

CIRCA 55

LUNCH

SOUPS

Tomato Bisque 12

With fresh herbs

TO START

Traditional Bruschetta 16

Roma Tomato, Burrata, Basil, Olive Oil & Aged Balsamic

Wings 18

BBQ or Buffalo, served with Ranch dressing and vegetables stick.

Guacamole and chips 16

Homemade Guacamole with Crispy corn chips.

STUFFED BREAD

Served with your choice of Fries, Mix Green or Fruit

BH Burger 26

Grass Fed Beef, Lettuce, Tomato, Pickle, Onion, Cheddar Cheese & 1000 Island.

Served on a Brioche Bun

Make it Vegan with Impossible Burger 

Chicken Ciabatta 21

Herb Marinated Chicken, Tomato Bruschetta Mix, Roasted Garlic Balsamic Aioli, Wild Arugula, Rosemary Ciabatta Bread

BH Club Sandwich 20

Shaved Turkey, Applewood Smoked Bacon, Smashed Avocado, Pickled Red Onion, Heirloom Tomato, Jalapeno Aioli, Red Baby Gem Lettuce, Country White Bread. Served with French Fries.

Pulled Pork Sandwich 22

BBQ Pulled Pork, Bread & Butter Pickles, Broccoli Slaw, Pretzel Bun

Tuna Salad Sandwich 20

Tuna Salad, Heirloom Tomato, Avocado, Pea Sprouts, Cornichon, Grilled Nine-Grain Bread

Entrée

Avocado Quesadilla 20

Add to any Chicken 5 or Grilled Shrimp 5

Jack and Cheddar Cheese, Avocado Served with Sour Cream and Salsa

Baja Fish Tacos 22

Beer Battered Cod, Chipotle Crema, Pico de Gallo, Slaw, Cilantro, Lime, Corn Tortillas, Salsa Roja (3 tacos for service)

Add Avocado \$3

Street Corn Salmon 32

Pan Roasted Salmon, Grilled Corn, Jalapeno Aioli, Cilantro, Lime, Cotija, Chile Powder, Sweet Mini Peppers.

Chicken Tenders and French Fries 20

Fish and Chips 22

Beer Battered Cod, French Fries, Tartar Sauce

SALADS

Add to any Salad Chicken 5, Salmon 6, Grilled Shrimp 6

Caesar 19

Chopped Romaine, Croutons, Parmesan Reggiano, Creamy Caesar Dressing

Chopped Cobb 24

Roasted Chicken, Bacon, Hard Boiled Egg, Blue Cheese Crumbles, Beets, Tomato & Avocado served on Romaine Lettuce with choice of Balsamic, Ranch, Blue Cheese, or 1000 Island Dressing

Superfood 22

Baby Kale, Broccolini, Green Beans, Quinoa, Roasted Sweet Potatoes, Almonds, Avocado, Sweet Red Wine Vinaigrette

Mediterranean Grain Salad 22

Quinoa, Chickpeas, Heirloom Cherry Tomato, Persian Cucumber, Olives, Basil, Mint, Wild Arugula, Pickled Red Onions, Lemon EVOO

Strawberry Spinach Salad 20

Baby Spinach, California Strawberries, Avocado, Pistachio, Crumbled Goat Cheese, Balsamic Vinaigrette

SIDE

Sweet Potatoes Fries 8

French Fries 6

Fresh seasonal fruit 6

 - Vegetarian  - Gluten Free  - Vegan

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.

20% gratuity will be added to parties of 6 or more.

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