

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) 20.
pickled fennel, orange segments, fennel cream, fried prosciutto

DUCK MEATBALLS* (GF) 17.
roasted mushrooms, tomato espagnole, shaved parmesan, fried parsley

LUMP CRAB FONDUE 18.
pomme puree. tomato, saffron cream, grilled pane di casa

HONEY GOAT CHEESE AGNOLOTTI (V) 16.
pomegranate reduction, shaved walnut, parmesan reggiano

ENTREES

SUSTAINABLE SEAFOOD DISH* MKT.
fried Carolina Gold Rice cake, lemon aioli, acili ezme, chili oil

GRILLED BONE IN PORK CHOP* (GF) 29.
lemon goat cheese risotto, green tomato-cucumber relish

SHRIMP & GRITS 27.
sautéed Carolina shrimp, Adluh grits, tasso ham gravy

FRIED CHICKEN 27.
pork-braised collard greens, mashed Yukon gold potatoes, brown chicken gravy

HOUSE MADE FETTUCCINI (V) 26.
spicy tomato vodka sauce, whipped basil mascarpone

BUTCHER'S CUT* (GF) MKT.
whipped yukon potatoes, grilled asparagus, salsa criolla, cured egg

SEASONAL GNOCCHI (V) 25.
artichoke gremolata, roasted red pepper, herb panko, parmesan reggiano

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