



401 West Main Street Luray, VA 22835
540-743-5105 www.mimslyninn.com

Enjoy a fine and casual atmosphere with emphasis on contemporary Southern Cuisine. Our menu selection is always changing as seasonal ingredients, local meats, and fresh vegetables become available.

Circa '31 and The Speakeasy Bar and Restaurant are both featured in the June 2008 issue of *Virginia Living Magazine*.

Inquire About Our Daily Specials.

Hours Vary Seasonally. Call Ahead. Reservations are Suggested.
Menu options change daily due to seasonal ingredients and featured specials.

Appetizers and Soups-

Wild Mushroom Ravioli with Fresh Marinara and Black Truffle Cream Sauce \$8

Hot Virginia "Dip" of Turner Ham baked with Sweet Pepper Relish, Crushed Pecans, and Grilled Flatbread \$7

Smoked Salmon with Horseradish Aioli Black Truffle and Chive Bilini, Mache Greens in Herb Oil \$8

Fried Hazelnut Crusted Goat Cheese Medallions with Sundried Tomato Cream, Baby Arugula and White Truffle Oil \$7

Jumbo Freshwater Shrimp stuffed with Fresh Mozzarella wrapped in Pancetta, Stone-Ground Grits, Smokey Barbeque Sauce \$9

Lobster Bisque with Sherry and Poppy Seed Foam \$8

Chef's Seasonal Soup \$6

Salads-

Classic Caesar Salad

House Herbed Croutons, Bermuda Onion, and Shaved Parmesan \$7

Baby Spinach Salad

Roasted Beets, Gorgonzola Cheese, Candied Walnuts with a Port Wine Vinaigrette \$8

Circa '31 Salad

Spring Greens, Hite's Winter Radish, Cucumber, and Roasted Onion tossed with Grape Tomatoes in a House-made Raspberry Vinaigrette \$5

Circa '31

Dinner Menu

Executive Chef Chris Harris

Entrees

Local Brook Trout Stuffed with Granny Smith Apples, Farmers Cheese, Peppadew Peppers, and Herbed Orzo \$19

Circa '31 All Lump Crabcake with Turner Peach Sauce, Cornichon Aioli, and Baby Arugula \$28

Free-range Breast of Chicken stuffed with Boursin Cheese and Ham Wahini Rice Cake, Sauteed Brussels Sprouts, and Sage Pan Jus \$18

Veal Tenderloin wrapped in Aged Virginia Ham with Crispy Capers, Grape Tomato, and Gorgonzola Mashed Potatoes \$27

"Harris Ranch" Natural Filet Mignon of Beef Roasted Asparagus, Blue Crab Whipped Potato, and Sauce Bearnaise \$32

Pork Ribeye with Braised Hite Collard Greens Country Sausage-scented Scallop Potato, and Storman Mulled Wine Sauce \$23

Braised Lamb Shank with Dried Cherries, Stone Ground Polenta, Garlic Jus \$27

Braised Harris Ranch Beef Short Ribs, Herbed Cabernet Braising Liquid, Mirepoix and Yukon Gold Whipped Potatoes with Saba \$24

The Mimslyn Inn "Surf and Turf" Harris Ranch Filet Mignon and an All Lump Crabcake, Yukon Gold Whipped Potato and Roasted Asparagus, Sauce Bearnaise \$38

Chef's Vegetarian Entrée du Jour \$Market Price

Circa '31 Closed Monday and Tuesday for Dinner.

Circa '31

Lunch Menu

Executive Chef Chris Harris

Lunch Buffet Served Weekdays 11:30 am - 1:30 pm

See the daily menu posted on www.mimslyninn.com under dining.

From The Menu

Salads-

Caesar Salad

House Herbed Croutons, Bermuda Onion, and Shaved Parmesan \$6
(Add Grilled Chicken or Shrimp for \$3 more)

Circa '31 Salad

Spring Greens, Winter Radish, English Cucumber, and Roasted Onion tossed with Grape Tomatoes in a House-made Raspberry Vinaigrette \$5
(Add Grilled Chicken or Shrimp for \$3 more)

Sandwiches -

Southern Potato Salad, House-fried Potato Chips, or Seasoned Fries

Gore's Six-ounce Angus Burger

Green Leaf Lettuce, Tomato, Red Onion, on a Costanzo Roll \$8.50

Mt. Jackson Pulled Pork Sandwich

House-made Slaw and Rooster Sauce on a Costanzo Roll \$7.75

Turkey Club Sandwich on Pullman White

Lettuce, Tomato, and Bacon with Roasted Garlic Mayonnaise \$6.75

Circa '31 Crab Cake Sandwich

Greenleaf Lettuce and Cornichon Sauce on a Ciabbata Bread \$11.50

Circa '31

Breakfast- Served Daily

7:00 - 10:00 am

Sunday Brunch Buffet

10:30 am - 2:00 pm

Executive Chef Chris Harris

Circa '31

Children's Menu

Executive Chef Chris Harris

Gore's Angus Slider

Petite Burger on House Roll with Fries \$6.50

Chicken Ravioli

Chicken Jus and Parmesan Puree \$9.50

Mt. Jackson Pulled Pork Sandwich

House Slaw, Rooster Sauce on a Costanza Roll \$7.00

Chef's Vegetarian Entrée du Jour \$7.50

Pasta Bowl

Spaghetti with Marinara or Butter Sauce and Fresh Parmesan \$5.00

Chicken Tenders

Crispy Breaded Chicken with Ranch Sauce and Fries \$8.50

The Mimslyn PBJ

Double Stacked Peanut Butter and Jelly
on Brioche With House Chips \$6.00

Mountain Dog

All Beef Frank with Fries \$5.50

Shenandoah Apple Crock

Local Apple Sauce \$3.50

Call for Seasonal Hours.