

Fall Dinner Menu

SOUPS & SALADS

SHE CRAB SOUP <i>Carolina blue crab, local dairy, sherry</i>	7./10.
CHEF'S SELECTION SOUP <i>seasonal & local ingredients</i>	6./8.
MP ORGANIC GARDEN SALAD (V) <i>artisan lettuce, shaved vegetables, MP vinaigrette</i>	11.
KALE & ARUGULA SALAD <i>crispy prosciutto, chevre cheese, MP radish, pomegranate seeds, honey-ginger vinaigrette</i>	13.
FALL HARVEST SALAD (V) <i>seasonal MP greens, feta, roasted fall squash, dried cranberry, toasted pepitas, sorghum vinaigrette</i>	13.

APPETIZERS

ROASTED GARDEN BEETS <i>burratta cheese, fried kale, shaved pecan, vincotto reduction</i>	12.
BRAISED PORK BELLY <i>smoked compart duroc, coffee-chili rub, fried egg, blis maple-bourbon syrup</i>	15.
PAN SEARED SCALLOPS* <i>fall squash hash, collard slaw, roasted beet soubise</i>	16.

(V) denotes dish can be made vegetarian

ENTRÉES

MARKET FRESH SEAFOOD DISH* <i>creamer potatoes, roasted fall squash, cipollini onions, guajillo chili glaze</i>	MKT.
DUCK MEATBALLS* <i>whipped potatoes, roasted carrots, english peas, shaved parmesan, herb pankò</i>	22.
SHRIMP & GRITS <i>sautéed Carolina shrimp, adluh grits, tasso ham gravy, peppers</i>	26.
FRIED CHICKEN <i>pork-braised collard greens, mashed potatoes, brown chicken gravy</i>	22.
BRAISED SHORT RIB <i>Carolina gold rice polenta, honey-citrus glazed baby carrots, braising jus</i>	26.
VEGETARIAN PASTA DU JOUR <i>handmade pasta with chef's daily selection of seasonal vegetables from our organic farm</i>	24.
HOUSE MADE RAVIOLI <i>roasted fall squash and chevre filling, duck confit, pickled fresno chilis, wilted kale, duck jus</i>	26.
BUTCHER'S CUT* <i>MP fingerling potatoes au gratin, grilled broccoli raab, roasted mushrooms, whole grain mustard cream</i>	MKT.

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