

# CIRCE

RESTAURANT & BAR

## SANDWICHES

**\*circe burger** . angus beef . cherry wood smoked bacon . cheddar . secret sauce . potato roll 11.50

**\*french burger** . angus beef . house made pork rilette . brie . dijon mustard . potato roll 11.50

**\*italian burger** . angus beef . mozzarella . tomato . basil pesto . balsamic reduction . potato roll 11.50

**\*steak & cheese wrap** . sliced angus tenderloin . caramelized onions . roasted peppers . cheddar . steak sauce mayo 13

**blt** . buttermilk fried chicken . bacon . lettuce . tomato . mayonnaise 10

**\*open faced tuna sandwich** . seared ahi tuna . baby arugula . cucumber . sliced cherry peppers . wasabi aioli 12

**roasted vegetable wrap** . cous cous . olives . guacamole 9

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

**fish tacos** . salsa . lettuce . sour cream . guacamole . flour tortillas . baked hake 12  
blackened sword fish 15

**grilled chicken** . mozzarella . tomatoes . pesto . baby arugula . toasted brioche bun 11

*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 little rhody egg . white anchovies 10

**caprese** . tomatoes . basil . narragansett mozzarella 9

**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 12

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

**roasted beet salad** . local beets . narragansett feta . baby arugula . toasted pumpkin seeds . maple vinaigrette 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 16

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

**Crab cakes** . baby arugula . corn salsa . lemon chili aioli 14

### FROM THE FARM

**angus meatloaf** . mashed potato . sautéed spinach 16

**angus bolognese** . rigatoni . aged parmesan 16

**\*steak frites** . 10oz 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 5

**mashed potato** 4

**baby greens** 5

**sautéed spinach** 5

**grilled house made bread** 2

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.