

Circa '31

Thank You for Joining Us for Dinner

Starters

HOUSE SPECIAL ★

Crab Dip 14.95

Crab Mixed with House Pimento Cheese, Golden Panko Crust, Radicchio Cups, Baby Carrots, Crackers and Sliced Bread

Fried Green Tomatoes 11.95

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

Wings (5) 7.95 (7) 8.95

Fried Jumbo Chicken Wings with Your Choice of Buffalo, BBQ or Asian Sauce

Duck Empanadas 12.95

Golden Fried Duck and Corn Empanadas, Chipotle Orange Sauce, Black Bean and Corn Salsa, Arugula

Virginia Ham Flat Bread 12.95

Virginia Ham, Garlic Honey Mustard Spread, Caramelized Onions, Arugula and Balsamic Reduction

Duck Confit Nachos 12.95

Seasoned Duck Confit, House Corn Tortilla Chips, Mozzarella, Sliced Jalapenos, Black Bean and Corn Salsa, Avocado and Sour Cream

Soup & Salads

French Onion 7.95

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

Circa '31 Salad 6.95 (V)

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

As a Side Salad 3.95

Caesar Salad 5.95

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

Sharable Size 8.95

Blackened Tuna Cobb 15.95

Blackened Tuna Filet, Mixed Greens, Tomatoes, Onions, Bacon, Sliced Hard Boiled Egg, Goat Cheese

Sandwiches

***The Mimslyn Burger 14.95**

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

Country Ham BLT 14.95

Fried Salt Cured Virginia Ham, Fried Green Tomatoes, Crisp Lettuce and Pimento Cheese on Grilled Rye, Served with a Pickle and Seasoned Waffled Fries

Black Bean Burger 12.95 (V)

House Made Black Bean Burger, Chipotle Aioli, Crisp Lettuce, Tomato and Thick Sliced Red Onion on a Toasted Brioche Roll, Served with a Pickle and Seasoned Fries

Entrees

*Entrees Served with Your Choice of
Sautéed Mixed Vegetables or House Braised Collard Greens

HOUSE SPECIAL ★

Quail and Chicken Sausage 22.95 (GF)

Seared and Roasted Quail with Grilled Chicken and Apple Sausage,
Herbed Apple Butter Sauce, Served with Wild Rice Pilaf

Stuffed Portabella 18.95 (V)

Roasted Stuffed Portabella with Creamed Garlic Spinach, Mushrooms and Squash,
Topped with Crispy Brie and Served with Wild Rice

Pork Steak 19.95 (GF)

Grilled 10oz Pork Blade Steak with Bacon Jam Compound Butter,
Served with Whipped Potatoes

Cajun Trout 23.95

Pan Fried Rainbow Trout with Creamy Cajun Crawfish,
Served with Smoked Gouda Grits and Bacon

Butternut Squash Ravioli and Lobster 24.95

Butternut Squash and Parmesan Ravioli with Sautéed Lobster and Asparagus
in a Tarragon Cream Sauce

Pork Belly and Scallops 24.95 (GF)

Seared Scallops and Smoked Pork Belly with
Caramelized Onion Smoked Tomato Molasses Sauce and Whipped Potatoes

* 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

(GF)

(V)

Dessert Menu Available