



## STARTERS

**French Onion Soup 8**  
House-Made Croutons  
Grand Cru Gruyere

**White Bean Chicken Chili 8**  
Avocado | Crème Fraiche  
4 Year Cheddar | Cilantro

**Seared Crab Cakes 11**  
Creamy Salsa Verde  
Red Pepper Chimichuri

**Zàatar Roasted Cauliflower 6**  
Lemon | Tahini | Parsley

**Steamed PEI Mussels 9**  
Fennel | Garlic | White Wine  
Parsley | Toasted Sourdough

**Balsamic Roasted Carrots  
and Parsnips 7**  
Sage Goat Cheese  
Fried Parsnips | Fig Balsamic

**Grilled Steak Bruschetta 11**  
Gorgonzola | Tomato  
Caramelized Onion  
Roasted Peppers

**Sautéed Calamari and  
Rock Shrimp 11**  
Spicy Nduja | Tomato | Basil  
Shishito Peppers

## 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

**Spanish Chorizo**  
Smoked Paprika w/ Garlic

**Duck Prosciutto**  
Dry-Cured and Thinly Sliced Breast

**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

**Pecan Pie 8**  
Young Arugula  
Prailine Pecan | Blue Cheese  
Maple Bourbon Vinaigrette  
Buttered Pie Crust Croutons

**Shaved Apple and Kohlrabi 8**  
Hazelnuts | Blood Orange  
Brown Sugar Cider Vinaigrette

**Brussels Sprouts Salad 8**  
Brussels Sprout Leaves  
Pickled Red Onion | Aged Parmesan  
Smoked Almonds | Carrot Ribbons  
Balsamic Drizzle

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

## PASTAS

*Some pastas are available in entrée and half sizes.  
Entrée prices are listed in **bold**.*

**Smoked Chicken Roulade 19**  
Mushrooms | Winter Greens  
Ricotta | Mozzarella  
Fontina Cream Sauce

**Pumpkin Ravioli 16/11**  
Toasted Walnuts | Sage  
Fenugreek Gouda Cream

**Campanelle 16/10**  
Lamb Sausage  
Fennel | Tomato  
Fresh Sheep's Milk Cheese

**Strazzopreti 18/12**  
Short Rib | Mushrooms  
Sweet Peppers | Roasted Garlic  
Gorgonzola

## ENTRÉES

**Grilled Grass-Fed New York Strip\* 40**  
Forest Mushrooms | Gorgonzola  
Sour Cream and Chive Mashed Potatoes

**Grilled Angus Hanger Steak\* 23**  
Garlic Rosemary Smashed Potatoes  
Seasonal Vegetables  
Brandy Whole Grain Mustard Cream Sauce

**Cider Brined Bone-In Pork Chop 23**  
Apple Pear Compote | Brioche Stuffing  
Roasted Winter Squash Purée

**Braised Lamb Shank 28**  
Natural Lamb Risotto | Cherry Demi  
Roasted Root Vegetables

**Maple Chicken Breast 19**  
Sweet Potato | Shaved Brussels Sprouts  
Chorizo | Caramelized Onions

**Seared Day Boat Scallops\* 26**  
Bacon | Shiitake Mushrooms  
Melted Leeks | Celeriac Potato Purée

**San Franciscan Style Cioppino 23**  
Mussels | Clams | Crab Cake | Calamari  
Shrimp | Tomato Broth | Toasted Sourdough

**Roasted Crab-Stuffed Salmon\* 25**  
Root Vegetable and Leek Potato Cake  
Spinach | Roasted Garlic Cream

**Madras Curried Spaghetti Squash 19**  
Tomatoes | Lion's Mane Mushrooms  
Crispy Middle-Eastern Chickpeas

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