



Winter 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>	12.
WINTER HARVEST SALAD (V) <i>artisan lettuce, roasted fall squash, dried cranberry, spiced pepitas, feta, sorghum vinaigrette</i>	13.
ARUGULA & KALE SALAD (V) <i>roasted beets, shaved radish, orange supremes, tarragon-honey vinaigrette</i>	14.

APPETIZERS

Pan SEARED SCALLOPS * <i>roasted Brussels sprouts, fried prosciutto, cranberry-madeira reduction</i>	17.
PORK BELLY <i>braised pork belly ragú, cast iron corn bread, cane vinegar crème fraiche</i>	15.
GOAT CHEESE RAVIOLI (V) <i>house made pasta, honey goat cheese, roasted fennel, citrus zest, gremolata, fennel cream</i>	14.

ENTRÉES

SUSTAINABLE SEAFOOD DISH* <i>savory leek bread pudding, roasted baby rainbow carrots & fennel, blackberry & apricot chamoy</i>	MKT.
BRAISED GUINEA HEN & DUMPLINGS <i>roasted root vegetables, house made biscuit dumplings, whole grain mustard, crème fraiche</i>	29.
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>	23.
HOUSE MADE FETTUCCINI <i>Italian duck sausage, red Russian kale, roasted butternut squash bechamel, shaved parmesan</i>	26.
SMOKED SHORT RIB <i>Prosciutto au gratin, red onion marmalade, braised bok choy</i>	32.
BUTCHER'S CUT* <i>confit marble potatoes, roasted fall squash, MP greens, sage chimichurri, cauliflower cream</i>	MKT.
VEGETARIAN PASTA (V) <i>House made pasta, seasonal ingredient from MP organic farm</i>	24.

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*