

# 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, fall vegetables,  
roasted red pepper vinaigrette*

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

## APPETIZERS

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

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

SMOKED PORK BELLY 19.  
*collard and peanut slaw, sweet potato*

FRIED OYSTERS\* 18.  
*fines herbs, 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*