



## STARTERS

**Asparagus Soup 7**  
Crème Fraîche

**Seared Crab Cakes 13**  
Creamy Herbed Slaw | Avocado

**Poached Asparagus 9**  
Sliced Prosciutto  
Fried Organic Egg  
Shaved SarVecchio

**Grilled Steak Bruschetta 13**  
Roasted Tomato  
Fresh Mozzarella  
Pesto Oil

**Sautéed Calamari and  
Rock Shrimp 13**  
Spicy Nduja | Tomato  
Basil | Shishito Peppers

**Hand Breaded  
Cheese Curds 10**  
Fresh Buttermilk Ranch

## BOARDS

*One 6 | Two 10 | Three 15 | Chef's Choice of Five 22*

### CHARCUTERIE

**Summer Sausage**  
Beef, Garlic and Black Pepper

**Wild Boar**  
Cloves and Juniper Berries

**Fischer Farms Beef Sticks**  
Smoked with Garlic

**Stagberry Elk Sausage**  
Blueberry and Mead

**Ndjua**  
Spicy Spreadable Salami

### CHEESE

**Hook's 5 Year Cheddar**  
Mineral Point, WI

**Hidden Springs Wischago**  
Westby, WI

**Bleu Mont Bandage Cheddar**  
Blue Mounds, WI

**Roelli Dunbarton Blue**  
Shullsburg, WI

**LaClare Farms Seasonal Cheese**  
Malone, WI

## SALADS

**Pea and Radish Salad 8**  
Crispy Pancetta  
Fresh Ricotta | Pea Tendrils  
Lemon Oregano Vinaigrette

**Caesar 7**  
Whole Romaine Leaves  
Roasted Tomatoes | SarVecchio  
Garlic Croutons

**CIRC Wedge 7**  
Bibb Lettuce | Red Onions  
Bacon | Cherry Tomatoes  
Chive Blue Cheese Dressing

## PASTA

*Pasta dishes are available as both entrée  
and appetizer courses. Entrée course  
prices are listed in **bold**.*

**Mushroom Ravioli 18/12**  
Asparagus | Spinach  
Sun-Dried Tomato Madeira Sauce

**Garlic Prawns 20/14**  
Linguine Pasta | Charred Tomatoes  
White Wine Lemon Sauce

**Ricotta Gnocchi 18/12**  
Prosciutto | Peas  
Truffle Boursin Cream

## ENTRÉES

**Roasted Garlic Butter Chicken 21**  
Risotto | Grilled Fennel | Carrots  
Leeks | Lemon Cream

**Seared Day Boat Scallops\* 26**  
Bacon | Shiitake Mushrooms  
Sweet Corn | Mascarpone Cauliflower

**Grilled Angus Hanger Steak\* 23**  
Potato-Brie Puree | Crispy Shallots  
Roasted Pepper Parsley Relish

**Grilled Grass-Fed New York Strip\* 40**  
Forest Mushrooms | Gorgonzola  
Roasted Fingerling Potatoes

**BBQ Grilled Pork Tenderloin 23**  
Roasted Green Chile Spoon Bread  
B+B Pickle Slaw | Black Pepper Molasses

**Crab-Stuffed Roasted Salmon\* 25**  
Roasted Garlic Polenta | Grilled Artichoke  
Charred Broccolini | Sunchoke Velouté

**Spice-Rubbed Lamb Loin\* 30**  
Sheep's Milk Feta Cous Cous  
Falafel | Roasted Garlic Yogurt  
Strawberry Mint Compote

**Madras Curried Spaghetti Squash 18**  
Tomatoes | Grilled Eggplant | Zucchini  
Crispy Middle-Eastern Chickpeas

**CIRC Burger\* 18**  
Seared Pancetta | 4 Year Cheddar  
Camembert | Bibb Lettuce  
Crispy Cippolini Onions  
Roasted Garlic Truffle Aioli