

# Summer Dinner Menu

## SOUPS & SALADS

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

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

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

HEIRLOOM TOMATO SALAD (V) 13.  
*mozzarella, toasted benne seed, gremolata, tomato coulis*

ROASTED GARDEN BEETS (V) 15.  
*goat cheese mousse, fresh strawberry, sorrel, orange-sumac vinaigrette*

## APPETIZERS

SEARED SCALLOPS\* 17.  
*grilled leek, shaved radish, citrus supremes, fennel cream*

SMOKED PORK BELLY 15.  
*creamed corn, green tomato & cucumber relish*

"EGGS IN PURGATORY"\* 14.  
*fried egg, spicy tomato, grilled Italian bread*

## ENTRÉES

MARKET FRESH SEAFOOD\* MKT.  
*prosciutto & potato gratin, grilled Swiss chard, heirloom tomato conserva*

SHRIMP & GRITS 26.  
*sautéed Carolina shrimp, adluh grits, tasso ham gravy, peppers*

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

DUCK CHORIZO PAPADELLE 29.  
*handmade pasta, spicy duck sausage, carrot, fennel, parmesan*

HOUSE MADE CORN RAVIOLI (V) 24.  
*grilled corn, red pepper reduction, cotija cheese, smoked garlic*

GRILLED PORK CHOP\* 32.  
*braised lima & cattle trout beans, tatsoi chow-chow, cane vinegar crème fraiche*

BUTCHER'S CUT\* MKT.  
*smashed marble potato confit, kale, smoked garlic toum, gremolata*

(V) denotes dish that 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*