

# Lunch at Middleton Place

## SOUPS & SALADS

SHE CRAB SOUP 8./12.

*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 +8*

*add seared shrimp +10*

*add roasted chicken breast +9*

*add salmon\* +10*

## APPETIZERS

SOUTHERN FRIED FRITTER 10.

*local honey butter*

FRIED GREEN TOMATO NAPOLEON 11.

*pimento cheese and fines herbs*

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

*roasted wild mushrooms, crème fraiche, parmesan cheese*

## ENTRÉES

SHRIMP & OKRA GUMBO 21.

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

SHRIMP & GRITS 20.

*local shrimp, tasso gravy, adluh grits*

CAROLINA CATFISH (GF) 19.

*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*

*The Farm  
at  
MIDDLETON PLACE*



**LOWCOUNTRY  
LOCAL FIRST**

*Executive Chef Chris Lukic*

*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*