

PASTRIES

Almond Croissant	\$4
Pain au Chocolat	\$4
Pumpkin Cranberry Danish	\$4
Raspberry Muenster Danish	\$4
Mocha Danish	\$4

STARTERS

Focaccia & House-Made Jam	\$5
Pickle Jar	\$7
pickled mixed veggies	
Goat's Milk Ricotta	\$13
fennel pollen, soba, dough puff	
Meat & Cheese Board	\$18
curated selection of meats & cheeses	
Buratta & Smoked Prosciutto	\$15
greens, fig, balsamic reduction	

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	
Roasted Beets	\$13
robiola mousse, pistachios, micro greens	

PIZZA

MARGHERITA

tomato, basil, mozzarella	\$16
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THE CHOKE

marinated artichoke, pesto, sweet drop peppers, red onion, stilton, mozzarella	\$19
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SALUMI

hot soppressata, tomato, fontina, mozzarella, garlic, mohawk honey, oregano	\$18
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BENEDICT

maple bourbon ham, arugula, béarnaise, mozzarella, parmigiano reggiano, farm eggs	\$20
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LOX

smoked salmon, mascarpone, red onion, crispy capers, dill, lemon, everything spice	\$18
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BACON & EGGS

grilled bacon, house ricotta, rosemary, farm eggs	\$20
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WAFFLES

FRIED CHICKEN

buttermilk fried chicken, spicy maple syrup	\$16
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PEACHES & CREAM

brown butter peaches, whipped crème fraîche	\$14
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SPICED CHOCOLATE

mexican spiced hot chocolate, vanilla ice cream	\$13
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EGGS

STEAK & EGGS

NY strip, sunny eggs, gruyère hash béarnaise sauce	\$21
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QUICHE

house-made pastry crust, wild mushrooms, black truffle oil, parmigiano, seasonal greens	\$15
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UOVA MODENESE

poached eggs, cotichino sausage, wilted spinach, tomato béarnaise, focaccia	\$16
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KITCHEN

Avocado Toast	\$9
house ricotta, shaved veggies, yuzu, everything spice.	
add // butter basted egg +3 cured salmon +5	

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

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

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

Circa Cheeseburger	\$21
house ground patty, american cheese, caramelized onions, heirloom tomato, house pickles, circa sauce, fries	

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

SIDES

Gruyère Onion Hash	\$7
Wood Fired Bacon	\$8
Farm Eggs	\$5
Rosemary 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 & Smoked Prosciutto	\$15
greens, fig, balsamic reduction,	
Smoked Salmon 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	
Summer Salad	\$12
endive, mustard greens, gem, fennel, frisee, arugula, lemon & olive oil	
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	

Avocado Toast	\$9
house ricotta, shaved veggies, yuzu, everything spice. add // butter basted egg +3 cured salmon +5	

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	

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

ADDITIONS \$5

Rosemary Fries
Root Vegetable Chips
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 & Smoked Prosciutto	\$15
arugula, fig, balsamic reduction	
Country Pâté	\$12
bacon wrapped pork, cornichons, whole-grain mustard	

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 Salmon Mousse	\$13
smoked salmon & arctic char, crème fraîche chives, celery leaves	

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, roasted garlic, clam sauce, parsley, oregano, chili flakes	\$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 Broccoli \$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	
Summer Salad	\$12
gem, radicchio, frisee, arugula, lemon & olive oil	
Chopped Salad	\$15
greens, fennel, celery, pickled red onion, wood-fired chicken, tomo cheese, salted almonds, red wine vinaigrette	
Roasted Beets	\$13
robiola mousse, pistachios, balsamic	

ENTREES

Cauliflower Steak	\$15
eggplant caponata, gremolata, black garlic cashew cream	
Crispy Grains	\$16
black rice, herb purée, crispy leeks, radish, six minute egg	
Swordfish	\$26
pan roasted, black olive orzo, charred broccolini	
Half Chicken	\$22
sunchokes, maitake mushrooms, chicken jus	
12oz NY Strip	\$28
crispy yukon gold potatoes	
Circa Cheeseburger	\$21
two house ground patties, american cheese, caramelized onions, heirloom tomato, house pickles, circa sauce, fries	

DRAFT BEER	PAIR	ABV	IBU	\$
COCONUT PORTER				
robust porter dry hopped with 40lbs coconut	michter's rye	4.8%	18	8
DRY IRISH STOUT				
refreshing, roasted malt, light bitterness	jameson caskmates	4.5%	20	7
WITBIER				
wheat beer spiced with orange peel & coriander	partida reposado	5.5%	15	7.5
PILSNER				
crisp, round malt	jack daniels	4.5%	22	7
DOPPELSTICKE				
rich caramel and bready malt	campfire rye	8.7%	14	8
SAISON				
bright malt profile, belgian yeast esters	brooklyn gin	5.5%	28	8
NEIPA				
hazy ipa dry hopped with citra, mosaic, idaho7 & centennial	red bushmills	6%	65	8.5
RYE PALE ALE				
single hopped with waimea with a dry, spicy finish	jack daniels rye	5.6%	35	8
PASSION WEISSE				
berliner weisse brewed with passionfruit	amaro nonino	3.4%	4	7.5
CREAM ALE				
nitro pour, fruity, creamy mouthfeel	glenlivet founders	4.9%	20	6.5
FRUIT WHEAT				
blackberry & raspberry wheat ale	lo fi vermouth	4.1%	18	7

CIDERS & SOURS

Argus Ginger Perry \$9 crisp ginger pear cider 4.5% 12oz	Graft Salt & Sand \$8 tart cider with lemon & lime zest & smoked sea salt 6.9% 12oz	Upland Sours Oak & Rosé \$25 barrel aged sour ale 6% 500ml
Nine Pin Signature \$8 crisp off-dry cider 6.7% 12oz	Graft Peaks & Valleys \$8 spiced fall gose cider with birch, cinnamon, green anise 6.9% 12oz	Upland Sours Darken \$25 barrel aged sour brown ale 9% 500ml
Nine Pin Peach Tea \$8 bright, tart peach cider 6.3% 12oz	Mikeller Raspberry Blush .. \$11 berliner weiss with raspberries and coffee 4% 16oz	Transmitter F1 \$24 brett golden ale 7.1% 500ml
Nine Pin Blueberry \$28 dry, complex, fruit 6.7% 750ml	Mikeller/Boon Oude Geuze .. \$35 lambic blend from 1 to 3 yrs old aged in calvados barrels 6.4% 750ml	Upland Sours Luminary \$25 peach, persimmon & pineapple barrel aged sour ale 6% 500ml
Graft Farm Flor \$8 tart rustic table cider 6.9% 12oz	Graft Lost Tropic \$8 juicy tart cider dry hopped with citra orange, grapefruit 6.9% 12oz	Bruery Terreux Saison Ardennes . \$18 oak aged saison 6.3% 500ml
	Jolly Pumpkin La Roja \$30 sour amber ale with cherry 7.2% 750ml	Hermit Thrush Cassis\$18 foudre aged sour with black currants 5.7% 16oz

Full wine & cocktail list available

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