

Dinner at Middleton Place

SOUPS & SALADS

SHE CRAB SOUP 8./12.
carolina blue crab, sherry

CHEF'S SELECTION SOUP 7./11.
seasonal & local ingredients

MIDDLETON FARM SALAD (V) (GF) 13.
artisan lettuce, roasted fall vegetables, tahini dressing

ESCAROLE AND PEAR SALAD (GF) 14.
goat cheese, toasted benne seeds, sorghum vinaigrette

APPETIZERS

PAN SEARED SCALLOPS* (GF) 20.
sea island pea puree, caramelized apple, crispy chicken skin

DUCK RILLETTES 18.
pickled fall vegetables, grilled pane di casa

SMOKED PORK BELLY 19.
collard & peanut slaw, sweet potato puree

FRIED OYSTERS* 18.
fines herbs, cajun remoulade

ENTREÈS

SUSTAINABLE SEAFOOD DISH* MKT.
lump crab risotto, saffron, capers

GRILLED BONE IN PORK CHOP* (GF) 32.
sea island baked peas, braised collards, apple gastrique

SHRIMP & GRITS 28.
sautéed carolina shrimp, adluh grits, tasso ham gravy

CHICKEN PURLOO 29.
carolina gold rice, bacon, aromatics

BUTCHER'S CUT* (GF) MKT.
whipped yukon potatoes, brussels sprouts, sauce soubise, cured egg yolk

SEASONAL GNUDI (V) 27.
brussels sprouts, whole grain mustard cream, parmesan reggiano

The Farm
at
MIDDLETON PLACE



LOWCOUNTRY
LOCAL FIRST

Executive Chef Chris Lukic Chef De Cuisine Wes Smith

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 born illness

Please communicate with your server if you have any food related allergies