

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

Little Gem	\$12
creamy herb dressing, radish, focaccia croutons	
Spring Salad	\$14
endive, mustard greens, wild dandelion greens, chicory, fennel, strawberries, blood oranges, toasted maple oat croutons, rhubarb vinaigrette	
Chopped Salad	\$15
greens, fennel, celery, pickled red onion, wood-fired chicken, tomo cheese, salted almonds, red wine vinaigrette	

PIZZA

MARGHERITA

tomato, basil, mozzarella	\$16
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AUBERGINE

roasted eggplant, confit tomato & garlic, green onion, basil, fresno pepper, shaved root veggies	\$17
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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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SHROOM

wild mushrooms, mozzarella, goat milk ricotta, scallions, farm egg	\$20
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SAVORY

Grilled Broccolini	\$14
green goddess, biscuit crumb, radish, cured egg yolks	
Crispy Grains	\$16
black rice, herb puree, crispy leeks, radish, six minute egg	
Steak & Eggs	\$22
skirt steak, gruyère hash	
Eggs Any Style	\$10
two farm eggs, gruyere onion hash, focaccia	
Shakshuka	\$15
baked eggs, tomato, red pepper, olive, feta, roasted garlic, focaccia	
Ham, Egg & Cheese	\$13
dukes mayo, cheddar, house ham, potato roll	
Fried Eggplant Sandwich	\$12
fried eggplant, egg, pickles, cucumber, cabbage, herb tahini	
Circa Cheeseburger	\$21
two house ground patties, american cheese, caramelized onions, heirloom tomato, house pickles, circa sauce, fries	

SIDES

Wood-Fired Bacon	\$8
Gruyere Onion Hash	\$7
Focaccia Toast & House-Made Jam	\$5
Hand-Cut Fries	\$9

STARTERS

Marinated Olives	\$5
Pickle Jar	\$7
pickled mixed veggies	
Goat's Milk Ricotta	\$13
fennel pollen, saba, dough puff	
Meat & Cheese Board	\$18
curated selection of meats & cheeses	
Buratta & Iberico	\$15
greens, fig, balsamic reduction, iberico ham	
Smoked Rillette	\$15
house-smoked branzino, mascarpone, herb butter, celery relish	

SALADS

Little Gem	\$12
creamy herb dressing, radish, focaccia croutons	
Chopped Salad	\$15
greens, fennel, celery, pickled red onion, wood-fired chicken, toma, salted almonds, red wine vinaigrette	
Spring Salad	\$14
endive, mustard greens, chicory, fennel, strawberries, blood oranges, toasted maple oat croutons, rhubarb vinaigrette	
Roasted Beets	\$13
robiola mousse, pistachios, micro greens	

PIZZA

'62 HAWAII

cured ham, charred pineapple, mozzarella, aged provolone, black salt	\$18
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SHROOM

wild mushrooms, mozzarella, goat milk ricotta, scallions, farm egg	\$20
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AUBERGINE

roasted eggplant, confit tomato & garlic, green onion, basil, fresno pepper, shaved root veggies	\$17
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BOYS GOT HEAT

spicy italian sausage, tomato, roasted pepper, fontina, mozzarella, parmigiano reggiano	\$20
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SPIGARELLO

hearty greens, pomo confiti, mozzarella, tomme, roasted garlic, tomato oil	\$18
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MINI CALZONES

BOLOGNESE

guanciale, wild boar & dry aged beef bolognese mozzarella, goat milk ricotta	\$13
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HAM & CHEESE

black forest ham, mozzarella, toma	\$12
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POMO

tomato, pomo confit, ricotta, basil	\$11
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MINI PIZZA

MARGHERITA

tomato, basil, mozzarella	\$10
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SALUMI

hot soppressata, tomato, fontina, mozzarella, garlic, honey, oregano	\$11
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THE CHOKE

marinated artichoke, pesto, sweet drop peppers red onion, stilton, mozzarella	\$10
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KITCHEN

Crispy Grains	\$16
black rice, herb purée, crispy leeks, radish, six minute egg	

Circa Club	\$12
mortadella, coppa, provolone, little gem, heirloom tomato, caper mayo, focaccia	

Cauliflower Caponata Wrap	\$11
spinach tortilla, black garlic cashew cream, cauliflower, eggplant, red pepper, red onion	

Broccoli Wrap	\$11
grilled broccolini, quinoa, grapes, toasted almonds, green goddess	

Chicken Salad Sandwich	\$12
dill, chives, housemade mayo, champagne grapes, apricot, toasted almonds, baby gem, focaccia	

Lunch Cheeseburger	\$12
1/4 pound house ground patty, american cheese, caramelized onions, heirloom tomato, house pickles, circa sauce	
*make it a double + \$4	

Noodle Bowl	\$13
louisiana style brisket, six minute egg, radish, scallion	

Fried Eggplant Sandwich	\$12
hard boiled egg, pickles, cucumber, cabbage, herb tahini	

ADDITIONS \$5

- Rosemary Fries
- Root Vegetable Chips
- Potato Salad
- Onion Rings

FOR THE TABLE

Pickle Jar	\$5
pickled mixed veggies	
Goat's Milk Ricotta	\$13
fennel pollen, saba, dough puff	
Meat & Cheese Board	\$18
curated selection of meats & cheeses	
Burrata & Iberico	\$15
greens, fig, balsamic reduction, iberico ham	
48 Month Aged Ibérico de Bellota Ham	\$20
parmigiano reggiano, preserved tomatoes	

APPETIZERS

Steamed Clams	\$14
little neck clams, pimenton, white wine, sweet & hot peppers, shaved garlic, spring onions	
Braised Spare Ribs	\$6
slow braised ribs, toasted sesame	
Brick Oven Wings	\$9
sweet tea brined, piri piri sauce	
Smoked Rillette	\$15
house-smoked branzino, mascarpone, herb butter, celery relish	

PIZZA	
MARGHERITA	
tomato, basil, mozzarella	\$16
SALUMI	
hot soppressata, tomato, fontina, mozzarella, garlic, mohawk honey, oregano	\$18
'62 HAWAII	
house cured ham, charred pineapple, mozzarella, aged provolone, black salt	\$18
THE CHOKE	
marinated artichoke, pesto, sweet drop peppers, red onion, stilton, mozzarella	\$19
SPIGARELLO	
hearty greens, pomo confiti, mozzarella, tomme, roasted garlic, tomato oil	\$18
CLAM DOWN	
little neck clams, mint, calabrian chili, garlic, fontina, breadcrumbs, charred lemon	\$22
AUBERGINE	
roasted eggplant, confit tomato & garlic, green onion, basil, fresno pepper, shaved root veggies	\$17
SHROOM	
wild mushrooms, mozzarella, goat milk ricotta, scallions, farm egg	\$20
BOYS GOT HEAT	
spicy italian sausage, tomato, roasted pepper, fontina, mozzarella, parmigiano reggiano	\$20
THE BIG CALZONE	
guanciale, wild boar & dry aged beef bolognese, mozzarella, goat milk ricotta	\$23

SIDES

Ember Baked Sweet Potato \$9
maple butter, chives
Brussels Sprouts \$12
lemon aioli, peanuts

Grilled Broccolini \$14
green goddess, breadcrumbs, cured egg yolk

Onion Rings \$8

Hand-Cut Rosemary Fries \$9

SALADS

Little Gem	\$12
creamy herb dressing, radish, focaccia croutons	
Spring Salad	\$14
endive, mustard greens, chicory, fennel, strawberries, blood oranges, toasted maple oat croutons, rhubarb vinaigrette	
Chopped Salad	\$15
greens, fennel, celery, pickled red onion, wood-fired chicken, toma cheese, salted almonds, red wine vinaigrette	
Grilled Beets	\$13
robiola mousse, pistachios, seasonal greens	

ENTREES

Cauliflower Steak	\$15
eggplant caponata, gremolata, black garlic cashew cream	
Crispy Grains	\$16
black rice, herb purée, crispy leeks, radish, six minute egg	
Whole Branzino	\$28
grilled radicchio, grilled tomato, basil	
Half Chicken	\$22
roasted carrots, pickled mustard, parsley	
Dry Aged Bone-In Strip	\$55
onion rings, micro greens	
Circa Cheeseburger	\$21
two house ground patties, american cheese, caramelized onions, heirloom tomato, house pickles, circa sauce, fries	

DRAFT BEER					
PILSNER					
crisp, round malt	michter's rye	4.5%	22	7.0	
GROUNDSKEEPER					
rich, toasty, caramel overtones and some hiding hops	del bac mesquite	5.4%	65	7.5	
PEACH WHEAT					
cooling, subtle fresh peach flavors	amaro nonino	4.9%	14	7.5	
AMERICAN WHEAT					
banana, haze, fun	glenlivet founder's	5.8%	25	7	
DOPPELSTICKE					
rich caramel and bready malt	campfire rye	8.7%	14	8	
SAISON					
bright malt profile, belgian yeast esters	red bushmills	7.6%	28	8	
BERRY BERRY SOUR					
gose brewed with pomegranate & blueberry	brooklyn gin	4.2%	4	7.5	
DRY IRISH STOUT					
refreshing, roasted malt, light bitterness	jameson caskmates	4.5%	20	7	
ROTATOR IPA					
hazy ipa dry hopped with nz hops waimea & green bullet	partida reposado	6.8%	45	8.5	
BELGIAN GOLDEN STRONG					
complex, fruity esters, warming, dry finish	montelobos mezcal	8.6%	45	8	

CIDERS & SOURS

Nine Pin Ginger \$9 crisp ginger cider (12oz)	Graft Salt & Sand \$8 tart cider with lemon, lime zest and smoked sea salt (12oz)	Upland Sours Luminary \$25 sour peach, persimmon & pineapple barrel aged sour ale (500ml)
South Hill Packbasket \$28 balanced wild apple cider (500ml)	Slate Valley Dry \$10 dry apple cider (12oz)	Mikkeller Raspberry Blush \$11 berliner with raspberries (500ml)
South Hill Phonograph \$24 off-dry apple cider (750ml)	Jolly Pumpkin La Roja \$30 sour amber ale with cherry (750ml)	Bruery Terreux Saison Ardenne ..\$18 oak aged saison
Slyboro La Sainte Terre \$28 off-dry apple cider (750ml)	Upland Sours Iridescent ... \$25 sour ale with apricot & ginger (500ml)	Mikkeller Ich Bin Berliner .. \$14 gooseberry (500ml)
Graft Lost Tropic \$8 juicy & tart cider dry hopped with citra, orange & grapefruit zest (12oz)	Upland Sours Oak & Rosé \$25 barrel aged sour ale (500ml)	Hermit Thrush Brattleberry . \$18 sour ale with apples and raspberries (16oz)
Graft Farm Flor \$8 rustic table cider (12oz)	Transmitter F1 \$24 brett golden ale (500ml)	

RED

Spanish Blend '15\$10/\$22 pomegranate, cherry
Cab Franc '15\$13/\$28 tobacco, plum, spice

WHITE

Sauvignon Blanc '17 \$10/\$22 apricot, citrus, lemongrass
Grüner '17\$12/\$26 citrus zest & peel, lemongrass

WHITE

Rosé '17\$10/\$22 clementine, citrus, pomegranate

Wines sourced locally by Rooftop Reds Vineyards Full wine list available

Flights and growlers available

@circabrewingco

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*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness