

Circa 31

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 3 of 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 has been trained on many extra precautions to take.

Starters

HOUSE SPECIAL

Fried Green Tomatoes 9.95

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

Hot Virginia Ham Dip 12.95

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

Cheese & Salami Plate 15.95

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

Fried Oysters 6.95

Golden Fried Oysters with Tartar Sauce

Soups & Salads

French Onion 6.95

Caramelized Onions, Sherry, Beef Broth, Topped with a Swiss Cheese Gratin 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

Blackened Chicken Cobb 9.95

Blackened Grilled Chicken Breast, Mixed Greens, Grape Tomatoes, Onions, Avocado, Hard Boiled Egg, Bacon

Sandwiches

Oyster Po' Boy 11.95

Golden Fried Oysters, Sriracha Tartar Sauce, Lettuce, Onions and Carrot and Radish Slaw on a Sub Roll with Pickle and Seasoned Waffle Fries

***The Mimslyn Burger 13.95**

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

Chicken and Brie Sandwich 12.95

Grilled 5 oz Chicken Breast with Cranberry Spread, Melted Brie, Lettuce, Onion on a Brioche Roll with Pickle and Seasoned Waffle Fries

Entrees

Stuffed Chicken Cutlet 16.95

Pan Seared Chicken Cutlet, Stuffed with Bourbon Bacon Jam and Choice of Smoked Gouda or Gorgonzola Cheese, Pepper Velouté, over Whipped Potatoes and Chef Vegetable

Mimslyn Meatloaf 16.95 (GF)

Bacon Wrapped Country Style Meatloaf with Ground Pork and Beef, Creamy Caramelized Onion and Mushroom Sauce with Whipped Potatoes and Chef Vegetable

Salmon 17.95 (GF)

Pan Seared Salmon over Shrimp and Butternut Squash Risotto and Chef Vegetable

Pork Chops 17.95 (GF)

Grilled Pork Chops with Sweet Cranberry BBQ Sauce with Whipped Potatoes and Chef Vegetable

Fish and Chips 16.95

Golden Fried Cod with Seasoned Waffle Fries, Carrot and Radish Slaw and Tartar Sauce

HOUSE SPECIAL

Stuffed Portabella 16.95 (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 food-borne illness.

Menu Item is Gluten Free



Menu Item is Vegetarian



Dessert Menu Available