dried figs, sage
- Wood-Fired Chicken**..... \$22/42  
piri piri, grilled baby gem
- Dry Aged NY Strip** ..... \$41  
heirloom carrots, carrot top gremolata, harissa butter
- Circa Cheeseburger**..... \$21  
house ground blend, american cheese, caramelized onions, confit tomatoes, house pickles, circa sauce, fries

DRAFT BEER			
PILSNER			
crisp, light malt, easy drinking	ABV 4.5%	IBU 22	\$7
BACK ALLY GOSE			
coriander, sea salt, hibiscus, fresh ginger	ABV 4%	IBU 6	\$7.5
LONDON PORTER			
robust, coffee and chocolate malt	ABV 5%	IBU 35	\$7.5
NITRO STOUT			
coffee, roasted malt, chocolate	ABV 4%	IBU 30	\$7.5
BERLINER WEISSE			
light & tart, try with woodruff or raspberry syrup	ABV 3.7%	IBU 4.5	\$7
BELGIAN DUBBEL			
malty sweetness, belgian ester notes	ABV 7.5%	IBU 30	\$8
DARK LAGER			
malt forward, bready	ABV 5.3%	IBU 16	\$7
ROTATOR IPA			
hazy ipa dry hopped with mosaic, galaxy, citra	ABV 6.7%	IBU 60	\$8.5
NITRO AMERICAN PALE ALE			
smooth, grapefruit, balanced hops	ABV 5.6%	IBU 50	\$7.5

Flights and growlers available

## OTHER GREAT BEER

<b>Nine Pin Cider</b> ..... \$8 crisp, off dry cider on draft	<b>Argus Ciderkin</b> ..... \$9 dry apple cider	<b>Transmitter F3</b> ..... \$18 brett farmhouse (500ml)
<b>Argus Ginger Perry</b> ..... \$9 tart and a little spicy	<b>Nine Pin Hunny Pear</b> ..... \$10 pear cider with cinnamon & honey	<b>Jolly Pumpkin Rojzilla</b> ..... \$28 sour amber ale (750ml)

## COCKTAILS

<b>Spent Grain Old Fashioned</b> .. \$14 michter's rye, spent grain tincture, bitters, orange & lemon zest	<b>Come All Ye Faithful</b> . . . . \$12 charred ruby grapefruit, vodka, agave, lime, house tonic	<b>Such A Smash</b> ..... \$13 virgil kaine bourbon, pasubio, honey, grapefruit juice, topped with circa gose
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## LIMITED RELEASE BARREL AGED COCKTAILS \$14

<b>For What's to Come</b> virgil kaine bourbon, bar hill tom cat gin, fernet dogma, rubin bitter grapefruit	<b>La Avenida</b> mount gay black barrel rum, amaro montenegro, apertivo select	<b>Up in Smoke</b> chili & olive oil infused mezcal, sfumato, cocchi sweet vermouth, citrus all spice syrup
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## RED

<b>Cabernet Franc 2014</b> ..... \$9/\$20 plum, raspberry, cherry	<b>Syrah 2015</b> ..... \$13/\$28 tobacco, plum, spice
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## WHITE

<b>Sauvignon Blanc 2016</b> .... \$9/\$20 apricot, citrus, lemongrass	<b>Chardonnay 2016</b> ..... \$11/\$24 almond, vanilla, asian pear
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## SPARKLING & ROSÉ

<b>Sparkling White NV</b> ..... \$11/\$24 apple, pear, honey	<b>Merlot Rosé 2014</b> ..... \$9/\$20 raspberry, red cherry, vanilla
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Wines sourced locally by Rooftop Reds Vineyards

Full wine list available