

# Spring Lunch at Middleton Place

## À LA CARTE

SHE CRAB SOUP 7. /11.  
*lump crab, cream, sherry*

MIDDLETON ORGANIC FARM SALAD (V) 10.  
*assorted lettuces and shaved vegetables  
from Middleton Place's Organic Farm,  
roasted red pepper vinaigrette*

*add roasted chicken breast* +9

*add salmon\** +9

*Add shrimp* +9

ROASTED MUSHROOMS (V) 15.  
*wild mushrooms, crème fraiche,  
parmesan cheese, served over  
grits or grilled bread*

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

TEMPURA SHRIMP 13.  
*cajun remoulade*

FRIED GREEN TOMATOES 10.  
*pimento cheese, Aleppo chili flakes*

**LOWCOUNTRY**  
LOCAL FIRST



## SOUTHERN SAMPLER LUNCH

FRESH SALAD  
WITH LOCAL PRODUCE (V) (GF)

FRIED CAROLINA CHICKEN

PECAN SMOKED PULLED PORK  
WITH MUSTARD BBQ (GF)

FRIED CATFISH  
WITH HOUSEMADE TARTAR SAUCE

MACARONI AND CHEESE (V)

SC COLLARD GREENS (GF)

HOPPIN JOHN (V) (GF)

MIDDLETON PLACE  
SEASONAL VEGETABLE (V) (GF)

PECAN PIE

*Includes sweet or unsweet tea,  
soft drinks, lemonade or water.*

25.

*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*