

# Dinner at Middleton Place

## SOUPS & SALADS

SHE CRAB SOUP 7./10.  
*Carolina blue crab, local dairy, sherry*

CHEF'S SELECTION SOUP 6./8.  
*seasonal & local ingredients*

MIDDLETON FARM SALAD (V) (GF) 12.  
*artisan lettuce, shaved vegetables, MP vinaigrette*

BABY GEM SALAD (GF) 13.  
*fried prosciutto, heirloom cherry tomato, green goddess, parmesan*

## APPETIZERS

PAN SEARED SCALLOPS\* (GF) 17.  
*smoked pork belly, cucumber tomato relish, lemon tahini*

DUCK MEATBALLS\* (GF) 15.  
*roasted mushrooms, tomato espagnole, shaved parmesan, fried parsley*

BURRATA & ARTICHOKE (V) 13.  
*charred artichoke gremolata, pan de casa*

ROASTED SHRIMP 16.  
*sautéed Fresno & serrano chilis, garlic butter, grilled Italian loaf*

## ENTREÈS

SUSTAINABLE SEAFOOD DISH\* (GF) MKT.  
*Steamed mussels, shaved vegetables, fennel saffron cream*

GRILLED BONE IN PORK CHOP\* (GF) 28.  
*lemon goat cheese risotto, black currant gremolata*

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

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

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

BUTCHER'S CUT\* (GF) MKT.  
*confit marble potatoes, smoked tomato, spring onion, tarragon madeira reduction*

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

The Farm  
at  
MIDDLETON PLACE



**LOWCOUNTRY**  
**LOCAL FIRST**

*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*

*Please communicate with your server if you have any food related allergies*