



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 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

\$50.00 Per Person

All prices are exclusive of tax, gratuity and beverages

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Desserts

LEMON CRÈME TART

Toasted Meringue, Strawberry Mint Sorbet

CHOCOLATE CRÈMEUX

*Butterscotch Caramel, Pistachio Biscotti Crumb,
Blackberry Gelée, White Chocolate Ganache*

FLOURLESS CHOCOLATE CAKE

*Chocolate Fudge Sauce, Raspberry Crunch,
French Vanilla Ice Cream*

BROWN BUTTER PANNA COTTA

*Blueberry Orange Compote, Honey Oat Cake,
Hot Buttered Rum Sauce*

VEGAN CARROT CAKE

*Citrus Curd, Toasted Pine Nuts,
Pineapple Saffron Sherbet*

CRÈME BRÛLÉE

Financier Cake, Seasonal Berries

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.

