

Circa 81

small plates

soups + salads

She Crab Soup ^{GF} made with jumbo lump crab and a hint of sherry	10.99
Tomato Basil Soup made with Beaufort Olive Oil Co. basil olive oil, fried goat cheese and citrus crema	8.99
House Salad ^{*GF*} mixed greens, hard-boiled egg, tomato, and bacon topped with croutons, dressing of your choice	11.99
*Sesame Tuna Salad ^{GF} benne encrusted local yellowfin tuna, mixed greens, pickled cucumber, roasted edamame, soy ginger vinaigrette	19.99
Caprese Salad ^{GF} heirloom tomato, herbed mozzarella, basil, basil olive oil and 18 year traditional balsamic, smoked alderwood salt	14.99
Spinach Salad ^{GF} red apple, walnuts, dried cranberries, pickled red onion, hot bacon dressing	14.99

Add grilled chicken for 6.99, 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	16.99
Pimento Cheese with biscuit crackers ^{*GF*}	11.99
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	13.99
Lady Edison Dry Cured Spanish Chorizo ^{*GF*} with table crackers	13.99
Chef's Tour ^{*GF*} variety of cheeses and hams, olives, seasonal pickled items, crackers, chef's choice of accompaniments	half 29.99 / full 39.99

tapas

Bread Service ^{*GF*} 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	6.99
Fried Goat Cheese mango chutney, sweet drop peppers	10.99
Seafood Mac and Cheese shrimp and scallops, the gastronomic equivalent of your favorite blanket	14.99
Spanish Lamb Meatballs ^{GF} sriracha, whipped feta, cilantro	15.99
Stuffed Portobello Mushrooms ^{GF} spinach, chevre, sundried tomatoes, pesto	13.99
Parmesan Truffle Fries with roasted garlic aioli	11.99
Hot Crab Dip ^{*GF*} with parmesan flat bread	14.99
Shrimp & Grits ^{*GF*} fried grit cake, chorizo sautéed shrimp & Cajun cream sauce	14.99
Crab Cake homemade with a blend of crabmeat, served with lemon tarragon aioli, pineapple mango salsa	14.99
Pot Stickers pork dumplings, served with a soy ginger dipping sauce and sweet Thai chili	12.99
Black Bean Quesadilla black beans, Monterey Jack and Havarti cheese, chipotle aioli, sour cream, +grilled chicken	2.99
*Seared Sesame Tuna ^{*GF*} wasabi, soy ginger dipping sauce, pickled ginger	14.99
Potatoes Brava sliced potatoes, grilled to a crisp with a spicy brava aioli	9.99
Medjool Dates ^{GF} bacon, almond, chevre	11.99
Savory Stuffed Brie with pepper jelly & toasted walnuts, wrapped in puff pastry & served with warm French bread	11.99
*Rosemary Beef ^{GF} asparagus, mashed potatoes, garlic demi-glace	15.99
Gambas al Ajillo ^{*GF*} (shrimp in garlic) extra virgin olive oil, crostini	11.99
Truffle Honey Pork Belly ^{GF} smoked gouda cheese grits, toasted benne, citrus arugula	13.99
Charred Brussels Sprouts ^{GF} harissa emulsion, sea salt, lemon	11.99
Steamed Mussels ^{*GF*} with lime and cilantro	19.99
Asparagus ^{GF} smoked salt, cured yolk, parmesan, poached egg*, citrus arugula	10.99
Rustic Bruschetta ^{*GF*} Benton's ham, fig, honey, citrus goat cheese, arugula, peach white balsamic, country loaf	11.99

large plates

Fried Shrimp Plate French fries, Carolina slaw, tartar sauce	26.99
Parmesan Encrusted Mahi Mahi asparagus, garlic mashed potatoes, lemon basil cream	36.99
Blackened Shrimp or Chicken Alfredo choice of chicken or shrimp with truffled mushroom, spinach, pappardelle	29.99
*Stuffed Beef Shoulder Tenderloin ^{GF} feta, bacon, basil, sundried tomatoes, garlic mashed potatoes, roasted red pepper cream, asparagus	39.99
Grilled Chicken Breast ^{GF} grilled chicken, garlic mashed potatoes, asparagus, Cajun cream sauce	29.99
Extra Side Items	3.99
potato salad ^{GF} , pasta salad, broccoli salad ^{GF} , edamame succotash ^{GF} , sweet potato fries, house cooked chips	
gluten-free bread/gluten-free substitutions	3.00

^{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% service fee 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*