

Circa 1886 Restaurant

149 Wentworth St Behind the Wentworth Mansion 29401-1733 · +18438537828 · Updated: Jan 14, 2026

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ASHLEY TASTING MENU 5

TRUFFLE TOAST

Whipped Neufchatel, Black Truffles, Crispy Brioche, Leek Puree, Paddlefish Caviar

GROUPER

Pepitas, Cotija, Sofrito, Butternut Squash Ravioli, Chipotle Lime Beurre Blanc

PHEASANT BREAST

Lemon Rosemary "Stuffing", Fava Bean Puree, Carrots, Cherry, Truffle Glace

WAGYU BEEF

Mushroom Spinach Ragu, Tomme Parsnip Puree, Vegetable Jus Lie

SEASONAL SOUFFLÉ

House-made Ice Cream and Accompaniments

STARTERS 4

CANNELLINI BEAN SOUP	\$16.00
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Charred Fennel n' Pork Belly "Marmalade", Garlic Pudding, Chervil

BURRATA SALAD	\$17.00
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Beet Puree, Micro Arugula, Phyllo Nest, White Balsamic Vinaigrette, Bee Pollen

LOBSTER RISOTTO	\$29.00
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English Peas, Pea Shoots, Parmesan, Vadouvan Spice

SEARED FOIE GRAS	\$30.00
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White Chocolate Banana Bread, Passion Fruit Gel, Pecan Banana Relish, Cinnamon Chantilly

ENTREES 4

BEEF TENDERLOIN	\$60.00
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Wild Rice, Creamed Baby Spinach, Honey Glazed Carrots, Sauce Bordelaise

SEA SCALLOPS	\$48.00
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Carolina Gold Rice Middlins, Tomato Confit, Haricot Verts, Olive Oil Cured Olives, Vanilla Barigoule Sauce

GROUPER	\$49.00
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Pepitas, Cotija, Sofrito, Butternut Squash Ravioli, Chipotle Lime Beurre Blanc

HERITAGE BERKSHIRE PORK CHOP	\$50.00
Okinawa Sweet Potatoes, Sichuan Pineapple Glaze, Broccoli-Rabe, Ginger Ponzu Aioli, Thai Basil	

DESSERT 4

PEANUT BUTTER & BANANA GATEAUX	\$17.00
Banana Cake, Salted Caramel, Peanut Butter Mousse, Chocolate Miso Ganache	
BUTTERMILK PIE	\$16.00
Fresh Citrus, Vanilla Bean Cream, Citrumelo Sherbet, Pistachios	
SEASONAL SOUFFLÉ	\$16.00
House-made Ice Cream and Accompaniments	
VALRHONA CHOCOLATE & COFFEE	\$18.00
Dark Chocolate Mousse, Coffee Crème, Croissant Ice Cream	

COOPER TASTING MENU 5

ROASTED GARLIC & ARTICHOKE BRULEE	
Lemon, Hazelnuts, Iberico Ham, Chive Tuile	
CRAB "BAKE"	
Lump Blue Crab, Cauliflower, Celery, Corn Crunch, Swiss Cheese	
CHARLESTON HOT QUAIL BREAST	
Chilled Avocado Crema, Benne Seed Cucumber Relish, Black Radishes, Carolina Gold Rice Peanut Onigiri	
BROKEN ARROW ANTELOPE	
Butter Braised Cabbage, Maple Cranberry Poached Pears, Chestnut Barley Risotto, Green Peppercorn Sauce	
WHITE CHOCOLATE CHEESECAKE	
Cranberry & Pomegranate Consommé, Candied Kumquats, Poppy Seed Cake	

SPARKLING 3

A.R. Lenoble, "Intense", Brut, Chouilly, Bisseuil & Damery	\$69.00
Laurent-Perrier, "La Cuvée", Brut, Marne	\$54.00
Ruinart, Blanc de Blancs, Brut, Reims	\$90.00

ROSÉ CHAMPAGNE 1

Ruinart, Rosé, Brut, Reims	\$95.00
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SLIGHTLY SWEET 2

Laurent-Perrier, "Harmony", Demi-Sec, Marne, Champagne	\$54.00
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Michele Chiarlo, "Nivole", Moscato d'Asti, Piedmont

\$28.00

WHITE 7

Brocard, "Sainte Claire", Chablis '21

\$40.00

Dr. Loosen, "Bernkasteler Lay", Riesling, Kabinett, Mosel '21

\$32.00

Santa Margherita, Pinot Grigio, Valdadige '20

\$28.00

Duckhorn, Napa Valley '20

\$46.00

Prisoner Wine Company, Carneros '19

\$46.00

Rombauer Vineyards, Carneros '21

\$48.00

Sanford, Sta. Rita Hills '19

\$39.00

SAUVIGNON BLANC 1

Dry Creek Vineyard, Dry Creek Valley, Sonoma '21

\$36.00

PINOT VARIETALS 2

King Estate, Pinot Gris, Willamette Valley '19

\$30.00

Santa Margherita, Pinot Grigio, Valdadige '21

\$35.00

RIESLING 1

Dr. Loosen, "Bernkasteler Lay", Kabinett, Mosel '21

\$32.00

ROSÉ 2

Chateau D'Esclans, "Whispering Angel", Côtes de Provence '21

\$30.00

Gérard Bertrand, "Cote des Roses", Languedoc '20

\$30.00

RED 6

Cain, "Concept", The Benchlands, Napa Valley '13

\$75.00

Cain, "Five", Spring Mountain, Napa Valley '16

\$115.00

Grgich Hills Estate, Cabernet Sauvignon, Napa Valley '18

\$79.00

Groth, Cabernet Sauvignon, Oakville, Napa Valley '18

\$75.00

Mount Veeder Winery, Cabernet Sauvignon, Napa Valley '19

\$45.00

Opus One, Oakville, Napa Valley '19

\$245.00

BORDEAUX 2

Château Croix Cardinale, Grand Cru, Saint Emilion '16	\$68.00
Château Rauzan-Ségla, "Ségla", Margaux '16	\$89.00

BOLD STYLES 3

Catena, Malbec, Mendoza '20	\$30.00
L'Ecole N° 41, Syrah, Columbia Valley '19	\$35.00
Robert Foley Vineyards, Charbono, Napa Valley '17	\$46.00

MERLOT 2

L'Ecole N° 41, Columbia Valley '20	\$35.00
Pride Mountain Vineyards, Napa/Sonoma '19	\$72.00

ZINFANDEL & BLENDS 2

Prisoner Wine Company, "The Prisoner", Napa Valley '19	\$49.00
Robert Biale, "Black Chicken", Napa Valley '21	\$59.00

TEMPRANILLO 1

Cune, Reserva, Rioja '17	\$39.00
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ITALY 4

Castellare, Chianti Classico, Tuscany '20	\$36.00
Conti Costanti, Brunello di Montalcino, Tuscany '17	\$98.00
Damilano, "Lecinquevigne", Barolo '17	\$54.00
Zenato, Amarone della Valpolicella, Classico, Valpolicella '17	\$65.00

PINOT NOIR 4

Cristom, "Mt. Jefferson Cuvée", Eola-Amity Hills '21	\$49.00
Domaine Drouhin, Dundee Hills '21	\$60.00
Merry Edwards, Russian River Valley '21	\$82.00
Schug, Carneros '21	\$38.00

CHAMPAGNE & SPARKLING 4

Veuve Clicquot-Ponsardin, Brut, Reims	\$24.00
Chapuy, Blanc de Blancs, Grand Cru, Brut, Côte des Blancs, Oger	\$18.00
Illi, Prosecco, Veneto, Italy	\$12.00
Besson, "Rose Granit", Brut Rosé, Gamay, Beaujolais	\$16.00

RHÔNE BLEND 1

Chateau La Nerthe, "Les Cassagnes", Côtes du Rhône Villages '20	\$15.00
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SPANISH INFLUENCE 2

Zuccardi, Malbec, Valle de Uco, Mendoza, Argentina '20	\$14.00
Bodegas Muriel, Tempranillo, Rioja Gran Reserva, Spain '14	\$16.00

SPECIALTY COCKTAILS 5

Perfect Pear	\$16.00
Cathead Honeysuckle Vodka, St. George Spiced Pear, Lemon	
Empress Last Jam	\$15.00
Empress 1908 Gin, Raspberry Jam, Mint	
Aerogami	\$16.00
Woodinville Bourbon, Aperol, Amaro Nonino, Lemon	
Henny Appleseed	\$17.00
Hennessy Cognac, Cointreau, Apple Cider	
The Sun Also Rises	\$15.00
Rum, Luxardo Maraschino, Lime, Grapefruit	