

Dinner at Middleton Place

SOUPS & SALADS

SHE CRAB SOUP <i>blue crab, sherry</i>	9./13.
CHEF'S SELECTION SOUP <i>seasonal & local ingredients</i>	7./11.
MIDDLETON FARM SALAD (V) (GF) <i>artisan lettuce, tomato, cucumber, radish, shallot, meyer-lemon champagne vinaigrette</i>	13.
BIBB SALAD (V)(GF) <i>strawberries, goat cheese, walnuts, mint, vidalia onion dressing</i>	14.
HEIRLOOM TOMATO & CUCUMBER SALAD (V)(GF) <i>red onion, avocado, burrata, red wine vinaigrette</i>	15.

APPETIZERS

PAN SEARED SCALLOPS* (GF) <i>creamed corn, arugula, country ham cracklin, chili-lime aioli</i>	22.
CRAB BEIGNETS <i>remoulade, fines herbs</i>	20.
STEAK TARTARE <i>crostini, cured egg, benne seeds</i>	19.

ENTREES

SUSTAINABLE SEAFOOD DISH* <i>lima beans, squash, zucchini, romesco sauce, crab micro salad</i>	MKT.
GRILLED PORK TENDERLOIN* (GF) <i>herb marinated, sea island peas, asparagus, chow chow</i>	34.
SHRIMP & GRITS (GF) <i>peppers, onions, Andouille sausage, bacon, tomato broth</i>	30.
BUTCHER'S CUT* (GF) <i>red potato mash, haricot verts, fig & blue cheese compound butter, balsamic reduction</i>	35.
CHICKEN PERLOO (GF) <i>carolina gold rice, Andouille sausage, bacon, tomato confit, fried parsley</i>	30.
SEARED DUCK BREAST* (GF) <i>fingerling potatoes, arugula, shallot, peach & ginger chutney</i>	32.
TOASTED FARRO (V) (GF) <i>Anson Mills Farro, squash, zucchini, meyer-lemon zest</i>	25.

The Farm
at
MIDDLETON PLACE



LOWCOUNTRY
LOCAL FIRST

Executive Chef Chris Lukic / Chef De Cuisine Wesley Smith

All proceeds benefit the not-for-profit Middleton Place Foundation

An 22% 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

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