

Dinner at Middleton Place

SOUPS & SALADS

SHE CRAB SOUP
lump crab, sherry

CHEF'S SELECTION SOUP
seasonal & local ingredients

MIDDLETON FARM SALAD (V)
artisan lettuce, roasted delicata & butternut squash, turnips, blood orange sorghum malt vinaigrette

APPLE FALL SALAD (V)(GF)
baby kale, radicchio, spiced pecans, shallots goat cheese, creamy spiced apple dressing

SHAVED BRUSSEL SALAD (GF)
brussel sprouts, walnuts, shaved parmesan, cranberries, warm bacon vinaigrette

APPETIZERS

PAN SEARED SCALLOPS* (GF)
creamed cauliflower, duck prosciutto, toasted hazelnut, blood orange soy chili

LAMB RIBS (GF)
jerk dry rubbed, plum BBQ glaze, fried apple cabbage

OYSTERS ROCKEFELLER
creamed spinach, bacon, gruyere & parmesan

BEEF CHEEK (GF)
horseradish celery root mash, fried leeks, brown ale braised reduction



ENTREES

9/13 SHRIMP & GRITS (GF) 30
peppers, onions, andouille sausage, bacon, tomato broth

7/11 SUSTAINABLE SEAFOOD DISH* MKT
salsify, beets, sauce bercy, fried capers

13 SEARED PORK CHOP* 34
pear cider brined, sweet potato, swiss chard, oloroso velouté, pear compote, sage infused sorghum

14 BUTCHERS CUT* (GF) 37
red potato mash, broccolini, bourbon cream demi

CHICKEN PERLOO (GF) 30
carolina gold rice, Andouille sausage, bacon, caramelized apple, fried parsley

BRAISED LAMB SHANK 34
carolina gold rice middlins risotto, roasted carrots, red wine lamb reduction

WHITE BEAN RAGOÛT (V)(GF) 25
roasted butternut squash, turnips, swiss chard



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.