



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.

*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

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, Sautéed 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

Appetizers and Soups-

Chef's Soup of the Day \$4.50

Classic French Onion Soup with Gruyere Gratin \$5.75

Hot Virginia "Dip" of Turner Ham with Sweet Pepper Relish, Crushed Pecans, and Grilled Flatbread \$6.50

Pulled Pork Barbecue Spring Rolls with Fulk's Run Rooster Sauce \$6.50

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)

Mimslyn Inn Southern Salad

A Scoop of Pulled Chicken Salad Over Brie and Date Risotto Cake
With Sweet Caramelized Onions and Mulled Wine Reduction \$7.50

Filet and Spring Green Salad

Broiled Filet of Beef over Spring Greens with Gorgonzola Cheese, Grape Tomatoes, Asparagus and Sliced Egg with Herbed Balsamic Vinaigrette \$10.95

Seafood Cobb Salad

Shrimp, Crab, Sliced Egg, Bacon, and Tomato with Mixed Greens and a Creamy Tarragon Dressing \$8.50

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

Roasted Chicken Sandwich

Breast of Chicken w/ Mushroom Ragout, Bacon & Swiss on Ciabatta Bread \$7.50

Shenandoah Panini

Turner Prosciutto, Roasted Portobello, Micro Basil, Fontina Cheese, pressed and served warm with Whole Grain Mustard \$7.50

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 Ciabatta Bread \$11.50

Atlantic Salmon Burger

Salmon with Fried Capers, Lettuce, Tomato, Onion and Cornichon Aioli on a Toasted Costanzo Roll \$8.50

Entrees -

Chicken "Pot Pie"

Traditional Comfort Food with Roasted Vegetables \$7.75

Bolognese Paparadelle with Pecorino Romano Cheese \$8.50

Shepherd's Pie

Lamb Ragout over Roasted Mirepoix with Mashed Potatoes \$8.50

Pan-seared Brook Trout

with Green Beans and Stone-ground Polenta, Brown Butter Sauce \$8.50

Petite Filet Mignon of Beef "au Poivre"

Served with Roasted Asparagus and Chef's Seasoned French Fries \$14.50

For your convenience an 18% gratuity will be applied to parties of 6 or more.

Circa '31
Breakfast- Daily Buffet

Circa '31
Children's Menu

Old Towne Chicken Pie

Pulled Chicken, Roasted Vegetables, and Gravy
in a Savory Pastry Crock \$9.00

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



Food Menu

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Starters

House Fried Speakeasy Potato Chips with Roasted Garlic and Onion Dip	\$5.50
Breaded Mozzarella, Fried Mozzarella with House made Marinara	\$8.95
Potato Skins topped with Cheddar-Jack Cheese, Bacon, and Green Onion	\$6.95
Wing Dings, Deep Fried with choice of Buffalo style or Regular, Celery and Ranch	\$6.95
Quesadilla, Filled with Duck, Spinach & Black Beans, served with Sour Cream	\$8.95
Hot Virginia "Dip" of Turner Ham, Sweet Pepper Relish, Crushed Pecans, Flatbread	\$6.95
Oyster Rockefeller, Fresh Oysters, Spinach, Turner Ham, Gruyere Cheese and Anise	\$9.95
Pork BBQ Spring Roll, and Slaw with Housemade Rooster Dipping Sauce	\$8.50
Caesar Salad with Fresh Shaved Parmesan (Add Chicken or Shrimp for \$5 more)	\$5.50
"The Charlie Chaplin" Salad, Cucumber, Tomato, Winter Radish, with White Balsamic	\$4.50
Classic French Onion Soup with Gruyere Gratin	\$6.95
Chef's Soup Preparation of the Day	

Sandwiches and Entrees

Sandwiches served with Southern Potato Salad, House Fried Potato Chips, or seasoned French Fries

"The Roaster" Grilled Chicken Wrap with Peppers, Onions, Cheddar-Jack Cheese	\$8.95
"The Tenderloin" Grilled Filet Wrap w/Peppers and Onions, Cheddar-Jack Cheese	\$12.95
"The Blind Pig" Pulled Pork Sandwich with House Slaw on a Costanzo Roll	\$8.75
"The Mimslyn" 6 oz. Angus Burger on a Kaiser Roll w/Lettuce, Tomato, Onion	\$8.95
"Al Capone" Sub Mortadella, Salami, Ham, Cheese, Portobello Mushrooms	\$8.95
"Atlantic Salmon Burger" with fried Capers, Lettuce, Tomato, and Onion	\$9.50
The Crab Cake Sandwich Lettuce, Cornichon Sauce on a Ciabatta Bread	\$12.50
"The Paddy Wagon" A Panini of Local Ham, Portobello, Basil, Fontina Cheese	\$9.75
"Chili Bread Bowl" Choice of Chicken & White Bean Chili or Ancho Beef Chili	\$7.95
"Shepard's Pie" Lamb Ragout over Roasted Mirepoix with Mashed Potatoes	\$14.95

Chicken Ravioli over Tomato Cream and Cheese, with a Tossed Green Salad	\$13.50
Beer Battered Cod Crispy Cod Filet served with Waffle Fries and Remoulade	\$12.50
Mountain Trout Pan Fried with Lemon Caper Butter and Asparagus	\$18.95
Baby Back Ribs Slow Smoked with Sweet Baby Rays, Cole Slaw and Fries	\$16.95-\$24.95
Grilled Ribeye Steak, Horseradish Whipped Potato, and Baked Asparagus Spears	\$24.50

Call for Seasonal Hours.