



WINTER RESTAURANT WEEK

3 COURSES FOR \$35

FIRST COURSE

CHOICE OF

SOUP OF THE DAY

CAESAR SALAD*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing

PARMESAN KALE SALAD

baby kale, arugula, toasted sunflower seeds, carrots, marinated tomatoes, crushed crostini, parmesan vinaigrette

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

SECOND COURSE

CHOICE OF

VEG + QUINOA BOWL

baby kale, house pickled beets, avocado, marinated tomatoes, hummus, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette

BLACKENED ATLANTIC SALMON*

wilted baby kale, mashed cauliflower, whole grain mustard sauce

THAI SHRIMP SALAD

shotgun shrimp, mixed greens, napa cabbage, carrots, cucumber, red onion, marinated tomatoes, crispy wontons, micro cilantro, peanuts, Thai peanut vinaigrette

CIRCA BURGER*

Creekstone Farms beef, aged cheddar, lettuce, tomato, onion, scallion aioli, brioche bun, fries

SHRIMP + GRITS

blackened shrimp, andouille sausage, creamy grits, sauce étouffée

THIRD COURSE

CHOICE OF

BRIOCHE BREAD PUDDING

white chocolate, vanilla bean ice cream, bourbon crème anglaise, caramel

NUTELLA TRIFLE

Nutella hazelnut mousse, chocolate cake, whipped cream, candied walnuts

* 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.