



Summer Lunch at Middleton Place

SOUP AND SALAD

- SHE CRAB SOUP 7. /11.
lump crab, blue crab roe, SC cream, sherry
- BIBB LETTUCE SALAD 12.
crispy prosciutto, fire-roasted red peppers, herb-buttermilk dressing
- ARUGULA & BABY KALE CAESAR 11.
MP organic baby kale & arugula, parmesan, Caesar dressing
- MIDDLETON PLACE FIELD SALAD 10.
assorted lettuces and shaved vegetables from Middleton Place's Organic Farm, roasted red pepper vinaigrette
- TOMATO & CUCUMBER SALAD 14.
MP tomato and cucumber, burrata cheese, MP basil pesto, white balsamic reduction
- add fried or blackened catfish +9.*
- add roasted chicken breast +9.*
- add salmon* +10.*

APPETIZERS

- MUSHROOM TOAST 14.
roasted wild mushrooms, crème fraiche, parmesan cheese, grilled pane di casa
- FRIED GREEN TOMATOES 11.
Tasso ham remoulade, micro herb salad
- PIMIENTO CHEESE HUSH PUPPIES 9.
MP pepper jam

A TRIBUTE TO EDNA LEWIS

- SC SHRIMP AND GRITS 19.
domestic shrimp, Tasso gravy, and buttery Adluh grits
- GRILLED MANCHESTER FARMS QUAIL* 18.
braised butter beans, Sea Island red peas and black eyed peas, fresh grapes, Benton's country ham
- CAROLINA CATFISH 16.
blackened or fried catfish filet, Adluh grits, tomato gravy
- FRIED CHICKEN 17.
mac 'n' cheese, pork-braised collard greens
- PULLED HICKORY SMOKED PORK 16.
Carolina mustard BBQ sauce, mac 'n' cheese, pork-braised collard greens
- SHRIMP & OKRA GUMBO 19.
MP organic okra & tomato, SC shrimp, andouille sausage, Anson Mills rice

**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*