

PASTRIES

- Almond Croissant\$4
- Pain au Chocolat \$4
- Blueberry Ginger Pinwheel \$4
- Raspberry Muenster Danish\$4
- Mocha Danish\$4

...ETC

- Toasted Granola** \$14
greek yoghurt, mowhawk honey,
bee pollen, fresh berries
- Goat's Milk Ricotta** \$13
fennel pollen, saba, sea salt, dough puff
- Meat & Cheese Board**..... \$18
curated selection of meats & cheeses for two

SALADS

- Grilled Broccolini** \$14
green goddess, biscuit crumb, radish,
cured egg yolks
- Spring Salad** \$14
endive, mustard greens, wild dandelion greens,
chicory, fennel, strawberries, blood oranges,
toasted maple oat croutons, rhubarb vinaigrette
- Mixed Greens** \$15
greens, fennel, celery, pickled red onion,
shredded wood-fired chicken, gorgonzola,
salted almonds, red wine vinaigrette

PIZZA

MARGHERITA

tomato, basil, mozzarella	\$16
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SWEET POTATO

fire roasted sweet potato, pumpkin pesto, grilled radicchio, sweet drop peppers	\$19
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BENEDICT

maple bourbon ham, arugula, 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 soppresatta, tomato, smoked scarozza, mozzarella, garlic, mohawk honey, oregano	\$18
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LOX

mozzarella, shaved red onion, crispy capers, dill, lemon zest, everything spice	\$18
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SAVORY

- Grain Bowl**..... \$16
quinoa, purple barley, wheat berries,
spring peas, mint
- Wild Mushroom Hash** \$14
crisp potato, radicchio, sunny eggs
- Eggs Any Style**..... \$10
two farm eggs, gruyere onion hash, focaccia
- Ham, Egg & Cheese** \$13
dukes mayo, raclette, house ham, potato roll
- Muffaletta** \$14
focaccia, sunny egg, house cold cuts, fontina,
olive condiment, with house pickles
- Circa Cheeseburger**..... \$21
two house ground patties, american cheese,
caramelized onions, confit tomatoes,
house pickles, circa sauce, fries

SWEET

- House Pancake Stack**\$10/12/16
pickert farms maple, pecan praline

SIDES

- Wood-Fired Bacon** \$8
- Gruyere Onion Hash** \$7
- Focaccia Toast & House-Made Jam** \$5

STARTERS

Pickle Plate	\$7
Marinated Olives.....	\$5
Goat's Milk Ricotta	\$13
fennel pollen, saba, dough puff	
36 Month Aged Ibérico Ham	\$20
parmigiano reggiano, preserved tomatoes	

SALADS

Mixed Greens	\$15
greens, fennel, celery, pickled red onion, wood-fired chicken, humboldt fog, salted almonds, red wine vinaigrette	
Spring Salad	\$14
endive, mustard greens, wild dandelions, fennel, fresh strawberries, dried blood oranges, rhubarb 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

house-made ham, charred pineapple, mozzarella, aged provolone, black salt	\$18
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LARDO BIANCA

mozzarella, parmigiano reggiano, manchego, house ricotta, fried garlic, shaved lardo	\$21
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SWEET POTATO

roasted sweet potato, pumpkin pesto, grilled radicchio, sweet drop peppers	\$19
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SHAWARMA

merguez sausage, mozzarella, harissa, mustard greens, parsley, mint, lemon yogurt	\$19
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MINI CALZONES

\$13

carnivore

herbivore

KITCHEN

Grilled Brassica	\$16
melted cabbage, brown butter, sage	
Grain Bowl.....	\$16
quinoa, purple barley, wheat berries, spring peas, mint	
Rib Plate	\$17
bbq dry rub, coleslaw	
Muffaletta	\$14
focaccia, house cold cuts, fontina, olive condiment, with house pickles	
Circa Cheeseburger.....	\$19
two house ground patties, american cheese, caramelized onions, confit tomatoes, house pickles, circa sauce, with fries	
Fried Chicken	\$18
potato salad, biscuit	
Chicken Skewers	\$16
bitter green salsa verde, charleston ice cream	
Trapizzino	\$7ea
meatball sub // white bean falafel // butterkin	

ADDITIONS \$5

Rosemary Fries
Potato Salad
Root Vegetable Chips
Bean Salad
Charleston Ice Cream

STARTERS

Pickle Plate	\$7
House Ricotta	\$13
fennel pollen, honey, dough puff	
Meat & Cheese Board	\$18
curated selection of meats & cheeses	
Our Flatbread	\$10
white bean puree, benne seeds	
Steamed Clams	\$14
little neck clams, pimenton, sherry, sweet & hot peppers, shaved garlic, spring onion	
Dry Aged Beef Tartare	\$20
pickled spring onions, horseradish, puffed carolina gold rice	
48 Month Aged Ibérico de Bellota Ham	\$20
monte nebro, preserved tomatoes	

SALADS

Best of Tongore Brook Farms	\$14
keep well vinegar, pickert family maple	
Spring Salad	\$14
endive, mustard greens, wild dandelion greens, chicory, fennel, strawberries, blood oranges, toasted maple oat croutons, rhubarb vinaigrette	
Mixed Greens	\$15
greens, fennel, celery, pickled red onion, wood-fired chicken, humboldt fog, salted almonds, red wine vinaigrette	

PIZZA

MARGHERITA

tomato, basil, mozzarella	\$16
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SALUMI

soppressata, tomato, fontina, mozzarella, garlic, mohawk honey, oregano	\$18
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'62 HAWAII

house-made ham, charred pineapple, mozzarella, aged provolone, black salt	\$18
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LARDO BIANCA

mozzarella, parmigiano reggiano, manchego, ricotta, fried garlic, shaved lardo	\$21
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SPIGARELLO

hearty greens, pomo confiti, mozzarella, tomme, roasted garlic, tomato oil	\$19
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CLAM DOWN

little neck clams, mint, calabrian chili, garlic, fontina, breadcrumbs, charred lemon	\$22
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SWEET POTATO

roasted sweet potato, pumpkin seed pesto, radicchio, sweet drop peppers	\$19
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SHAWARMA

merguez sausage, mozzarella, harissa, parsley, mint, lemon yogurt	\$19
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CALZONE

TRADITIONAL

'nduja, house ricotta, tomato, basil, parmigiano reggiano	\$23
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KITCHEN

Grilled Broccolini	\$14
green goddess, biscuit crumb, radish, cured egg yolks	
Grain Bowl	\$16
quinoa, purple barley, wheat berries, spring peas, micro greens	
Daily Market Fish	MP
grilled radicchio, grilled tomatoes, basil	
Half Chicken	\$25
hakurei turnips, pickled mustard, parsley	
Skirt Steak	\$29
roasted carrots, widow jane whisky sauce	
Circa Cheeseburger	\$21
two house ground patties, american cheese, caramelized onions, confit tomatoes, house pickles, circa sauce, fries	

SIDES

Ember-Baked Sweet Potato	\$9
maple butter	
Hand-cut Rosemary Fries	\$9
served with "Finn'z Ketchup"	

DRAFT BEER	PAIR	ABV	IBU	\$
NITRO BROWN ALE				
malt forward, caramel, toffee	slane whiskey	4.5%	30	7.5
GOLDEN ALE				
light, crisp, refreshing	campfire rye	5%	20	6.5
LONDON PORTER				
robust, coffee and chocolate malt, bitter	del bac mesquite	5%	35	7.5
BITTER				
easy drinking with light malty notes, a true session beer	widow jane bbn	3.5%	30	7
DOPPELSTICKE				
rich caramel and bready malt	campfire rye	8%	40	8
SESSION IPA				
lighter ipa, dry hopped with mosaic & galaxy	michter's whiskey	4.8%	36	7
ALTBIER				
dry biscuit, round malt, crisp bitterness	virgil kaine rye	4.6%	30	7.5
LIVE AND LET HOP				
hazy ipa, dry hopped with cascade, citra, ekuannot	stillhouse rye	7.5%	80	8.5
MONIKER IPA				
hazy ipa dry hopped with mosaic hops and mango puree	partida reposado	7.3%	70	8
HEFEWEIZEN				
can! wheat beer with notes of clove & banana	montelobos mezcal	5.3%	14	6/20

Flights and growlers available

CIDERS & SOURS

Argus Ciderkin \$9 off-dry apple cider	South Hill Packbasket \$28 balanced wild apple cider (500ml)	Jolly Pumpkin Bam Noire \$17 sour dark farmhouse ale (375ml)
Argus Ginger Perry \$9 crisp ginger pear cider	Phonograph Northern Spy ... \$24 crisp, dry apple cider (750ml)	
Nine Pin Cider Rose \$8 full bodied with grape aromas	Slyboro La Sainte Terre \$28 off-dry apple cider (750ml)	

COCKTAILS

Up In Smoke\$14 chili & olive oil infused mezcal, sfumato, cocchi sweet vermouth, citrus all spice syrup	Come All Ye Faithful \$12 charred ruby grapefruit, vodka, agave, lime, house tonic	Such A Smash\$13 virgil kaine bourbon, pasubio, honey, grapefruit juice, topped with circa pils
Barrel Aged Tipperary\$14 jameson caskmates ipa, green chartreuse, dolin sweet vermouth	Barrel Aged Negroni Spritz . . . \$14 brooklyn gin, dolin dry vermouth, sherry, cava	Spring Mezcal Negroni \$14 montelobos mezcal, lo-fi vermouth. cinnamon-pineapple infused campari

RED

Spanish Blend 2015\$10/\$22 pomegranate, cherry
Syrah 2015\$13/\$28 tobacco, plum, spice

WHITE

Chardonnay '17\$10/\$22 apricot, citrus, lemongrass
Gruener '17\$12/\$26 citrus zest & peel, lemongrass

ROSE

Rosé 2017\$10/\$22 clementine, citrus, pomegranate
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Wines sourced locally by Rooftop Reds Vineyards Full wine list available