

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, saba, 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, tomo cheese, salted almonds, white wine vinaigrette	
Autumn Squash	\$10
pumpkin seeds, apple, cranberries, hazelnut oil	

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, hollandaise, 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 mascarpone	\$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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EGGS MODENA

poached eggs, cotechino 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 purée, 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, house-made mayo, grapes, apricot, toasted almonds, little gem, focaccia	

Circa Cheeseburger	\$21
two house ground patties, 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	\$5
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 Mousse	\$15
smoked salmon, crème fraîche, chives, celery leaves	

SALADS

Little Gem	\$12
creamy herb dressing, radish, focaccia croutons	
Chopped Salad	\$15
greens, fennel, celery, pickled red onion, shredded chicken, tomo cheese, salted almonds, white wine vinaigrette	
Autumn Squash	\$10
pumpkin seeds, apple, cranberries, hazelnut 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, tomo	\$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, house-made mayo, grapes, apricot, toasted almonds, little 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

SMALL

Pickle Jar	\$5
Goat's Milk Ricotta	\$13
fennel pollen, saba, dough puff	
Meat & Cheese Board	\$18
curated selection of meats & cheeses	
Burrata & Prosciutto	\$15
arugula, fig, balsamic reduction	
Country Pâté	\$12
bacon wrapped pork terrine, cornichons, whole-grain mustard	
Steamed Clams	\$14
little neck clams, pimenton, white wine, sweet & hot peppers, shaved garlic, spring onions	
Brick Oven Wings	\$9
sweet tea brined, piri piri sauce	

SALADS & VEGGIES

Little Gem	\$12
creamy herb dressing, radish, focaccia croutons	
Chopped Salad	\$15
fennel, celery, pickled red onion, tomo cheese, shredded chicken, almonds, white wine vinaigrette	
Roasted Beets	\$13
robiola mousse, pistachios, micro greens	
Autumn Squash	\$10
pumpkin seeds, apple, cranberries, hazelnut oil	
Brussels Sprouts	\$12
lemon aioli, peanuts, breadcrumbs	
Cauliflower Steak	\$15
eggplant caponata, black garlic cashew cream	

PASTA

Wild Mushroom Tagliatelle	\$16
beech mushrooms, limone omani, fiore sardo	
Yukon Gold Potato Gnocchi	\$14
brown butter, sage, parmigiano reggiano	
Ricotta Agnolotti	\$18
honeynut squash, hazelnuts, parmigiano reggiano	

MEAT & FISH

Swordfish	\$26
pan roasted, red currant pine nut cous cous, charred broccolini	
Organic Half Chicken	\$24
sunchokes, hen of the wood mushrooms, chicken jus	
Grilled NY Strip	\$32
hand-cut fries, arugula, pink peppercorn sauce	
Circa Cheeseburger	\$21
two house ground patties, american cheese, caramelized onions, heirloom tomato, house pickles, circa sauce, fries	

LARGE

Grilled Axe Handle Rib Eye	\$90
42oz dry aged steak, potato hash, creamed spinach, red wine bordelaise	
Braised Berkshire Pork Shank	\$55
mascarpone polenta, horseradish gremolata	

large format plates only available until 10pm

PIZZA

MARGHERITA

tomato, basil, mozzarella	\$16
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SALUMI

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

house cured ham, charred pineapple, mozzarella, aged provolone, black salt	\$18
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THE CHOKE

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

BOYS GOT HEAT

spicy italian sausage, tomato, roasted pepper, fontina, mozzarella, parmigiano	\$20
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CLAM DOWN

little neck clams, roasted garlic, clam sauce, parsley, oregano, chili flakes	\$22
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AUBERGINE

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

wild mushrooms, mozzarella, goat milk ricotta, scallions, farm egg	\$20
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THE BIG CALZONE

guanciale, wild boar & dry aged beef bolognese, mozzarella, goat milk ricotta	\$23
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TOPPINGS

\$2

red onion
roasted garlic
fresno pepper
calabrian chili
roasted red pepper

\$3

farm egg
ricotta
stilton blue
wild mushrooms
artichoke

\$5

hot sopresatta
bresaola
prosciutto
spicy pork sausage
burrata

SIDES \$9 Onion Rings // Hand-Cut Rosemary Fries // Baked Sweet Potato

DRAFT BEER	PAIR	ABV	IBU	\$
BERRY SOUR				
gose brewed with cranberry, raspberry & hibiscus	amaro nonino	4.7%	5	8
GINGER WHEAT				
malt forward with fresh ginger notes	jack honey	5.5%	15	7.5
PUMPKIN ALE				
brewed with pumpkin, cinnamon, clove, nutmeg	tanteo jalapeno	4.8%	10	7.5
SCOTCH ALE				
rich malt, caramel aroma and flavor, light mouthfeel	jack daniels	6.3%	28	8
NITRO BITTER				
mild roast malt, sessionable	noble oak bourbon	3.2%	22	7.5
BELGIAN DARK STRONG				
dark malt profile, belgian yeast esters	brooklyn gin	8.9%	36	9
PILSNER				
crisp, round malt	red bushmills	4.4%	22	7
COCONUT PORTER				
robust porter dry hopped with coconut	glenlivet founders	4.8%	4	8
OATMEAL STOUT				
nitro stout brewed with cacao nibs	campfire rye	6.5%	50	7.5
WEST COAST RED				
bitter west coast ipa dry hopped with amarillo	black dirt bbn	6.5%	50	8
RYE PALE ALE				
dry hopped with nugget, cascade & ekuantot with a spicy finish	jack daniels rye	5.2%	55	7.5

Flights and growlers available

CIDERS & SOURS

Argus Ciderkin \$9 off-dry apple cider 4.5% 12oz	Graft Peaks & Valleys \$8 spiced fall gose cider with birch, cinnamon, anise 6.9% 12oz	Upland Sours Oak & Rosé \$25 sour ale aged in oak barrels on rosé grapes 6% 500ml
Nine Pin Signature \$8 crisp off-dry cider 6.7% 12oz	Mikkeller/Boon Oude Geuze ... \$35 lambic blend from 1 to 3 yrs old aged in calvados barrels 6.4% 750ml	Upland Sours Darken \$25 barrel aged sour brown ale 9% 500ml
Nine Pin Ginger \$8 spicy ginger & orange cider 6.7% 12oz	Nine Pin Raspberry \$25 tart, balanced cider 5.7% 750ml	Upland Sours Revive \$25 barrel aged with pineapple and chamomile 6% 500ml
Slate Valley Blackcurrant ... \$10 off-dry, tart cider 6.9% 12oz	Mikkeller Spontanlychee ... \$26 spontaneously fermented lambic with lychee 7.7% 375ml	Upland Sours Crimson \$25 twist on traditional flanders red aged in bourbon barrels 10% 500ml
Cider Creek Black Eyed Peach ... \$9 cider brewed with saison yeast, blackberries & peach 6.9% 12oz	Mikkeller Blood Orange \$14 blood orange berliner weisse 4% 16oz	Transmitter F1 \$24 brett golden ale 7.1% 500ml
Downeast Cider \$8 unfiltered apple cider 5.1% 12oz	Jolly Pumpkin La Roja \$30 sour amber with cherry 7.2% 750ml	Springdale Rhuby Bluesday ... \$25 golden sour aged on blueberries in chardonnay barrels & rhubarb in bourbon barrels 5.7% 500ml
Graft Lost Tropic \$8 juicy tart cider dry hopped with citra, orange, grapefruit 6.9% 12oz	Perennial Hopfentea \$30 berliner weisse with tropical fruit tea 4.2% 750ml	

Full wine & cocktail list available

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guanciale, wild boar & dry aged beef bolognese, mozzarella, goat milk ricotta	\$23

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