



Summer Dinner Menu

SOUPS & SALADS

SHE CRAB SOUP 7./10.
Carolina blue crab, local dairy, sherry

CHEF'S SELECTION SOUP 6./8.
seasonal & local ingredients

MP ORGANIC GARDEN SALAD (V) 11.
artisan lettuce, shaved vegetables, MP vinaigrette

HYDROPONIC BIBB LETTUCE (V) 12.
herb-buttermilk dressing, fire roasted peppers, crispy prosciutto

KALE & ARUGULA SALAD (V) 13.
roasted MP garden beets, shaved radish, bacon lardons, chevre cheese, white balsamic reduction

APPETIZERS

PAN SEARED SCALLOPS* 16.
pickled MP peppers, shaved MP radish, micro cilantro salad, charred lemon soubise

SHRIMP SUCCOTASH 15./28.
Carolina shrimp, corn, butterbeans, field peas, MP tomatoes, roasted peppers

DUCK MEATBALLS* 12./22.
homemade meatballs, roasted mushrooms, smoked tomato sauce, shaved Manchego, fried parsley

ENTRÉES

MARKET FRESH SEAFOOD DISH* MKT.
lemon risotto, roasted garden vegetables, MP basil pesto

GRILLED PORK CHOP* 28.
braised butterbeans, Sea Island peas, & black-eyed peas, pickled watermelon rind chutney

SHRIMP & GRITS 26.
sautéed Carolina shrimp, Adluh grits, Tasso ham gravy, peppers

FRIED CHICKEN 22.
pork-braised collard greens, mashed potatoes, brown chicken gravy

HANDMADE FETTUCINE "RATATOUILLE" (V) 26.
MP tomato sauce, eggplant, squash, oregano

HOUSE MADE RAVIOLI DU JOUR 24.
handmade ravioli with chef's daily selection of seasonal vegetables from our organic farm

BUTCHER'S CUT* MKT.
MP fingerling potatoes, chimichurri, white balsamic pearl onions

(V) Denotes dish can be made vegetarian

MIDDLETON PLACE
Organic Farm



LOWCOUNTRY
LOCAL FIRST

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*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Please communicate with your server if you have any food related allergies