

# Circa 81

## small plates

### soups + salads

<b>She Crab Soup</b> <sup>GF</sup> made with jumbo lump crab and a hint of sherry	10.99
<b>Tomato Basil Soup</b> made with Beaufort Olive Oil Co. basil olive oil, fried goat cheese and citrus crema	8.99
<b>House Salad</b> <sup>*GF*</sup> mixed greens, hard-boiled egg, tomato, and bacon topped with croutons, dressing of your choice	11.99
<b>*Sesame Tuna Salad</b> <sup>GF</sup> benne encrusted local yellowfin tuna, mixed greens, pickled cucumber, roasted edamame, soy ginger vinaigrette	19.99
<b>Caprese Salad</b> <sup>GF</sup> heirloom tomato, herbed mozzarella, basil, basil olive oil and 18 year traditional balsamic, smoked alderwood salt	13.99

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

### cheese + charcuterie

<b>Ashe County Cheeses</b> <sup>*GF*</sup> variety of North Carolina cheeses, table crackers, fruit chutney	13.99
<b>Pimento Cheese with biscuit crackers</b> <sup>*GF*</sup>	9.99
<b>Jamón Serrano</b> <sup>*GF*</sup> dry, cured Spanish ham by Redondo Iglesias, aged 18 months, sliced country loaf	11.99
<b>Benton's Ham</b> <sup>*GF*</sup> cured and smoked Appalachian ham aged 18-24 months, sliced country loaf	13.99
<b>Lady Edison Dry Cured Spanish Chorizo</b> <sup>*GF*</sup> with table crackers	13.99
<b>Chef's Tour</b> <sup>*GF*</sup> variety of cheeses and hams, olives, seasonal pickled items, crackers, chef's choice of accompaniments	half 24.99 / full 39.99

### tapas

<b>Bread Service</b> featuring Beaufort Olive Oil Co. Tuscan herb olive oil, 18 year traditional balsamic vinegar	small 3.99 / large 5.99
<b>Green Olives</b> <sup>GF</sup> Castelvetrano, Italy	6.99
<b>Serrano Ham Hush Puppy</b> with malt vinegar aioli	9.99
<b>Hot Crab Dip</b> <sup>*GF*</sup> with parmesan flat bread	13.99
<b>Shrimp &amp; Grits</b> <sup>GF</sup> fried grit cake, chorizo sautéed shrimp & cajun cream sauce	13.99
<b>Crab Cake</b> homemade with jumbo lump crab, served with lemon tarragon aioli, red onion marmalade	14.99
<b>Pot Stickers</b> pork dumplings, served with a soy ginger dipping sauce	10.99
<b>Sweet Potato Quesadilla</b> cream cheese, cinnamon, cumin, hint of cayenne pepper, sweet & spicy pepper jelly	9.99
<b>Black Bean Quesadilla</b> whole black beans, Monterey Jack and Havarti cheese, chipotle sauce, sour cream Add grilled chicken for 2.99	10.99
<b>*Seared Sesame Tuna</b> <sup>GF</sup> wasabi and soy ginger dipping sauce	13.99
<b>Potatoes Brava</b> <sup>GF</sup> sliced potatoes, grilled to a crisp with a spicy brava aioli	9.99
<b>Medjool Dates</b> <sup>GF</sup> bacon, almond, chevre, sunchoke	10.99
<b>Savory Stuffed Brie</b> with pepper jelly & toasted walnuts, wrapped in puff pastry & served with warm French bread	11.99
<b>*Rosemary Beef</b> <sup>GF</sup> asparagus, mashed potatoes, garlic demi-glace	13.99
<b>Gambas al Ajillo</b> <sup>*GF*</sup> (shrimp in garlic) extra virgin olive oil, crostini	11.99
<b>*Ashley Farms Duck Breast</b> <sup>GF</sup> beets, celery root, shaved fennel, compressed apple, citrus	13.99
<b>Truffle Honey Pork Belly</b> <sup>GF</sup> smoked gouda cheese grits, toasted benne, pea tendrils	13.99
<b>Charred Brussels Sprouts</b> <sup>GF</sup> harissa emulsion, sea salt, lemon	10.99
<b>Asparagus</b> <sup>GF</sup> smoked salt, cured yolk, parmesan, poached egg*, fine herbs	10.99
<b>Steamed Mussels</b> <sup>*GF*</sup> with lime and cilantro	11.99
<b>Rustic Bruschetta</b> Benton's ham, fig, honey, citrus goat cheese, arugula, peach white balsamic	11.99

### large plates

<b>Cavatappi Shrimp Pasta</b> oven roasted tomatoes, spinach, Benton's bacon, pesto	29.99
<b>*Lamb Chops</b> <sup>GF</sup> fingerling potatoes, roasted broccoli, peppadew peppers, arugula	31.99
<b>*Seared Salmon</b> <sup>GF</sup> preserved lemon-basil risotto, parmesan crisp, spinach	28.99
<b>*Ribeye</b> <sup>*GF*</sup> garlic mashed potatoes, asparagus, Lusty Monk mustard demi-glace	39.99
<b>*Mixed Grill</b> <sup>*GF*</sup> blackened Yellowfin tuna, pan seared duck breast, beef tenderloin, tobacco onions, wild mushrooms	37.99
Extra Side Items	3.99
potato salad <sup>GF</sup> , pasta salad, broccoli salad <sup>GF</sup> , edamame succotash <sup>GF</sup> , sweet potato fries <sup>GF</sup> , house cooked chips <sup>GF</sup>	
gluten-free bread/gluten-free substitutions	1.00

<sup>GF</sup> indicates this menu item is gluten free | <sup>\*GF\*</sup> 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*