



CRAFT COCKTAILS

PROPER COCKTAILS

THE MULE 12

Three Olives vodka, Q Mixers ginger beer, lime, ginger

FOGGY BOTTOM 12.5

Absolut Citron vodka, lemon, rosemary, cucumber

TITO & LILLY 12

Tito's vodka, Lillet, Torres orange curaçao, cranberry, lemon

PURPLE RAIN 14

Hanson of Sonoma Habanero vodka, blueberry-habanero shrub, pineapple, lemon

SOLUTION ORIENTED 12.5

Don Q Cristal rum, Italicus bergamot liqueur, Velvet Falernum, lime, rosemary

BLACKBERRY MARGARITA 13.5

Corazon Blanco tequila, Torres orange curaçao, blackberry, lime

BLACK MANHATTAN 14

Smooth Ambler Contradiction bourbon, Avena Amaro, Angostura bitters, flamed orange

MAPLE OLD FASHIONED 15

Redemption rye, maple syrup, Fee Brothers bitters | aged in white oak barrels in house for 3 weeks

LIGHT ON BOOZE

TROPIC LIKE IT'S HOT 11

Lustua sherry, Aperol, Velvet Falernum, pineapple, jalapeño, lime

ONE TRICK PONY 12

Italicus bergamot liqueur, elderflower, grapefruit, Q Mixers grapefruit soda, Angostura bitters

WHITES

GRUNER VELTLINER BROADBENT AUSTRIA 12 | 47

SAUVIGNON BLANC NOBILO NEW ZEALAND 11.5 | 45

SAUVIGNON BLANC KIM CRAWFORD NEW ZEALAND 12.5 | 49

PINOT GRIS J VINEYARDS CALIFORNIA 11 | 43

PINOT GRIGIO BELLA SERA ITALY 10.5 | 41

CHENIN BLANC REMHOOGTE SOUTH AFRICA 10.5 | 41

RIESLING SAINT M GERMANY 10.5 | 41

CHARDONNAY LINCOURT "STEEL" CALIFORNIA 11 | 43

CHARDONNAY JOSH CELLARS CALIFORNIA 12 | 47

ROSÉ BAND OF ROSES WASHINGTON 11.5 | 45

ROSÉ BIELER PERE ET FILS FRANCE 12 | 47

BUBBLES

CAVA BRUT POEMA SPAIN 10.5 | 41

BRUT ROSE DOMAINE STE. MICHELLE WASHINGTON 12 | 47

PROSECCO RUFFINO ITALY 11.5 | 45

BRUNCH COCKTAILS

MIMOSA 4

cava, orange

WHITE PEACH BELLINI 6

cava, peach schnapps, white peach

BLOOD ORANGE BELLINI 6

cava, peach schnapps, blood orange

BLOODY MARY 9

Sobieski vodka, housemade bloody mary mix

ZERO PROOF COCKTAILS

GRAPEFRUIT ROSE FIZZ 7

grapefruit, lime, lemon, simple syrup, rosemary, lemon-lime soda // if you choose, add gin

PINEAPPLE-JALAPENO FAUX-RITA 8

pineapple, jalapeño, lime, agave, lemon-lime soda // if you choose, add tequila

TAKEOUT COCKTAILS (Each bottle contains 4 cocktails)

MAPLE OLD FASHIONED | 35

THE MULE | 30

BLACKBERRY MARGARITA | 30

PURPLE RAIN | 30

BLACK MANHATTAN | 35

FOGGY BOTTOM | 30

WINE + BUBBLES

REDS

PINOT NOIR CLOUDFALL CALIFORNIA 13 | 51

PINOT NOIR ERATH 'RESPLENDENT' OREGON 14.5 | 57

TEMPRANILLO ABADIA DE ACON SPAIN 11 | 43

CÔTES DU RHÔNE GRANGE DE PAYAN FRANCE 11 | 43

MALBEC TILIA ARGENTINA 10.5 | 41

MERLOT SEVEN FALLS WASHINGTON 11 | 43

GRENACHE-SHIRAZ-MOURVÈDRE ANGOVE AUSTRALIA 13.5 | 53

CABERNET ATHENA CALIFORNIA 11.5 | 45

CABERNET J LOHR ESTATES CALIFORNIA 13 | 51

RED BLEND COMPLICATED CALIFORNIA 12.5 | 49

ZINFANDEL THE SPECIALYST CALIFORNIA 12 | 47

ENJOY 50% OFF BOTTLED WINES FOR TAKEOUT

ATLAS BREW WORKS DISTRICT OF COLUMBIA EXCLUSIVE BREW TROPIC THUNDER IPA | 7.5

BEER

DRAFTS

ROTATING TAP MKT

FIRESTONE MIND HAZE 7.5

MILLER LITE 6.75

RIGHT PROPER RAISED BY WOLVES 7.5

ALLAGASH WHITE ALE 7.5

BLUE POINT TOASTED LAGER 7.25

PERONI 7.25

DOGFISH HEAD SEASONAL 7.5

GUINNESS (20 OZ GLASS) 8

HEINEKEN 7

BUCKET SPECIALS DOMESTICS | \$20 SELECT 5 \* FIND YOUR BEACH | \$20 SELECT 5 ● HARD SELTZERS | \$24 SELECT 6 ■

BOTTLES

BUD LIGHT \* 5.5

COORS LIGHT \* 5.5

TRULY WILD BERRY (CAN) ■ 6

CORONA HARD SELTZER ■● 6

ASK ABOUT OUR FLAVORS

WHITE CLAW MANGO ■ 6

HIGH NOON GRAPEFRUIT 6.5

BOLD ROCK CIDER 6

BUDWEISER \* 5.5

CORONA ● 6

VICTORY GOLDEN MONKEY 7.25

DOGFISH HEAD 90 MIN. IPA 6.5

YUENGLING \* 5.5

HEINEKEN 0.0 5.5

# BRUNCH

## SMALL PLATES

### BULGOGI LETTUCE WRAPS

marinated short rib, artisan romaine, sticky rice, kimchi aioli, chopped peanuts, micro cilantro

### BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

### FRIED CALAMARI

fried artichoke hearts + kalamata olives, garlic butter sauce, marinara, lemon wedge, chopped parsley

### TUNA POKE NACHOS\*

sesame ginger marinade, wasabi avocado cream, tobiko, pickled ginger aioli, wonton chips, roasted nori + sesame seeds

## SALADS

### MARKET SALAD

mixed greens, marinated tomatoes, carrot, cucumbers, cranberries, balsamic vinaigrette | **chicken +7, grilled shrimp +8, salmon +9**

### CAESAR\*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, black pepper, caesar dressing | **chicken +7, grilled shrimp +8, salmon +9**

### PARMESAN KALE

baby kale, toasted sunflower seeds, carrots, tomatoes, crushed crostini, parmesan vinaigrette | **chicken +7, grilled shrimp +8, salmon +9**

### BLACKENED CHICKEN MANGO

mixed greens, red grapes, mangoes, marinated tomatoes, cashews, dried cranberries, pickled ginger vinaigrette

### FUJI APPLE SHRIMP

mixed greens, Fuji apple, fried wontons, jicama slaw, micro cilantro, chili apricot glazed shotgun shrimp, pickled ginger vinaigrette

13	<b>SHOTGUN SHRIMP</b>	12.5
	sweet chili sauce, jicama slaw, micro cilantro	
	<b>FOUR CHEESE MACARONI</b>	10.5
11	cavatappi pasta, crispy prosciutto, herbed bread crumbs	
	<b>CHICKEN WINGS</b>	12.5
13.5	spicy apricot chili glaze, carrots, celery, blue cheese dressing	
	<b>HEIRLOOM TOMATO BRUSCHETTA</b>	14
14	garlic grand rustico, heirloom cherry tomatoes, marinated mozzarella, red onion, micro basil, balsamic glaze	
	<b>PETITE FILET SLIDERS*</b>	15.5
	horseradish + blue cheese aioli, crispy onions, scallions	
8.5	<b>VEG + QUINOA BOWL</b>	15
	baby kale, house pickled beets, avocado, marinated tomatoes, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette   <b>chicken +7, grilled shrimp +8, salmon +9</b>	
9	<b>SALMON*</b>	22
	mixed greens, tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette	
9	<b>HANGER STEAK*</b>	23
	Cedar River Farms hanger steak, mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vinaigrette	
17	<b>SESAME CRUSTED TUNA*</b>	23.5
	Mixed greens, romaine, edamame, red onion, shredded carrots, cucumber, avocado, grape tomatoes, jicama, herbs, crispy wontons, creamy ginger dressing	
17.5		

## SIDES

home fries 3 / bacon 4 / eggs 4 / fruit salad 4 / avocado

## ENTRÉES

### AVOCADO TOAST\*

avocados, marinated tomatoes, poached eggs, sautéed onions, chili oil, feta, micro cilantro, Italian rustico

### ALMOND GRANOLA FRENCH TOAST

corn flake crust, almond granola, fresh berries, mascarpone maple cream

### AMERICAN BISTRO BREAKFAST\*

french toast, two eggs any style, bacon, home fries

### SOUTHERN CHICKEN BENEDICT\*

flash fried chicken, housemade biscuits, poached eggs, sausage gravy, home fries

### BULGOGI FRIED RICE\*

marinated short rib, scrambled egg, roasted peppers + onions, pickled carrots, scallions, poached egg

14.5	<b>CHESAPEAKE BENEDICT*</b>	18
	poached eggs, jumbo lump crab cakes, English muffin, old bay hollandaise, asparagus, home fries	
12	<b>BREAKFAST SANDWICH*</b>	12
	toasted brioche, applewood bacon, 2 eggs any style, white cheddar, home fries	
15.5	<b>EGG WHITE OMELET</b>	12
	peppers, mushrooms, spinach, tomatoes, goat cheese, fresh fruit	
14.5	<b>HUEVOS RANCHEROS*</b>	13
	sunny side up eggs, corn tortilla, black beans, ranchero sauce, queso fresco, avocado corn salsa, pickled jalapeños	

## FLATBREADS

### CRUSHED TOMATO MARGHERITA

hand crushed tomato sauce, basil, fresh mozzarella

### RUSTIC ITALIAN

sopressata, local Italian sausage, roasted red peppers, mozzarella

### BARBECUE CHICKEN

barbecue sauce, slow roasted chicken, red onion, bacon, mozzarella

### WILD MUSHROOM

cremini, shiitake, portabello, oyster, arugula, pesto, truffle oil, mozzarella

## SANDWICHES

12	<b>CIRCA BURGER*</b>	15
	Certified Angus Beef, aged cheddar, lettuce, tomato, onion, scallion aioli, brioche bun, fries	
13	<b>GRILLED CHICKEN SANDWICH</b>	15
	arugula, provolone, roasted peppers, basil aioli, ciabatta, fries	
13	<b>TURKEY BURGER</b>	14.5
	MD Maple Lawn Farms turkey, provolone, lettuce, tomato, pickled onions, habanero aioli, brioche bun, sweet potato fries	
14	<b>FRIED CHICKEN SANDWICH</b>	14.5
	shredded lettuce, dill pickles, dill pickle aioli, brioche roll, sweet potato fries	
	<b>VEGGIE BURGER</b>	14
	homemade patty, hummus, tomato, cucumber, pickled beets, sliced avocado, served with sweet potato fries	

\* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

FB + NY 04.19.2021