

# CIRCE

RESTAURANT & BAR

## BEGINNINGS

**wickford farm oysters** . gin mignonette .  
champagne granita 4

**jumbo shrimp** . cocktail sauce 4.50

**little rhody devilled eggs** . beet slaw .  
crispy bacon 8.50

**wagyu tacos** . corn tortillas .  
pico de gallo . chimichurri . radish 11

**farm fresh salad** . baby greens .  
tomatoes . cucumber . radishes .  
champagne vinaigrette 11

**caesar salad** . finely shredded kale .  
soft boiled egg . croutons . white  
anchovies . aged parmesan 12

**baby arugula salad** . roasted beets .  
goat cheese . toasted pumpkin seeds .  
balsamic vinaigrette 12

**bruschetta** . narragansett ricotta .  
tapenade . oven roasted ratatouille .  
saba 14

**grilled pizza** . san marzano tomato  
sauce . fresh mozzarella . baby arugula .  
basil pesto 15  
add prosciutto 7.50

**burrata** . peperonata . basil 2 ways 16

**point judith calamari** . cherry peppers .  
crispy basil . lemon-chili aioli 16

**new england mussels** . white wine . garlic .  
lemon . cream . grilled bread 16

**\*grilled lamb lollipops** . rosemary aioli 24

**prosciutto board** . baby arugula . figs .  
burrata . balsamic pearls 24

**antipasto** . new england cured meats .  
cheese . olives . pickled vegetables .  
fig jam . peppers . crostini 31

## MIDDLES

### FROM THE OCEAN

**maine lobster risotto** . avocado ice cream . dragon crackers 27

**\*grilled faroe island salmon** . corn salsa . basil pesto 29

**\*georges bank scallops** . white bean puree . asparagus .  
roasted cauliflower . crispy bacon 30

**\*lobster caramelle** . seared scallops . sauteed spinach .  
roasted cherry tomatoes . champagne beurre blanc 33

### FROM THE GARDEN

**wild mushroom bolognese** . black truffles . aged parmesan .  
hand cut fettuccine 21

**sweet potato gnocchi** . english peas . roasted cauliflower .  
chervil cream sauce 21

### FROM THE FARM

**\*dry aged wagyu burger** . cherry wood bacon . grafton village cheddar .  
little rhody fried egg . brioche bun . secret sauce . parmesan truffle fries 25

**angus meatloaf** . truffle mash potato . prosciutto wrapped asparagus .  
bone marrow demi 25

**wagyu bolognese** . wagon wheel rigatoni . aged parmesan 26

**free range chicken** . mushroom & black truffle arancini .  
sauteed broccoli rabe . lemon beurre blanc 28

**braised boneless short rib** . bacon & blue cheese dauphinoise potatoes .  
grilled asparagus . parsnip chips 33

**\*duo of duck** . pan roasted breast . confit leg . shiitake mushroom risotto .  
buttered savoy cabbage . griottine cherry demi 34

**\*bacon wrapped tenderloin** . fig prosciutto & gorgonzola ravioli .  
sauteed spinach . port wine demi 35

### FROM THE GRILL

**\*16oz cider brined pork chop** 28

**\*10oz filet mignon** 46

**\*22oz bone in dry aged prime rib eye** 60

### SAUCES

chimichurri

steak sauce

apple sauce

bone marrow demi

### ADDITIONS

**house cut fries** . malt vinegar aioli 7.50

**mashed potato** 7.50

**sauteed baby spinach** 8.50

**grilled asparagus** 8.50

**sauteed broccoli rabe** 8.50

**parmesan truffle fries** . rosemary aioli 9.50

**maine lobster mashed potato** 15

CIRCE  
RESTAURANT & BAR  
by Carlo Carozzi



Executive Chef Simon Keating | General Manager Kyle Poland  
cincerestaurantbar.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.