



Thank you for joining us for dinner

Here is what you can expect from us:

To help with social distancing we are controlling the amount of people allowed in the dining area at once. Currently Virginia is in Phase 2 of the reopening which limits our dining facility to 50% reduction in seating. To ensure that all guests in the hotel have an opportunity to dine with us we have set a seating time limit of 1.5 hours. Thank you for understanding.

The kitchen staff is sanitizing all plates and silverware twice. The staff is required to wash their hands much more often and to be diligent about cleaning and sanitizing all surfaces with proper sanitizer. Salt and Pepper shakers will be served and delivered to the table as needed so they can be sanitized before you handle them.

Sugar caddies as well as other preset items will be served for individual service.

Disposable dining ware is available by request.

What you will notice:

Our staff will be wearing face masks and sanitizing surfaces regularly.

All of our staff have been trained on many extra precautions to take.

bon appétit

Starters

Fried Green Tomatoes 9.95

Breaded and Golden Fried Green Tomatoes, Quinoa Crusted Fried Shrimp, Carrot and Radish Slaw, Saracha Honey Dipping Sauce



Hot Virginia Ham Dip 12.95

Hot Country Ham Dip with House Pimento Cheese, Relish, Served with Crackers, Sliced House Bread and Grapes. Large Enough to Share

Cheese & Salami Plate 16.95

Salami, Virginia Ham, Olives, Dried Fruit, Candied Nuts, Bleu Cheese, Brie, Cheddar

Wings (5) 7.95 (7) 8.95

Golden Fried Jumbo Wings with Choice of Buffalo, BBQ, or Spiced Asian Sauce

Soups & Salads

French Onion 6.95

Caramelized Onions, Sherry, Beef Broth, Topped with a Swiss Cheese Gratian Crouton

Caesar Salad 5.95

Halved Romaine Head, House Caesar Dressing, Anchovy, Herbed Croutons, Parmesan

Sharable Size 8.95

Circa `31 Salad 6.95



Chopped Lettuce, Spring Greens, Grape Tomatoes, Cucumbers, Onions, Radish, Squash, Carrots, Celery, Candied Nuts, Sprouts

Side Salad Size 3.95

Shrimp Salad Cobb 14.95



House Shrimp Salad, Mixed Greens, Grape Tomatoes, Onions, Avocado, Hard Boiled Egg, Bacon

Sandwiches

***The Mimslyn Burger 13.95**

6 oz **Local Burners Farm** Ground Beef Burger, Served on a Brioche Roll with Lettuce, Tomato, Onion, Pickle and Waffle Fries. Add Cheese free of charge

***Venison Burger 14.95**

6 oz Blended Burger of Venison, Pork, Beef, Served on a Brioche Roll with Lettuce, Tomato, Onion, Pickle and Waffle Fries. Add Cheese free of charge. Served Medium-Well and up

BBQ Chicken Sandwich 12.95

Grilled 5 oz Chicken Breast with Blackberry BBQ Sauce, Carrot and Radish Slaw on a Brioche Roll with Pickle and Waffle Fries

Entrees

Entrees are served with suggested sides. You may Substitute with the following sides:
House Chips, Waffle Fries, Potato Salad, Sweet Potato Fries.
Side Salad for an additional 1.99

Wild Game Meatloaf 18.95 (GF)

Blend of Buffalo, Venison, and Beef Wrapped in Bacon with a creamy caramelized Onion and Mushroom Sauce, Whipped Potatoes and Chef Vegetable

Snapper 22.95 (GF)

Blackened Snapper Fillet with Shrimp and Cajun Garlic Cream, Cheesy Grits and Chef Vegetable

Pork Chop 18.95 (GF)

Grilled Frenched Bone in 10 oz Pork Chop, Blackberry BBQ Glaze, Whipped Potatoes, and Chef Vegetable

HOUSE SPECIAL ★

Stuffed Portabella 15.95 (V)

Roasted Stuffed Portabella with Garlic Spinach, Mushroom, Squash, Topped with Crispy Brie over Wild Rice and Chef Vegetable

* Notice: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Menu Item is Gluten Free



Menu Item is Vegetarian



Dessert Menu Available