



# Spring Lunch at Middleton Place

## SOUP AND SALAD

- SHE CRAB SOUP** 7. /11.  
*lump crab, cream, sherry*
- BIBB LETTUCE SALAD** 12.  
*fried prosciutto, Middleton organic red peppers, buttermilk dressing*
- ARUGULA & BABY KALE CAESAR** 11.  
*arugula, Middleton organic baby kale, parmesan, Caesar dressing*
- MIDDLETON PLACE FIELD SALAD** 9.  
*assorted lettuces and shaved vegetables from Middleton Place's Organic Farm, roasted red pepper vinaigrette*
- add blackened catfish* +9  
*add grilled chicken breast\** +9  
*add salmon\** +10

## A TRIBUTE TO EDNA LEWIS

- SHRIMP AND GRITS** 19.  
*domestic shrimp, Tasso gravy, and buttery Anson Mills grits \**
- GRILLED MANCHESTER FARMS QUAIL** 18.  
*fresh grapes, Benton's country ham, SC quail, hoppin' john\**
- BLACKENED CAROLINA CATFISH** 16.  
*Adluh grits, tomato gravy*
- MUSHROOM TOAST** 14.  
*roasted wild mushrooms, crème fraiche, parmesan cheese*

## SOUTHERN SAMPLER LUNCHEON

- FRESH SALAD  
WITH LOCAL PRODUCE
- FRIED CAROLINA CHICKEN\*
- PECAN SMOKED PULLED PORK  
WITH MUSTARD BBQ
- FRIED CATFISH  
WITH HOUSEMADE TARTAR SAUCE\*
- MACARONI AND CHEESE
- SC COLLARD GREENS
- HOPPIN JOHN
- MIDDLETON PLACE  
SEASONAL VEGETABLE
- CORNBREAD

*Includes sweet or unsweet tea, soft drinks, lemonade or water.*

22.

**\*Contains ingredients that may be raw or undercooked.**

MIDDLETON PLACE  
*Organic Farm*



*Executive Chef Chris Lukic / Chef De Cuisine John Copley  
All proceeds benefit the non-profit Middleton Place Foundation*