

## Trail GRimier. Where

## SOUPS \& SALADS

She Crab Soup<br>7./11.

Carolina blue crab, local dairy, sherry

## Chef's Selection Soup

6./8.
seasonal \& local ingredients

Middleton Place Garden Salad (V)
10.
artisan lettuces, shaved local vegetables, organic tomatoes, M.P. vinaigrette

Butterhead Lettuce Salad crispy heritage ham, roasted red peppers, buttermilk dressing

## Glazed Garden Beets (V)

13. 

oven roasted assorted beets, burrata cheese, spiced candied pepitas, horseradish salt, herb oil

## APPETIZERS

## Cauliflower Au Gratin

roasted garden turnips, cauliflower cream, house cured lamb bacon, manchego, brown butter sage panko

Pan Seared Scallops*
15.
roasted Brussels sprouts, caramelized shallot, blood-orange syrup

## ENTRÉES

Pork Uso Bucco 25.
Carolina gold rice polenta, garden rainbow carrots, napa cabbage, whole grain mustard jus

## Duck Confit Pot Pie

wild mushrooms, roasted root vegetables, fresh herbs, puff pastry, thyme honey

## Fried Chicken

22. 

mashed potatoes, chicken gravy, braised M.P. greens

Shrimp \& Grits
26.
sauteed East Coast shrimp, Adluh grits, tasso ham gravy

## Fresh Seafood Dish*

MKT.
butternut squash puree, roasted Brussels sprouts, shaved garden radishes, lemon brown butter emulsion

Bucatini Pasta
22.
roasted wild mushrooms, baby spinach, garlic butter, shaved parmesan Reggiano

Butcher's Cut*
MKT.
crisp baby marble potatoes, fresh scallion, roasted garlic aioli, smoked tomato

Steamed P.E.I. Mussels*
butternut squash, parsnip, Calabrian chili, fresh cilantro, pumpkin cider broth, grilled pane di casa
(V) Denotes Vegetarian Options

Executive Chef Chris Lukic - Chef de Cuisine John Copley
All proceeds benefit the not-for-profit Middleton Place Foundation
An $18 \%$ gratuity charge will be added to parties of 6 or more.

* Contains ingredients that may be raw or undercooked

