



\$5

## *Bar Menu*

*Everyday 5pm to 7pm*

### *Fried Calamari*

*With mandarin hot & sweet sauce  
and wasabi cream*

### *Spring Rolls*

*Shrimp, pork & vegetables rolled in rice paper;  
with nuoc-cham & Thai peanut dipping sauces*

### *Eggplant Rollantine*

*Eggplant rolled with Italian cheeses, served with creamy tomato and basil sauce*

### *Tempura-Fried Vegetable Roll*

*Asparagus, roasted red pepper and Brie*

### *California Roll*

*Crab, avocado, carrot & cucumber*

# **Circa 1922 Prix Fixe**

## **Sunday-Thursday**

*Please select one of the following Salads*

### **Circa Organic Greens**

*Pear, sugared walnuts, tempura Gorgonzola, and shallot vinaigrette*

### **Classic Caesar**

*Homemade Caesar dressing, and croutons*

*Please select one of the following Entrées*

### **Ashley Farms Chicken Orecchiette**

*Sun-dried tomato, spinach, artichoke,  
light cream sauce*

### **Herb-Crusted Local Flounder**

*Warm German potato salad,  
haricots verts, and sauce meuniere*

### **Grilled New York Strip**

*Fingerling potatoes, haricots verts  
and Bordelaise sauce*

### **Paella**

*Traditional Spanish fare of clams, mussels,  
shrimp, scallops, and chorizo sausage,  
cooked in a savory saffron rice pilaf*

### **Crabmeat Cheesecake**

*Baked in a roasted garlic & pecorino crust,  
with a Champagne Brie cream*

### **Crêpe Cannelloni of Local Ratatouille**

*Eggplant, zucchini, squash, sun-dried tomato, & goat cheese,  
with Sherry vinegar and olive oil*

*Coffee and Chef's Specialty Dessert*

**\$19.95 per person**

## Starters

### Crab Dip

*Artichokes, Brie, and spinach, served with toasted crostini*

9<sup>50</sup>

### Escargot

*Sautéed with wild mushrooms and spinach, finished with Pernod cream, presented vol-au-vent*

9<sup>50</sup>

### Fried Calamari

*With mandarin hot & sweet sauce and wasabi cream*

8<sup>50</sup>

### Spring Rolls

*Shrimp, pork & vegetables rolled in rice paper; with nuoc-cham and Thai peanut dipping sauces*

6

### Black Mussels

*Roasted tomato, shallot, preserved lemon, fresh herbs and white wine*

9<sup>50</sup>

### Fried Green Tomatoes

*Crab gremolata and roasted red pepper remoulade*

10

## Seafood

### Ahi Tuna

*Roasted artichoke, caper berry, olives, spinach, and smoked sweet paprika sauce*

17

### Crabmeat Cheesecake

*Baked in a roasted garlic and pecorino crust with a Champagne Brie cream*

11<sup>50</sup>

### Herb-Crusted Local Flounder

*Warm German potato salad, haricots verts, and sauce meuniere*

14

### Seared Maine Scallops

*Fresh herb gnocchi, cherry tomato, squash, House-smoked bacon and sweet corn sauce*

14

### Shrimp & Lindely Mills Grits

*Andouille, roasted tomatoes and caramelized onions over gorgonzola grits*

12

### Grilled Scottish Salmon

*Primavera of melted leek, English peas, sweet corn, and fingerling potato, with crab gremolata*

16

### Paella

*Traditional Spanish fare of clams, mussels, shrimp, scallops, and chorizo sausage cooked in a savory saffron rice pilaf*

12<sup>50</sup>

## Meats

### Grilled Filet Mignon

*Polenta croutons, mushroom fondue and demi-glace*  
16

### Grilled New York Strip

*Fingerling potatoes, haricots verts and Bordelaise sauce*  
16<sup>50</sup>

### Ashley Farms Duck Breast

*Roasted root vegetables and hard spiced pesto*  
16

### Roasted All-Natural Loin of Lamb

*Market vegetables, crispy polenta*  
17

### Painted Hill's Beef Short Rib

*Spinach risotto and brassiage sauce*  
16<sup>50</sup>

### Pork Tenderloin

*Butternut squash, parsnip, and sweet potato,  
House smoked bacon and butterscotch demi-glace*  
14

## Salad

### Local Arugula

*Radish, Feta cheese, grilled onions, tomato,  
Piquillo peppers and olive tapenade vinaigrette*  
7<sup>50</sup>

### Caprese

*Local tomato, Bocconcini Mozzarella, basil,  
micro salad and balsamic*  
8<sup>50</sup>

### Baby Spinach

*Gorgonzola, pine nuts, and lemon vinaigrette*  
6

### Circa Organic Greens

*Pear, sugared walnuts, tempura Gorgonzola and shallot vinaigrette*  
6<sup>50</sup>

### Classic Caesar

*Homemade Caesar dressing and croutons*  
6

### Grilled Romaine

*Applewood smoked bacon, tomato,  
creamy bleu cheese dressing*  
8<sup>50</sup>

# Large Platters

**Sushi & Sashimi**  
*Miso Seared Tuna, Spicy Tuna Roll, California Roll, Vegetable Roll, Tempura Shrimp Roll, and Negamaki*  
 24

**Asian**  
*Thai Beef Saté, Thai Chicken Saté, Spring Rolls, and Miso Grilled Shrimp*  
 25

**Mediterranean**  
*Hummus, Stuffed Grape Leaves, Country Olives, Marinated Artichokes, Local Tomatoes & Bocconcini Mozzarella, Prosciutto Piccante*  
 22

**Charcuterie**  
*Duck Pastrami, Prosciutto Piccante, Fennel Salami, and Chorizo Sausage, with house pickled vegetables, mustard and hard spiced pesto*  
 14

# Tapas Tradicional

## Cheeses

*Boursin  
 Brie  
 Manchego  
 Celebrity Dairy Chevre  
 Gruyère  
 Red Dragon Cheddar  
 Mindoro Blue  
 Van Gogh Smoked Gouda*  
 4

## Bruschetta

*Goat Cheese, Arugula, Tomato  
 Wild Mushroom & Boursin  
 Feta, Tapenade, Basil*  
 5

## Small Plates

*Hummus  
 Grape Leaves  
 Country Olives  
 Marinated Artichokes  
 House Smoked Salmon Rillettes  
 Tuna Tartare Provençal  
 Local Tomatoes &  
 Bocconcini Mozzarella*  
 4

## Charcuterie

*Duck Pastrami  
 Prosciutto Piccante  
 Fennel Salami  
 Chorizo Sausage*  
 4.50

## Saté

*Thai Chicken  
 Thai Beef  
 Sesame Tuna  
 Miso Shrimp*  
 5

**\*\*\*Tapas Special\*\*\*  
 Everyday  
 all Tapas Tradicional  
 \$3.00  
 at the Bar**

**5:00pm—7:00pm**

## **Sushi and Sashimi**

\*\*\*\*\*Sushi Tuesday—All Sushi \$5\*\*\*\*\*

### Trio of Tuna

*Spicy tuna roll, miso seared sashimi & tuna tartare*  
11

### Negamaki

*Seared rare filet mignon, with a soy dipping sauce*  
11

### California Roll

*Crab, avocado, carrot & cucumber*  
9

### Lobster Roll

*Tempura-style with a mango hot & sweet*  
12

### Spicy Tuna Roll

*With poblano pepper and sriracha*  
9<sup>50</sup>

### Tempura-Fried Vegetable Roll

*Asparagus, roasted red pepper and Brie*  
7<sup>50</sup>

### Miso Seared Sashimi

*Black and white sesame crusted rare tuna with ponzu sauce*  
9<sup>50</sup>

### Tempura Shrimp Roll

*Asparagus, avocado and spicy mayo, in soy paper*  
10<sup>50</sup>

## **Pasta & Vegetarian**

### Eggplant Rollantine

*Eggplant rolled with Italian cheeses,  
with creamy tomato and basil sauce*  
9

### Crêpe Cannelloni of Local Ratatouille

*Eggplant, zucchini, squash, sun-dried tomato, goat cheese,  
with Sherry vinegar and olive oil*  
11

### Lobster Ravioli

*Sweet corn sauce and red pepper oil*  
15

### Ashley Farms Chicken Orecchiette

*Sun-dried tomato, spinach, artichoke,  
light cream sauce*  
11<sup>50</sup>

# The Origin of Tapas

*Tapas represent a style of eating originating in Sherry, Spain. Tapas spirit or style of eating is to eat by whim, free from rules or schedules. Just like a well considered meal, tapas present a variety of tastes and textures that are complimentary to one another. They are served in small portions and they are meant for immediate gratification. Select from different categories to create a delicious and diverse experience. Share amongst your friends a variety of dishes or order individually by courses.*

*The original tapa was a slice of ham or sausage placed over the mouth of a wineglass and served compliments of the house. The verb in Spanish "Tapar" means to cover; thus the origin of the word tapa. Since these meats were salty, they produced thirst, and smart tavern owners embraced the tapas as a means to increase their wine sales. As the custom grew, so did the selection of tapas; today they come in hundreds of varieties. We at Circa 1922 have tried to capture the spirit of tapas; fresh exquisitely presented and highly creative small plates. We hope we have adopted the camaraderie, spontaneity, and good times that are so much a part of the tapas tradition in Spain.*

*Enjoy at Circa 1922*

## Colossal Confections

All desserts 9<sup>50</sup>

### Crêpes Grand Marnier

*Stuffed with a white chocolate Mascarpone mousse; topped with a rich strawberry Grand Marnier sauce*

### Hot Chocolate Bar Cake

*With hazelnut praline gelato*

### 7-Layer Chocolate Cake

*Ultra-rich layers of chocolate cake alternating with chocolate ganache, covered in chocolate ganache*

### Bananas Foster with Myers' Dark Rum

*On banana walnut bread with banana ice cream*

### Key Lime Pie

*Circa's rendition of the Florida Keys tradition*

### Colossal Crème Brûlée

*Caramelized vanilla custard*

### Chocolate Coconut Sushi

*Served with chocolate and caramel dipping sauces*

Minis 3<sup>00</sup>

- Crème Brûlée
- Chocolate Pot de Crème
- New York Cheesecake
- Dark Chocolate Mousse
- White Chocolate Mousse
- Chocolate Peanut Butter Pie
- Key Lime Pie
- Banana Ice Cream
- Hazelnut Praline Gelato