

Randolph Brewing Co. Menu

START & SHARE	BIG ASS PRETZEL 🌱 smoked sea salt, mustard, spicy beer cheese	11	pilsner
	MAC N CHEESE 🌱 (+3 bacon \$3) cheddar, mozz, gruyere, parm, smoked gouda	16	pilsner
	SHRIMP TACOS pickled cabbage, avocado, cotija cheese, cilantro, roasted pepper	14	ipa
	BBQ JACKFRUIT SLIDERS 🌱 (+avocado \$3) home-made slaw, tangy bbq sauce	12	porter
	SKIRT STEAK SKEWERS marinated skirt, roasted cauliflower salad	12	porter
	HUMMUS PLATE 🌱 chili oil, fried chickpeas w ciabatta	12	kolsch
	HOT WINGS chicken -or- cauliflower veggies, buttermilk ranch -or- vegan ranch	12	pale ale
	SHISHITO PEPPERS 🌱 lemon, soy, togarashi sauce	11	pilsner
WAFFLE -OR- SWEET POTATO FRIES 🌱 (+cheese, bbq jackfruit \$3)	9	pale ale	
IN A BOWL	WARM GRAINS ♻️ (GF) 3 grain blend, sautéed kale, mushrooms, tomato	12	season
	CAULIFLOWER RICE ♻️ (GF) cauliflower, sautéed kale, mushrooms, tomato	12	season
	WARM VEGGIES ♻️ (GF) seasonals, avocado, cauliflower, kale, tomato	12	porter
	POWER SALAD ♻️ (GF) avocado, grapefruit, pecan, golden beets, vinaigrette	12	season
	W/ STEAK marinated skirt, shishitos, chimichurri	+7	porter
	W/ SALMON teriyaki glazed, pickled veggies	+7	season
	W/ SHRIMP garlic poached, corn salsa, chilli-lime sauce	+6	pale ale
	W/ CHICKEN cajun-grilled, fire-roasted pepper salsa, pickled vegg	+6	season
	ADD avocado - bacon - egg - pumpkin seeds - cheddar/jack/cotija/mozz	+3 each	
	ON A BUN	BURGER W/ CHEESE sharp cheddar, aioli, house pickle, fries	18
GARDEN BURGER 🌱 herbed goat cheese, spicy guacamole, side salad		18	porter
STEAK SANDWICH pepperjack cheese, pickled veg, sambal aioli, fries		18	porter
FRIED CHICKEN southern coleslaw, aioli, house pickle, fries		17	season
GRILLED CHICKEN SANDWICH fire-roasted pepper, jack cheese, sambal aioli, fries		17	pale ale
ADD bacon - avocado - egg		+3 each	

Circa Brewing Co. Menu

PASTRIES	Almond Croissant	\$4	
	Pain au Chocolat	\$4	
	Pumpkin Cranberry Danish	\$4	
	Raspberry Muenster Danish	\$4	
	Hocho Danish	\$4	
	STARTERS		
	Focaccia & House-Made Jam	\$5	
	Pickle Jar	\$7	
	Goat's Milk Ricotta	\$13	
	Meat & Cheese Board	\$18	
Burrata & Smoked Prosciutto	\$15		
SALADS			
Little Gem	\$12		
Chopped Salad	\$15		
Autumn Squash	\$10		
PIZZA			
MARGHERITA			
tomato, basil, mozzarella	\$16		
THE CHOKE			
marinated artichoke, pesto, sweet drop peppers, red onion, stilton, mozzarella	\$19		
SALUMI			
hot soppressato, tomato, fontina, mozzarella, garlic, mahawk honey, oregano	\$18		
BENEDICT			
maple bourbon ham, arugula, hollandaise, mozzarella, parmigiano reggiano, farm eggs	\$28		
LOX			
smoked salmon, mascarpone, red onion, crispy capers, dill, lemon, everything spice	\$18		
BACON & EGGS			
grilled bacon, house ricotta, rosemary, farm eggs	\$28		
WAFFLES			
FRIED CHICKEN			
buttermilk fried chicken, spicy maple syrup	\$16		
PEACHES & CREAM			
brown butter peaches, whipped mascarpone	\$14		
SPICED CHOCOLATE			
mexican spiced hot chocolate, vanilla ice cream	\$13		
EGGS			
STEAK & EGGS			
NY strip, sunny eggs, gruyère hash, bearnaise sauce	\$21		
QUICHE			
house-made pastry crust, wild mushrooms, black truffle oil, parmigiano, seasonal greens	\$15		
EGGS MODENA			
poached eggs, cotichino sausage, wilted spinach, tomato bearnaise, focaccia	\$16		
KITCHEN			
Avocado Toast			
house ricotta, shaved veggies, yuzu, everything spice.	\$9		
add// butter basted egg +3 cured salmon +5			
Crispy Grains			
black rice, herb purée, crispy leeks, radish, six minute egg	\$16		
Circa Club			
mortadella, coppa, provolone, little gem, heirloom tomato, caper mayo, focaccia	\$12		
Chicken Saled Sandwich			
dill, chives, house-made mayo, grapes, apricot, toasted almonds, little gem, focaccia	\$12		
Circa Cheeseburger			
two house ground patties, american cheese, caramelized onions, heirloom tomato, house pickles, circa sauce, fries	\$21		
Fried Eggplant Sandwich			
hard boiled egg, pickles, cucumber, cabbage, herb tahini	\$12		
SIDES			
Gruyère Onion Hash	\$7		
Wood Fired Bacon	\$8		
Farm Eggs	\$5		
Rosemary Fries	\$9		