

Charleston RESTAURANT WEEK

SEPTEMBER 6th 17



Circa
1886

Circa 1886

149 Wentworth Street
Charleston, SC 29401

(843) 853-7828

www.circa1886.com

3 COURSES FOR \$45

With Wine Pairings \$70

Executive Chef - Marc Collins

Pastry Chef - Scott Lovorn

Closed Sundays

APPETIZER

WEDGE SALAD

Radishes, English Cucumbers, Carrots, Rosemary Poppy Seed Dressing, Lemon Pepper Crunch

SCALLOPS *GF*

Green Garlic Butter, Maque Choux, Pea Shoots, Feta, Blood Orange Vinegar Slaw

61°C FARM EGG *GF*

Warm Bacon Vinaigrette, Pomme Frites, Arugula, Cherry Tomatoes

HERITAGE PORK BELLY *GF*

Butter Beans, Grilled Bermuda Onions, Yuzu Apple Butter, Fried Peanuts

MAIN COURSE

LAMB LOIN* *GF*

Blue Cornmeal Crusted, Whipped Potatoes, Sage Oil, Rainbow Carrots, Spinach Bechamel

PIEDMONTESE BEEF* *GF*

Fingerling Potatoes, Hominy, Foie Gras, Vidalia Onions, Mushrooms, Calamansi Demi Glace, Parsley

CHICKEN FRIED SALMON

Sour Cream Grits, Dill Butter, Grand Marnier Fennel Confit

BROKEN ARROW ANTELOPE* *GF*

Smoked Blackberry Barbeque Sauce, Vanilla Bourbon Baked Beans, Rapini, Cipollini Onions, Ash Essence

TRIPLE POTATO GRATIN *GF*

Caramelized Turnips, Almond Milk, Zucchini, Truffle n' Pea Mousseline

CIDER BRINED CHICKEN* *GF*

Artichoke Porcini Barigoule, Celery Root Purée, Pimento Cheese Carolina Gold Rice, Ginger Pan Sauce

SWEET FINISH

PEACH CRISP SOUFFLÉ

Crispy Streusel, Brown Sugar Ice Cream, Vanilla-Peach Anglaise

CRISPY BLACK FOREST BREAD PUDDING

Cherry Compote, Ganache, Orange Ice Cream

STRAWBERRY SHORTCAKE

Citrus Pound Cake, Grand Marnier Mascarpone Mousse, Honeysuckle Ice Cream

**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