

# Lunch at Middleton Place

## À LA CARTE

- SHE CRAB SOUP 9. /13.  
*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 fraiche, 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.