

# Summer Lunch at Middleton Place

## SOUP AND SALAD

SHE CRAB SOUP 7. /10.  
lump crab, cream, sherry

OKRA GUMBO [V] 6. /8.  
stewed tomatoes, okra, tomato broth

CAESAR SALAD 12.  
arugula, red Russian baby kale,  
parmesan, Caesar dressing, croutons

MIDDLETON FARM SALAD (V) 10.  
assorted lettuces and shaved vegetables  
from The Farm at Middleton Place,  
roasted red pepper vinaigrette

add blackened/fried catfish +6

add seared shrimp +8

add roasted chicken breast +9

add salmon\* +9

## APPETIZERS

SMOKED PORK MAC & CHEESE BITES 7.  
bbq aioli

FRIED GREEN TOMATOES 8.  
pimiento cheese, Aleppo chili

ROASTED MUSHROOMS (V) 14.  
wild mushrooms, crème fraiche,  
parmesan cheese, served over  
grits or grilled bread

## ENTRÉES

SHRIMP & OKRA GUMBO 18.  
MP okra & tomatoes, local shrimp,  
andouille, Anson Mills rice

SHRIMP & GRITS 18.  
local roasted shrimp, Tasso  
gravy, Adluh grits

CAROLINA CATFISH 16.  
Blackened or fried, Adluh grits,  
spicy tomato gravy

PULLED HICKORY SMOKED PORK 17.  
Carolina mustard bbq sauce,  
mac & cheese, pork-braised collard  
greens, cornbread

FRIED CHICKEN 18.  
mac & cheese, pork-braised collard  
greens, cornbread

The Farm  
at  
MIDDLETON PLACE



**LOWCOUNTRY**  
LOCAL FIRST

Executive Chef Chris Lukic / Chef De Cuisine John Copley

All proceeds benefit the non-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