

Spring Lunch at Middleton Place

À LA CARTE

SHE CRAB SOUP <i>lump crab, cream, sherry</i>	9. /13.
ARUGULA & BABY KALE CAESAR <i>parmesan, sherry croutons, Caesar dressing</i>	14.
MIDDLETON ORGANIC FARM SALAD (V) <i>local assorted lettuces and shaved vegetables, roasted red pepper vinaigrette</i>	13.
<i>add roasted chicken breast +9 add salmon* +10 Add shrimp +10</i>	
ROASTED MUSHROOMS (V) <i>wild mushrooms, crème fraiche, parmesan cheese, served over grits or grilled bread</i>	16.
SHRIMP & GRITS <i>peppers, onions, Andouille sausage, bacon, tomato broth</i>	22.
SOUTHERN FRIED FRITTERS <i>honey butter</i>	(V) 12.
FRIED GREEN TOMATOES (V) <i>pimento cheese, Aleppo chili flakes</i>	13.

SOUTHERN SAMPLER LUNCH

FRESH SALAD
WITH LOCAL PRODUCE (V) (GF)

FRIED CAROLINA CHICKEN

PECAN SMOKED PULLED PORK
WITH MUSTARD BBQ (GF)

FRIED CATFISH
WITH HOUSEMADE TARTAR SAUCE

MACARONI AND CHEESE (V)

SC COLLARD GREENS (GF)

HOPPIN JOHN (V) (GF)

MIDDLETON PLACE
SEASONAL VEGETABLE (V) (GF)

PECAN PIE

*Includes iced tea,
soft drinks or lemonade*

31.



Executive Chef Chris Lukic / Chef De Cuisine Wesley Smith
All proceeds benefit the non-profit Middleton Place Foundation.

A 22% gratuity 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.