

Lunch at Middleton Place

SOUPS & SALADS

SHE CRAB SOUP 7./11.

lump crab, cream, sherry

ARUGULA & BABY KALE CAESAR 13.

arugula, Middleton organic baby kale, parmesan, Caesar dressing

MIDDLETON ORGANIC FARM SALAD (V) 11.

assorted lettuces and shaved vegetables from Middleton Place's Organic Farm, roasted red pepper vinaigrette

add blackened/fried catfish +6

add seared shrimp +8

add roasted chicken breast +9

add salmon +9*

APPETIZERS

SOUTHERN FRIED FRITTER 9.

local honey butter

FRIED GREEN TOMATO NAPOLEON 10.

pimento cheese and fines herbs

MUSHROOM TOAST / GRITS (V) (GF) 15.

roasted wild mushrooms, crème fraiche, parmesan cheese

ENTRÉES

SHRIMP & OKRA GUMBO 19.

MP organic okra & tomato, SC shrimp, Anson Mills rice

SHRIMP & GRITS 19.

local shrimp, tasso gravy, adluh grits

CAROLINA CATFISH (GF) 17.

*Blackened or Fried
Adluh grits, tomato gravy*

PULLED HICKORY SMOKED PORK 18.

Carolina mustard bbq sauce, mac n' cheese, pork-braised collard greens, cornbread

FRIED CHICKEN 19.

Mac n' cheese, pork-braised collard greens, cornbread

(V) denotes dish can be made vegetarian

(GF) denotes dish is gluten-free



MIDDLETON PLACE
Organic Farm

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