

# Dinner at Middleton Place

## SOUPS & SALADS

SHE CRAB SOUP <i>lump crab, sherry</i>	9/13
CHEF'S SELECTION SOUP <i>seasonal &amp; 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, fine herbs</i>	20
STEAK TARTARE* <i>crostini, cured egg, benne seeds</i>	19



## ENTREES

SHRIMP & GRITS (GF) <i>peppers, onions, andouille sausage, bacon, tomato broth</i>	30
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
BUTCHERS CUT* (GF) <i>red potato mash, haricot verts, fig &amp; 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 &amp; ginger chutney</i>	32
TOASTED FARRO (V)(GF) <i>Anson Mills Farro, squash, zucchini, meyer-lemon zest</i>	25



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.