

circle bistro

The Circle Bistro is committed to sustainability and gathering superior products from local farmers whenever possible.

HORS D'OEUVRES

STEAK TARTARE	12
<i>Herb salad, Gaufrette potato chips</i>	
FOIE GRAS ROULADE	14
<i>Brioche toast, spicy pear compote</i>	
PARISIENNE GNOCCHI	12/19
<i>Mushrooms, butternut squash, sage butter</i>	

SALADS AND SOUPS

MIXED GREENS	7
<i>Blue cheese, caramelized onions, red wine vinaigrette</i>	
HEARTS OF PALM, AVOCADO, AND ARTICHOKE SALAD	12
<i>Arugula, truffle vinaigrette</i>	
BUTTERNUT SQUASH SOUP	7
<i>Pumpkin seed oil, spiced pumpkin seeds</i>	
OYSTER CHOWDER	9
<i>Bacon, celery root cream, crispy leeks</i>	

STEAK FRITES

10 oz RIB EYE	28
<i>Hunter sauce, french fries</i>	
8 oz TENDERLOIN PEPPER STEAK	29
<i>Cognac cream, french fries</i>	
7 oz HANGER STEAK	26
<i>Bearnaise sauce, french fries</i>	

MUSSELS

FRENCH	12
<i>White wine, garlic, fines herbs</i>	
MOROCCAN	14
<i>Casablanca beer, spicy lamb sausage, roasted peppers</i>	
KOREAN	14
<i>Kimchi, pork confit</i>	

SIDES

HARICOT VERTS	7
<i>Almonds, marble potatoes</i>	
MUSHROOMS	7
<i>Shallots, garlic</i>	
POTATO PUREE	5
<i>Fines herbs</i>	
LE PUY LENTILS	5
FRENCH FRIES	7

CHEESE

Served with walnut-raisin bread and house-made jam

GARROTXA

Goat, Spain

ROSSO DI LAGNA

Cow/Sheep, Italy

P'TIT BASQUE

Sheep, France

PLEASANT RIDGE RESERVE

Cow, USA

ROGUE RIVER SMOKEY BLUE

Cow, USA

3 cheeses 10-
5 cheeses 16 -

ENTREES

ROASTED CHICKEN	21
<i>Cannellini beans, local kale, tomato</i>	
PAN ROASTED TROUT	18
<i>Haricots verts, almonds, marble potatoes, lemon brown-butter</i>	
PORK CONFIT	22
<i>Potato puree, mushrooms, charcuterie sauce</i>	
ALASKA HALIBUT	28
<i>Merguez, roasted peppers, fennel, saffron broth</i>	
SCALLOPS	26
<i>Celery root cream, lentils, red wine butter</i>	
CHEESEBURGER	16
<i>Lettuce, tomato, onion, mayonnaise, brioche bun</i>	

*consuming raw or undercooked meats, fish, poultry or eggs may increase your risk of food borne illness

Executive Chef, Ethan McKee