



Circa
1886

Seated Lunch Menu

APPETIZER

(PLEASE CHOOSE ONE OF THE FOLLOWING)

CIRCA SALAD

Farmers Lettuce, English Cucumbers, Shredded Carrots, Baby Tomatoes, Shaved Red Onion, Roasted Pepper Vinaigrette

MUSHROOM BISQUE

Garnished with a Tomato and Green Onion Relish

CUCUMBER GAZPACHO

Garnished with Lemon Avocado Oil

MAIN COURSE

(PLEASE CHOOSE ONE OF THE FOLLOWING)

GRILLED PETITE FILET \$50

Whipped Idaho Potatoes, Seasonal Vegetables, Cabernet Reduction

SEARED CHICKEN BREAST \$40

Sun-dried Cherry Risotto, Lemon Mornay

GRILLED ATLANTIC SALMON \$35

Over Baby Greens, Caramelized Banyuls Vinaigrette

FRIED CAROLINA QUAIL \$45

Cracked Pepper Bechamel, White Cheddar Grits, Wilted Spinach

CHEF'S VEGETABLE TASTING \$35

DESSERT

PLEASE SELECT ONE DESSERT- SEE DESSERT LIST



\$50.00 Per Person

All prices are exclusive of tax, gratuity and beverages

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Desserts

CRÈME BRÛLÉE
WITH BROWN BUTTER FINANCIER
*(Crème Brûlée Flavors - Chocolate,
Tahitian Vanilla Bean, or Plantation Rice)*

BANANA FRITTERS
Caramel Chocolate Sauce, Vanilla Ice Cream

WARM CHOCOLATE TRUFFLE CAKE
Chocolate Sauce, Vanilla Ice Cream

CAROLINA GOLD PANNA COTTA
Pecan Praline, Peach Jam, Brown Butter Financier

WARM PINEAPPLE UPSIDE DOWN CAKE
Caramel Sauce, Vanilla Ice Cream

KEY LIME TART
Raspberry Coulis, Raspberries, Vanilla Bean Whipped Cream

All prices are exclusive of tax, gratuity and beverages. All final contracts must be signed no less than two weeks prior to the event. All guarantees must be received 72 hours prior to the event.

