

# Lunch at Middleton Place

## SOUP AND SALAD

|   |         |
|---|---------|
| SHE CRAB SOUP<br><i>lump crab, cream, sherry</i>  | 7. /10. |
| OKRA GUMBO [V]<br><i>stewed tomatoes, okra, tomato broth</i>  | 6. /8.  |
| CAESAR SALAD<br><i>arugula, red Russian baby kale, parmesan, Caesar dressing, croutons</i>  | 12.     |
| MIDDLETON FARM SALAD (V)<br><i>assorted lettuces and shaved vegetables from The Farm at Middleton Place, roasted red pepper vinaigrette</i> | 10.     |
| <i>add blackened/fried catfish</i>  | +6      |
| <i>add grilled chicken</i>  | +8      |
| <i>add seared shrimp</i>  | +8      |
| <i>add salmon*</i>  | +9      |

## APPETIZERS

|  |     |
|--|-----|
| SMOKED PORK MAC & CHEESE BITES<br><i>bbq aioli</i>   | 7.  |
| FRIED GREEN TOMATOES<br><i>pimiento cheese, Aleppo chili</i>   | 8.  |
| ROASTED MUSHROOMS (V)<br><i>wild mushrooms, crème fraiche, parmesan cheese, served over grits or grilled bread</i> | 14. |

## ENTRÉES

|   |     |
|---|-----|
| SHRIMP & OKRA GUMBO<br><i>MP okra &amp; tomatoes, local shrimp, andouille, Anson Mills rice</i>                           | 18. |
| SHRIMP & GRITS<br><i>local roasted shrimp, Tasso gravy, Adluh grits</i>   | 18. |
| CAROLINA CATFISH<br><i>Blackened or fried, Adluh grits, spicy tomato gravy</i>  | 16. |
| PULLED HICKORY SMOKED PORK<br><i>Carolina mustard bbq sauce, mac &amp; cheese, pork-braised collard greens, cornbread</i> | 17. |
| FRIED CHICKEN<br><i>mac &amp; cheese, pork-braised collard greens, cornbread</i>  | 18. |

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*