

CIRCA 55

Light bites

Organic Crudité 18.75

Roasted Heirloom Baby Carrots, Charred Asparagus & Broccolini, Vine Ripe Tomatoes, Mini Peppers, Hummus

Charcuterie & Cheese board 24.25

Calabria Salami, Bresaola, Prosciutto, Selection of California cheeses, Fig Fam, Honey Comb

Crispy Calamari & Shrimp 19.95

Spicy Marinara Sauce and Fresh Lemon

Coconut Lime Shrimp Ceviche 20.75

Coconut Milk, Lime, Basil, Jalapeno, Fried Plantains

Steamed Mussels 22.95

Mussels, Soyrizo, Fennel, Shallots, White Wine, Crostini, finished with Butter

Seared Albacore Tuna 19.75

Ponzu, Spicy Chili Oil, Croutons and Sprouts

Tomato Bisque 12

Parmesan Puff Twist

Soup of the day 10

Pizza oven

Margherita 24

Tomato Sauce, Mozzarella Cheese & Fresh Basil

Prosciutto di Parma & Arugula 25.75

Prosciutto, Arugula, Fresh Shaved Parmesan Cheese

Vegetarian 24

Heirloom Tomatoes, Mozzarella Cheese, Artichoke and "Gipsy-Pepper"

Diavola 25.75

Mozzarella Cheese, Spicy Calabria Salami, Beech Mushroom & Fresno Chili

Comforting classic

Spaghetti Meatballs 26.75

Homemade Spaghetti Pasta with Beef Meatballs, Marinara Sauce, and Parmesan Cheese.

Butternut Squash Ravioli 24.75

Chestnut Brandy Butter, Shaved Parmesan, Pumpkin Seeds, Fried Sage

The BH Grass Fed Beef Burger 24.75

Boston Lettuce, Thousand Island, Fresh Tomatoes, Pickles, Onions and Cheddar Cheese

Make it Vegetarian with Impossible Burger \$4 

Leafy greens

Mediterranean Salad 24.45

Romaine Lettuce, Roasted Artichoke and Bell Pepper, Feta Cheese, Cucumbers, Garbanzo, Pickled Onion, Green Olives, Tomatoes, Oregano and Balsamic

Harvest Apple Salad 20.75

Crumbled Goat Cheese, Sliced Green Apples, Pickled Red Onions, Pomegranate Seeds, Candied Pecans, Green Goddess Dressing

Avocado, Kale and Quinoa 24.85

Chopped Tuscan Kale, Shaved Fennel, Red and White Quinoa, Roasted Almonds, Grape Tomatoes, Avocado, Pecorino Cheese with Lemon Vinaigrette

Chop Chop Cobb Salad 25.50

Choice of Dressing: Balsamic, Blue Cheese or Ranch
Roasted Chicken, Bacon, Eggs, Blue Cheese, Beets, Tomatoes, Avocado, Iceberg and Romaine Lettuce

Caesar Salad 19.95

Chopped Romaine and Boston Lettuce Hearts, Red Endive, Parmesan Cheese, Anchovies and Homemade Croutons

... add Grilled Chicken \$5, Roasted Salmon \$6,
Grilled Shrimp \$6 Tuna Steak \$10

From the Butcher's block

Choose 1 side

Choose 1 sauce: Red Wine Sauce, Béarnaise
or house-made Worcestershire

Niman Ranch 16oz Dry Aged Prime Ribeye 58.75

Niman Ranch 10oz Prime NY Steak 44.95

Niman Ranch 8oz Prime Filet Mignon 39.95

Pan Roasted Skuna Bay Salmon 32.95

Pacific Halibut 34.45

Herb Roasted Mary's Farm Half Chicken 26.75

Sides 8

Potato au Gratin, Brussels Sprouts,
French Fries, Grilled Seasonal Vegetables,
Garlic Mushrooms, Roasted Acorn Squash,
Sweet Potato Fries, Mashed Potatoes

We are proud to support and partner with local farmers and culinary artisans in presenting seasonal menus of diverse taste and style. Throughout the year, we present an innovative menu that is free of processed and chemically preserved foods, delivered fresh from the farm and our kitchen to your table.

An 18% gratuity will be added for a party of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase consumer's risk of food borne illness.