



Spring Dinner Menu

SOUPS & SALADS

SHE CRAB SOUP
Carolina blue crab, local dairy, sherry

CHEF'S SELECTION SOUP
seasonal & local ingredients

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

BABY GEM SALAD
*fried prosciutto, heirloom cherry tomato,
green goddess, parmesan*

ARUGULA & KALE SALAD (V)
*roasted beets, shaved radish, orange
supremes, tarragon-honey vinaigrette*

APPETIZERS

Pan SEARED SCALLOPS/ PORK BELLY *
cucumber- tomato relish, lemon tahini

DUCK MEATBALLS*
*roasted mushrooms, tomato espagnole,
shaved parmesan, fried parsley*

BURRATTA
charred artichoke, gremolataa, pan de casa

"GAMBAS AL AJILLO"
*seared local shrimp, roasted chili pepper,
garlic butter*

ENTRÉES

7./10. SUSTAINABLE SEAFOOD DISH* MKT.
*steamed clams and mussels, shaved vegeta-
bles, fennel - saffron cream*

6./8. GRILLED BONE IN PORK CHOP* 28.
*lemon - goat cheese risotto, black currant
gremolata*

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

FRIED CHICKEN 23.
14. *pork-braised collard greens, mashed
potatoes, brown chicken gravy*

HOUSE MADE FETTUCCHINI 27.
*lump crab, roasted cherry tomato,
shaved fennel, pernod cream, baby kale*

BUTCHER'S CUT* MKT.
15. *confit marble potatoes, smoked tomato,
spring onion, tarragon- madeira reduction*

HOUSE MADE GNOCCHI (V) 24.
13. *caper pomodoro, shaved parmesan*

16.

*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*