À LA CARTE

lump crab, sherry

FALL HARVEST SALAD 14.
baby kale, spinach, delicata & butternut squash, walnuts, cranberries, dijon maple dressing

MIDDLETON ORGANIC FARM SALAD (V) 13.
local assorted lettuces and shaved vegetables, roasted red pepper vinaigrette
add salmon* +10
add roasted chicken breast +9
add shrimp +10

ROASTED MUSHROOMS (V) 16.
mushrooms, crème fraîche, parmesan cheese, served over grits or grilled bread

SHRIMP & GRITS 22.
peppers, onions, andouille sausage, bacon, tomato broth

SOUTHERN FRIED CORN FRITTERS (V) 12.
honey butter

FRIED GREEN TOMATOES (V) 13.
pimento cheese, Aleppo chili flakes

SOUTHERN BUFFET LUNCH

FRESH SALAD
WITH LOCAL PRODUCE (V) (GF)

FRIED CHICKEN

PECAN SMOKED PULLED PORK
WITH MUSTARD BBQ (GF)

FRIED CATFISH
WITH TARTAR SAUCE

MACARONI AND CHEESE (V)

COLLARD GREENS (GF)

HOPPIN JOHN (V) (GF)

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.