



Circa 1886

149 Wentworth Street | Charleston, SC 29401
(843) 853-7828 | circa1886.com

3 COURSES FOR \$49

with WINE PAIRINGS \$75

Executive Chef - Marc Collins

Pastry Chef - Scott Lovorn

APPETIZER

Choice of:

VEAL PÂTÉ | Pickled Pearl Onions, Beet Mustard, Spinach Pistou, Pistachio, Tarragon Crostini

FRIED GREEN TOMATO SALAD | Baby Iceberg Lettuce, Chow Chow, Sour Cream n' Chive Dressing

PRESERVED RABBIT gf | Corn Cob Bouillon, Seewee Bean Succotash, Bear Tallow

CIDER POACHED APPLE SALAD gf | Sour Sap, Shoots & Cress, Toasted Squash Seeds, Hominy Crunch

AFRICAN PEANUT SOUP gf | Apple Ribbons, Toasted Benne Seeds, Celery, Pig Ear

SHRIMP N' RICE GRITS gf | Cabbage Leaves, Burden Creek Dairy Goat Cheese, Smoked Ham Hock Gravy, Scallions

MAIN COURSE

Choice of:

RAINBOW TROUT gf

Sumac n' Chestnut Crusted Trout, Braised Mushrooms n' Greens, Rainbow Carrots, Ramp Pudding

VEGETABLE "ONE POT" gf

Sapelo Island Red Peas, Preserved Tomatoes, Greens, Heart Of Palm, Pecan Oil, Hoe Cakes, Cane Syrup Butter

MEETING STREET CRAB gf

Fava Beans, Bell Peppers, Tobacco Onions, Cauliflower, Sherry Mornay

PIEDMONTESE BEEF gf

Truffle Potato Croquette, Asparagus, Chattooga Blue Cheese, Beurre Rouge

CAROLINA CATCH gf

Dayboat Fish, Whole Grain Sorghum, Celeriac, Roasted Beets, Basil Espuma, Meyer Lemon Sauce

BUTTERMILK FRIED RED HEN gf

Green Bean Casserole, Carolina Reaper Aioli, Finger Limes, Pomme Purée, Roasted Shallot Gravy

SWEET FINISH

Choice of:

HUGUENOT TORTE SOUFFLÉ | Green Apples, Pecan Pie Curd, Ginger Ice Cream, Pecan Streusel

SQUASH CAKE gf | Blackberry Wojape, Honey Pine Nut Butter, Crispy Wild Rice, Juniper Ash, White Chocolate "Honey Comb"

VALRHONA TRIPLE CHOCOLATE BOMBE | Chocolate Mousse, Pot de Crème, Sponge Cake, Milk Chocolate Ganache

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

20% service charge will be added for parties of 6 or more.