

Circa 81

small plates

soups + salads

She Crab Soup ^{GF} made with jumbo lump crab and a hint of sherry	9.99
Tomato Basil Soup made with Beaufort Olive Oil Co. basil olive oil, fried goat cheese and citrus crema	7.99
House Salad ^{*GF*} mixed greens, hard-boiled egg, tomato, and bacon topped with croutons, dressing of your choice	10.99
*Sesame Tuna Salad ^{GF} benne encrusted local yellowfin tuna, mixed greens, pickled cucumber, roasted edamame, soy ginger vinaigrette	17.99
Caprese Salad ^{GF} heirloom tomato, herbed mozzarella, basil, basil olive oil and 18 year traditional balsamic, smoked alderwood salt	12.99

Add grilled chicken for 3.99, grilled shrimp 6.99 / Salad dressings: balsamic, raspberry or soy-ginger vinaigrettes, ranch

cheese + charcuterie

Ashe County Cheeses ^{*GF*} variety of North Carolina cheeses, table crackers, fruit chutney	12.99
Pimento Cheese with biscuit crackers ^{*GF*}	8.99
Jamón Serrano ^{*GF*} dry, cured Spanish ham by Redondo Iglesias, aged 18 months, sliced country loaf	11.99
Benton's Ham ^{*GF*} cured and smoked Appalachian ham aged 18-24 months, sliced country loaf	11.99
Lady Edison Dry Cured Spanish Chorizo ^{*GF*} with table crackers	11.99
Chef's Tour ^{*GF*} variety of cheeses and hams, olives, seasonal pickled items, crackers, chef's choice of accompaniments	half 24.99 / full 39.99

tapas

Bread Service featuring Beaufort Olive Oil Co. Tuscan herb olive oil, 18 year traditional balsamic vinegar	small 3.99 / large 5.99
Green Olives ^{GF} Castelvetrano, Italy	5.99
Serrano Ham Hush Puppy with malt vinegar aioli	8.99
Hot Crab Dip ^{*GF*} with parmesan flat bread	12.99
Shrimp & Grits ^{GF} fried grit cake, chorizo sautéed shrimp & cajun cream sauce	12.99
Crab Cake homemade with jumbo lump crab, served with lemon tarragon aioli, red onion marmalade	12.99
Pot Stickers pork dumplings, served with a soy ginger dipping sauce	9.99
Sweet Potato Quesadilla cream cheese, cinnamon, cumin, hint of cayenne pepper, sweet & spicy pepper jelly	8.99
Black Bean Quesadilla whole black beans, Monterey Jack and Havarti cheese, chipotle sauce, sour cream Add grilled chicken for 2.99	9.99
*Seared Sesame Tuna ^{GF} wasabi and soy ginger dipping sauce	12.99
Potatoes Brava ^{GF} sliced potatoes, grilled to a crisp with a spicy brava aioli	8.99
Medjool Dates ^{GF} bacon, almond, chevre, sunchoke	9.99
Savory Stuffed Brie with pepper jelly & toasted walnuts, wrapped in puff pastry & served with warm French bread	10.99
*Rosemary Beef ^{GF} asparagus, mashed potatoes, garlic demi-glace	12.99
Gambas al Ajillo ^{*GF*} (shrimp in garlic) extra virgin olive oil, crostini	10.99
*Ashley Farms Duck Breast ^{GF} beets, celery root, shaved fennel, compressed apple, citrus	12.99
Truffle Honey Pork Belly ^{GF} smoked gouda cheese grits, toasted benne, pea tendrils	12.99
Charred Brussels Sprouts ^{GF} harissa emulsion, sea salt, lemon	9.99
Asparagus ^{GF} smoked salt, cured yolk, parmesan, poached egg*, fine herbs	9.99
Steamed Mussels ^{*GF*} with lime and cilantro	10.99
Rustic Bruschetta Benton's ham, fig, honey, citrus goat cheese, arugula, peach white balsamic	10.99

large plates

Cavatappi Shrimp Pasta oven roasted tomatoes, spinach, Benton's bacon, pesto	28.99
*Lamb Chops ^{GF} fingerling potatoes, roasted broccoli, peppadew peppers, arugula	28.99
*Seared Salmon ^{GF} preserved lemon-basil risotto, parmesan crisp, spinach	25.99
*Ribeye ^{*GF*} garlic mashed potatoes, asparagus, Lusty Monk mustard demi-glace	36.99
*Mixed Grill ^{*GF*} blackened Yellowfin tuna, pan seared duck breast, beef tenderloin, tobacco onions, wild mushrooms	33.99
Extra Side Items	2.99
potato salad ^{GF} , pasta salad, broccoli salad ^{GF} , edamame succotash ^{GF} , sweet potato fries ^{GF} , house cooked chips ^{GF}	
gluten-free bread/gluten-free substitutions	1.00

^{GF} indicates this menu item is gluten free | ^{*GF*} indicates this menu item may be modified to be gluten free | Please alert your server to any dietary needs
20% gratuity may be added for parties of 6 or more and groups requiring separate checks

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**