

# Dinner at Middleton Place

## SOUPS & SALADS

SHE CRAB SOUP <i>Carolina blue crab, local dairy, sherry</i>	7./10.
CHEF'S SELECTION SOUP <i>seasonal &amp; local ingredients</i>	6./8.
MIDDLETON FARM SALAD (V) (GF) <i>artisan lettuce, shaved vegetables, MP vinaigrette</i>	12.
BABY GEM SALAD (GF) <i>fried prosciutto, heirloom cherry tomato, green goddess, parmesan</i>	13.

## APPETIZERS

PAN SEARED SCALLOPS* (GF) <i>grilled chicory, matchstick radish, scallion, tosavu</i>	19.
DUCK MEATBALLS* (GF) <i>roasted mushrooms, tomato espagnole, shaved parmesan, fried parsley</i>	16.
BRAISED PORK BELLY <i>butternut squash cornbread, whipped sorghum mascarpone, white balsamic</i>	15.
ROASTED MUSHROOMS (GF) <i>assorted mushrooms, grilled Italian loaf, shaved fennel, goat cheese mousse</i>	14.

## ENTREES

SUSTAINABLE SEAFOOD DISH* (GF) <i>butternut squash, beets, pearl onion confit, fried brussels, chili oil</i>	MKT.
PORK OSSO BUCCO* (GF) <i>goat cheese risotto, fig mole, fried mint</i>	28.
SHRIMP & GRITS <i>sautéed Carolina shrimp, Adluh grits, tasso ham gravy</i>	26.
FRIED CHICKEN <i>pork-braised collard greens, mashed Yukon gold potatoes, brown chicken gravy</i>	24.
HOUSE MADE FETTUCCHINI <i>jerusalem artichoke gremolata, fried prosciutto cracklin', shaved parm</i>	27.
BUTCHER'S CUT* (GF) <i>whipped yukon potatoes, grilled asparagus, salsa criolla, cured egg</i>	MKT.
SHORT RIB GNOCCHI <i>braised short rib, roasted rainbow carrots, shaved parmesan, parsnip cream</i>	26.

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*