

CIRCE

RESTAURANT & BAR

SANDWICHES

***circe burger** . angus beef . cherry wood smoked bacon . cheddar . secret sauce . potato roll 9.50

***french burger** . angus beef . house made pork rilette . brie . dijon mustard . potato roll 9.50

***italian burger** . angus beef . mozzarella . tomato . basil pesto . balsamic reduction . potato roll 9.50

***open faced steak sandwich** . shaved angus tenderloin . caramelized onions . roasted red peppers . steak sauce mayonnaise 12

“blt” wrap . buttermilk fried chicken . bacon . lettuce . tomato . mayonnaise 9.50

***seared ahi tuna** . tomato . baby arugula . wasabi mayonnaise . potato roll 12

grilled mediterranean wrap . cous cous . avocado . vegetables . olives 9

cubano . sliced ham . braised pork shoulder . dijon mustard . swiss cheese . pickles . toasted baguette 12

fish tacos . baked hake . salsa . lettuce . sour cream . guacamole . flour tortillas 12

grilled chicken wrap . baby arugula . coleslaw . cheddar 9.50

all sandwiches served with house cut fries or baby greens

SALADS

farm fresh salad . baby greens . tomatoes . cucumber . radishes . champagne vinaigrette 9

baby spinach & romaine caesar . hard boiled baffoni farm egg 10

caprese . tomatoes . basil . narragansett mozzarella 9

grilled asparagus . baby carrots . narragansett feta . baby aruguka . lemon thyme vinaigrette 10

nicoise . local baby greens . roasted potatoes . olives . green beans . cherry tomatoes . parmesan . hard boiled baffoni farm eggs . balsamic vinaigrette 10

grilled romaine heart salad . brie . toasted almonds . cranberry vinaigrette 10

wedge chopped salad . blue cheese . crispy bacon . tomatoes 10

additions to any salad:

6 oz chicken breast 6

*angus beef burger & bacon 5

*scallop 3.50/ea

*ahi tuna 2oz 6 | 4oz 12

*scottish salmon 10

point judith calamari 4.50

prosciutto 4.50

jumbo shrimp 3.50/ea

LUNCH

FROM THE OCEAN

***grilled scottish salmon** . herb roasted vegetables . basil pesto 17

rhode island mussels . white wine . garlic . lemon . cream . grilled bread 14

maine lobster risotto . avocado ice cream . dragon crackers 14

baked local hake . sautéed spinach . roasted cherry tomatoes . lemon . capers 15

FROM THE FARM

angus meatloaf . mashed potato . sautéed spinach 16

angus bolognese . rigatoni . aged parmesan 16

***steak frites** . 10oz new york sirloin . house cut fries . sautéed mushrooms . grilled tomato . steak sauce 22

FROM THE GARDEN

house made soup . grilled bread 7

tomato bisque . grilled cheese 12

gnocchi . roasted vegetables . san marzano tomato sauce 14

wild mushroom bolognese . aged parmesan hand cut fettuccine 16

ADDITIONS

sea salted house cut fries . malt vinegar aioli 4

mashed potato 4

baby greens 5

sautéed spinach 5

grilled house made bread 2

coleslaw 4

CIRCE
RESTAURANT & BAR

by Carlo Carozzi

Executive Chef Simon Keating | General Manager Kyle Poland
circerestaurantbar.com



Please notify your server if anyone in your party has a food allergy

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.