

# Circa 81

## small plates

### soups + salads

<b>She Crab Soup</b> <sup>GF</sup> made with jumbo lump crab and a hint of sherry	7.99
<b>Tomato Basil Soup</b> made with Beaufort Olive Oil Co. basil olive oil, fried goat cheese and citrus crema	6.99
<b>House Salad</b> <sup>*GF*</sup> mixed greens, hard-boiled egg, tomato, and bacon topped with croutons, dressing of your choice	9.99
<b>Sesame Tuna Salad</b> <sup>GF</sup> benne encrusted local yellowfin tuna, mixed greens, pickled cucumber, roasted edamame, soy ginger vinaigrette	15.99
<b>Caprese Salad</b> <sup>GF</sup> heirloom tomato, herbed mozzarella, basil, basil olive oil and 18 year traditional balsamic, smoked alderwood salt	11.99

*Add grilled chicken for 3.99, grilled shrimp 6.99*

### cheese + charcuterie

<b>Ashe County Cheeses</b> <sup>*GF*</sup> variety of North Carolina cheeses, table crackers, fruit chutney	10.99
<b>Pimento Cheese with biscuit crackers</b> <sup>*GF*</sup>	6.99
<b>Jamón Serrano</b> <sup>*GF*</sup> dry, cured Spanish ham by Redondo Iglesias, aged 18 months, sliced country loaf	9.99
<b>Benton's Ham</b> <sup>*GF*</sup> cured and smoked Appalachian ham aged 18-24 months, sliced country loaf	9.99
<b>Lady Edison Extra Fancy Country Ham</b> <sup>*GF*</sup> aged 18 months, savory, served with table crackers	14.99
<b>Lady Edison Dry Cured Spanish Chorizo</b> <sup>*GF*</sup> with table crackers	9.99
<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 Balsamic Vinegar	small 2.99 / large 4.99
<b>Green Olives</b> <sup>GF</sup> Castelvetrano, Italy	5.99
<b>Serrano Ham Hush Puppy</b> with malt vinegar aioli	5.99
<b>Hot Crab Dip</b> <sup>*GF*</sup> with parmesan flat bread	10.99
<b>Shrimp &amp; Grits</b> <sup>GF</sup> fried grit cake, chorizo sautéed shrimp & cajun cream sauce	8.99
<b>Crab Cake</b> homemade with jumbo lump crab, served with lemon tarragon aioli, red onion marmalade	10.99
<b>Pot Stickers</b> pork dumplings, served with a soy ginger dipping sauce	7.99
<b>Sweet Potato Quesadilla</b> cream cheese, cinnamon, cumin, hint of cayenne pepper, sweet & spicy pepper jelly	7.99
<b>Black Bean Quesadilla</b> whole black beans, cilantro, Monterey Jack and Havarti cheese, chipotle sauce, sour cream Add grilled chicken for 2.99	8.99
<b>Seared Sesame Tuna</b> <sup>GF</sup> wasabi and soy ginger dipping sauce	11.99
<b>Potatoes Brava</b> <sup>GF</sup> sliced potatoes, grilled to a crisp with a spicy brava aioli	6.99
<b>Medjool Dates</b> <sup>GF</sup> bacon, almond, chevre, sunchoke	8.99
<b>Savory Stuffed Brie</b> with pepper jelly & toasted walnuts, wrapped in puff pastry & served with warm French bread	8.99
<b>Rosemary Beef</b> <sup>GF</sup> asparagus, mashed potatoes, garlic demi-glace	12.99
<b>Gambas al Ajillo</b> <sup>*GF*</sup> (shrimp in garlic) extra virgin olive oil, crostini	8.99
<b>Ashley Farms Duck Breast</b> <sup>GF</sup> beets, celery root, shaved fennel, compressed apple, citrus	11.99
<b>Truffle Honey Pork Belly</b> <sup>GF</sup> smoked gouda cheese grits, toasted benne, pea tendrils	12.99
<b>Charred Brussel Sprouts</b> <sup>GF</sup> harissa emulsion, sea salt, lemon	8.99
<b>Asparagus</b> <sup>GF</sup> smoked salt, cured yolk, parmesan, poached egg, fine herbs	7.99
<b>Chorizo and Clams</b> <sup>*GF*</sup> Spanish chorizo, onions, garlic white wine broth with toast	10.99
<b>Stuffed Piquillo Peppers</b> <sup>GF</sup> chevre, lemon, chive, citrus arugula, tarragon aioli	9.99
<b>Rustic Bruschetta</b> Benton's ham, fig, honey, citrus goat cheese, arugula, peach white balsamic	8.99
<b>Fried Provolone Cheese</b> house-made marinara toast points	9.99

### large plates

<b>Cavatappi Seafood Pasta</b> shrimp, crabmeat, sundried tomatoes, sweet peas, Benton's bacon, pesto cream	28.99
<b>Lamb Chops</b> <sup>GF</sup> garlic and herb marinated, roasted fingerling potatoes, asparagus, fig and orange marmalade	27.99
<b>Bourbon Glazed Heritage Pork Chop</b> <sup>GF</sup> mashed sweet potatoes with ginger, sautéed spinach	26.99
<b>Beef Shoulder Tenderloin</b> <sup>*GF*</sup> garlic demi-glace, wild mushrooms, broccoli, carrots, mashed potatoes	28.99
<b>Mixed Grill</b> <sup>GF</sup> blackened Yellowfin tuna, pan seared duck breast, beef tenderloin, tobacco onions, wild mushrooms	29.99
Extra Side Items	2.99
potato salad <sup>GF</sup> , pasta salad, broccoli salad <sup>GF</sup> , edamame succotash <sup>GF</sup> , mixed vegetables <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*