SOUP AND SALAD

**She Crab Soup**  7. /10.
lump crab, cream, sherry

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 fraîche, 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

Summer Lunch at Middleton Place

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