

circle bistro

DINNER

APPETIZERS

Corn Chowder , shrimp, potatoes, celery	8
Chilled Gazpacho , lump crabmeat, avocado, cilantro	8
Heirloom Tomatoes and Buffalo Mozzarella , basil, vin cotto, tuscan olive oil	11
Beet Salad , arugula, goat cheese, walnut vinaigrette	9
Endive Salad , maytag blue cheese, apples, pecans, crispy shallots, balsamic vinaigrette	9
Jumbo Lump Crab Cake , succotash, lemon butter	15
Mussels , white wine, garlic, fines herbes	12
Charcuterie Plate , La Quercia ham, chicken paté, vegetable pickles, grain mustard	14

ENTREES

Alaska Halibut , merguez, pepperonata, saffron butter	26
Wild King Salmon , miso glaze, green beans, radishes, sesame, baby carrots	28
Soft Shell Crabs , summer squash, grape tomatoes, basil, pinenuts, brown butter	26
Pineland Farms Ribeye , braised greens, fingerling potatoes red wine sauce	28
Buttermilk Fried Amish Chicken , ratatouille, potato puree	19
House Made Tagliatelle , cherry tomatoes, english peas, spring onions, tomato sauce	17
Cheeseburger , mayonnaise, lettuce, onion, tomato, fries, kosher dill pickle	15
Hanger Steak , french fries, red wine sauce	19

CHEESES

<i>Served with walnut-raisin bread and house-made jam</i>	
Selection of three	10
Selection of five	16
Lincoln Log , Michigan, goat	
St George , California, cow	
Roth Kase Private Reserve , Wisconsin, raw cow	
Sottocenere , Italy, cow	
Echo Mountain Blue , Oregon, raw cow & goat	

DESSERTS

Strawberry Ice Cream Sandwich , champagne sabayon, cocoa nib brittle	7
Chocolate Bread Pudding Soufflé , pistachio ice cream, kumquats	
Almond Financier , northern neck farm blackberries, lemon curd	
Apricot-Blueberry Crumble , toasted oats, buttermilk ice cream	
Mascarpone Cheese Cake , crispy phyllo, poached figs	
House Made Ice Cream and Sorbet , brown sugar shortbread	

Three Course
Prix Fixe Menu \$38.00

Executive Chef Ethan McKee
Pastry Chef Peter Brett