

Circa
1886



Media Kit



Overview

Circa 1886, a fine dining restaurant holding the distinctions of Forbes Four Star and AAA Four Diamond ratings, is located on the grounds of the Wentworth Mansion in Charleston, SC. The restaurant serves a seasonal menu with a focus on local product, high quality ingredients and Southern flavors. Executive Chef Marc Collins puts his own forward-thinking spin on traditional Lowcountry dishes and the result is food that is both modern and comforting.

The Setting

Circa 1886 is favorite neighborhood spot tucked away just off Wentworth Street and Smith Streets in the heart of historic downtown Charleston. A landscaped lawn and side garden welcome guests as they walk the path to the front door. Guests can enjoy signature cocktails and a full restaurant menu at both the intimate bar and charming outdoor patio. Circa 1886 is conveniently located within walking distance to most area hotels or just a short drive. The restaurant also offers complimentary parking.

Circa 1886 is located in the original carriage house for the historic Wentworth Mansion®, built in 1886, and the building still retains much of its original character. Many of the earliest architectural details still exist, including the wood-burning kitchen fireplace, stable doors, light-filled windows and original heart-of-pine floors. A favorite of guests are the cozy, romantic arched booths set along one wall, designed to mimic the original carriage openings. The restaurant's warm hues, wood paneling, candlelit tables and plush interiors lend themselves to an elegant dining experience that is both comfortable and cosmopolitan.

The Food

Chef Collins draws inspiration from many cuisines around the world to create a menu that is truly unique to the Charleston dining scene. Drawing inspiration from historic Southern dishes and always using what is local and in season, Chef Collins puts a healthful, distinctive spin on classic Lowcountry dishes. This means there is less butter and cream than typically found on Southern menus. Whole grains are incorporated to dishes and ingredients are used at the peak of flavor. The result is satisfying dishes that retain their bright, bold flavors without the large amounts of fat found in many restaurant dishes. From our Plantation Rice Bread Rolls made in house daily, to the selection of local seafood, to Pastry Chef Scott Lovorn's incredible desserts, each dinner at Circa 1886 celebrates the region we call home.

The Service

Circa 1886 restaurant knows that a great meal isn't just about the food or wine, but about creating a memorable and unique experience. Our staff is professional, attentive, experienced and treats every guest like part of the family. Each member of our staff is extremely knowledgeable about our wine list and can help guests navigate the list to find the perfect bottle for both food pairing and budget.

Each bottle on our 250 bottle wine list has been carefully selected for its character and ability to pair well with our cuisine. To keep pace with varying menus and trends, our wine list is ever-changing as well. In the cooler months, the list is stocked with rich and bold wines, whereas in the warmer months, the focus is on light and refreshing profiles. All of our wines are stored in the original wine cellar of the Wentworth Mansion®.



Fact Sheet

CONCEPT: Circa 1886 is a fine dining restaurant holding the distinctions of Forbes Four Star and AAA Four Diamond ratings, located on the grounds of the Wentworth Mansion® in Charleston, SC. The restaurant serves a seasonal menu with a focus on local product, high quality ingredients and Southern flavors. Executive Chef Marc Collins puts his own forward-thinking spin on traditional Lowcountry dishes and the result is food that is both modern and comforting.

STYLE: Circa 1886 is located in the original carriage house for the historic Wentworth Mansion®, built in 1886, and the building still retains much of its original character. Many of the earliest architectural details still exist, including the wood-burning kitchen fireplace, stable doors, light-filled windows and original heart-of-pine floors. A favorite of guests are the cozy, romantic arched booths set along one wall, designed to mimic the original carriage openings. The restaurant's warm hues, wood paneling, candlelit tables and plush interiors lend themselves to an elegant dining experience that is both comfortable and cosmopolitan.

CONTACT: 149 Wentworth Street, Downtown Charleston, SC 29401 • (843) 853-7828 • www.circa1886.com

HOURS: Monday-Saturday, Dinner 5:30 p.m. to 10 p.m.

OWNERS: Richard T. Widman, Linn Lesesne, and Executive Chef Marc Collins

EXECUTIVE CHEF: Marc Collins

SOUS CHEF: Matthew Pleasants

PASTRY CHEF: Scott Lovorn

CUISINE: Traditional southern American with a French influence

YEAR OPENED: 2000

YEAR BUILDING CONSTRUCTED: 1886

SEATING: Restaurant seats 50, with a bar that accommodates 14. Upstairs Tack Room can be used for private events accommodating parties of up to 40.

ATTIRE: Business casual; jacket suggested but not required

MEDIA: ByrdHouse Public Relations • 843.853.9120 • info@byrdhousepr.com • www.byrdhousepr.com



Awards & Accolades

FORBES FOUR-STAR RESTAURANT, 2006-PRESENT

AAA FOUR DIAMOND AWARD, 2004-PRESENT

DIRONA AWARD FOR FINE DINING, 2004-PRESENT

AWARD OF EXCELLENCE, WINE SPECTATOR, 2001-PRESENT

“WHERE TO EAT: NO. 1 IN CHARLESTON,” TASTE MAGAZINE, 2002

“CHEF TO WATCH,” ESQUIRE, 2001

“These days, classic seasonal dishes are glowing with good nutrition at Circa 1886 in the historic Wentworth Mansion thanks to executive chef Marc Collins and his interest in building a healthier lifestyle...Chef Collins’ presentations are intricately rewarding and tastefully complex, utilizing unexpected blends that surprise and delight. Not to be savored just on special occasions, this local treasure also features memorable wine dinners, and the tempting opportunity to take advantage of the Wentworth Mansion’s proximity next door.”

CHARLESTON MAGAZINE, DECEMBER 2010:
“DINING REVIEW: CIRCA 1886”

“To dine at Circa is an ethereal experience. Collins has spent the last few years honing a genuinely distinctive cuisine, combining locally sourced ingredients with traditional Lowcountry technique and keeping an eye on the avant-garde. (Circa has) the kind of service that draws regulars. Unpretentious, with the skill to handle a room full of people while making each table feel as if they are a favorite of the house.”

CHARLESTON CITY PAPER, OCTOBER 2010:
“CHEF MARC COLLINS EXPLORES NEW BOUNDARIES AT CIRCA 1886”

“History buffs will think they’ve entered heaven, but so will those with discriminating palates. Wentworth Mansion is home to Circa 1886, one of Charleston’s finest restaurants.”

GO AIRTRAN, JUNE 2007

“[The Wentworth Mansion] also has one of the city’s most romantic restaurants set in the adjacent carriage house; it’s called Circa 1886.”

CNN, JUNE 2007

“Charleston isn’t exactly hurting for restaurants, but what makes the new culinary kid on the peninsula so remarkable is that it is fast becoming king of the hill. Crab cakes are ubiquitous in this town, but here they’re transformed into a meaty soufflé with mango coulis and sweet pepper sauces ... Among the outstanding entrees is the sea bass ... With 280 different wines available, every meal meets its match. And the service is impeccable: Southern hospitality goes gourmet.”

CONDÉ NAST TRAVELER, MAY 2001: “HOT LIST”



Staff

Marc Collins, Executive Chef

Originally from Erie, PA, Chef Marc Collins came to the culinary world by an untraditional path. His original love was in aviation, but less than perfect vision meant his goal of becoming a jet pilot in the Air Force was not in the cards. He turned to food at age 16 after working as a chef apprentice on the Paradise II, a private yacht with a presidential history. That led to a culinary degree from the Pennsylvania Institute of Culinary Arts in Pittsburgh and a string of cooking jobs, including working at the Erie Country Club, where he served under Executive Chef David Spadafore, a Gold Medal Winner in the Culinary Olympics held in Frankfurt Germany.

In 1991, Chef Collins moved to San Antonio, where he worked at La Mansion Del Rio under French Chef Guy Collinet and later at La Louisiane, a restaurant specializing in fine French cuisine and Cajun Creole cooking. At 23, he took his first chef position at the Fairmount Hotel, an AAA Four Diamond hotel restaurant.

In 2001, Chef Collins was recruited to come Charleston and take the helm at Circa 1886, where he has remained since, putting his signature stamp on Lowcountry cooking.

In 2005, Marc had a budding idea for a food and wine festival to be hosted in Charleston, spotlighting the amazing array of talent and ingredients we have here. Thanks to his dedication and countless hours of preliminary planning meetings, that vision became reality in 2006, when the 1st annual BB&T Charleston Wine & Food Festival launched. Today, the Festival is a prominent weekend that features over 160 chefs and authors from Charleston and across the country, and over 50 food and wine themed events. For his critical work in founding the Festival, Chef Collins is the namesake and first recipient of the 2010 Charleston Wine & Food Festival Marc Collins Chef Award.

Scott Lovorn, Executive Pastry Chef

Pastry Chef Scott Lovorn earned an associate's degree in baking and pastry arts from Johnson & Wales University when it was headquartered in Charleston. He joined the team at Circa 1886 in 2008 and has since dazzled guests with his inventive, beautifully presented and over the top dessert creations like Sweet Potato Crème Brulee with Blackstrap Molasses Marshmallows and Crispy Frills. Lovorn was born and raised in Mississippi and has pastry experience at Peninsula Grill in Charleston, Virginian Golf Club, and the VI College Culinary Academy in Bristol, Va., which he helped open as head baking and pastry instructor.

Matt Pleasants, Sous Chef

Sous Chef Matt Pleasants officially re-joined the Circa 1886 culinary team in early 2011. Pleasants started his career at Circa 1886 several years ago, working first as a bellman and later as a concierge at the Wentworth Mansion. In 2009, he moved to Chicago to pursue a culinary career, working for famed chef Graham Elliot at his Michelin-starred namesake restaurant. After moving to North Carolina to work as Executive Chef at Mozelles in Winston-Salem, Pleasants took some time to travel abroad and study global cuisine. He made his way back to Circa 1886, the place where he started his culinary career, in early 2011, to take the helm as Sous Chef under Marc Collins. Pleasants studied at the College of Charleston as well as the Culinary Institute of Charleston.



Sample Menu

APPETIZER

Arugula Salad \$8

Sun-Dried Peaches, Candied Pistachios,
Feta, Capocollo, Bliss 9 Vinegar, Olive Oil

Sautéed Baby Scallops \$12

Cauliflower, Baby Shiitakes, Country Ham, Onion Jus

Roasted Beets and Duck Confit \$9

Avocado, Goat Cheese Mousse, Banyuls
Vinegar Emulsion, Marcona Almonds

Mepkin Abbey Mushroom Agnolotti \$10

Oxtail, Carrot Port Sauce, Spring Peas, Gold Dust

Chilled American Lobster Panna Cotta \$12

Spiced Pineapple Relish, Vanilla Essence

Trio of Cheeses \$13

Artisanal Cheeses & Traditional Accompaniments

SWEET FINISH

Crispy Pear Bread Pudding \$10

Sharp Cheddar Ice Cream, Rosemary Cabernet Reduction

Sweet Potato Crème Brûlée \$9

Blackstrap Molasses Marshmallow, Crispy Frills

Key Lime Bavarois \$11

Cheesecake and Curd, Graham Crust, Raspberry Coulis

Chocolate Truffle Soufflé \$12

Godiva Anglaise, Smoked Milk Chocolate Gelato

Warm Banana Chocolate Chip

Pecan Cake \$11

Spiced Brown Sugar n' Orange Ice Cream

MAIN COURSE

Vegetarian Tasting \$25

Woven Together with the Garden's Best Offerings

Caw Caw Creek Braised Pork Shank \$27

Caramelized Onion Cranberry Farro,
Brussels Sprouts, Horseradish Port Glace

Fennel Pollen Dusted North

Carolina Trout \$25

Pimento Risotto, Heart of Palm, Asparagus,
Celery Root Cream

Seared Red Maple Farms

Beef Tenderloin \$29

Parsnip Potato Puree, Wild Mushroom Ragout,
Preserved Tomato Demi, Watercress

Garlic Chili Glazed Wild Salmon \$26

Butternut Squash, Grits, Rapini, Brandy Cherry Glace

Carolina Bass \$26

Toasted Coconut, Mango Rum Coulis,
Boniato Bell Pepper Hash, Cilantro

Antelope Loin \$32

Coffee Brined Loin, Grapes, Pinenuts, Pearl Onions,
Eggplant Puree, Orange Saba Glaze

Organic Chicken Breast \$27

Black Truffle, Toasted Corn & Black Eyed Pea Cakes,
Apple Fennel Sauce, Corn Shoot & Radish Salad

A chef's five course tasting

menu is available daily

\$75 | with wine pairings \$110

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Photo Gallery

