

Dinner at Middleton Place

APPETIZERS

SMOKED LOCAL FISH SPREAD 20
pickled vegetables, herbs, rye toast

PAN SEARED SCALLOPS* 21
creamy lima beans, dill, bacon crumble

FARMERS CHEESE 14
jezebel sauce, grilled bread, herbs

FRIED PORK JOWL 16
plantain mash, peach glaze, peanuts

SOUPS & SALADS

SHE CRAB SOUP 9/13
lump crab, sherry

CHEF'S SELECTION SOUP 7/11
seasonal & local ingredients

LOCAL FARM SALAD (V) (GF) 13
artisan lettuce, cucumbers, baby carrots, shallot, champagne vinaigrette

WATERCRESS AND LITTLE GEM SALAD 14
Radish, peas, roasted cashew, grilled spring onion dressing

ASPARAGUS AND ARUGULA SALAD 14
grilled asparagus, arugula, lemon, boursin, toasted bread crumbs, gribiche

ENTREES

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

SUSTAINABLE SEAFOOD DISH* (GF) MKT
lentils, eggplant, bell peppers, sauce provençal

DUROC PORK TENDERLOIN 30
fried corn pone, mustard greens, cilantro lime date sauce

BUTCHERS CUT* (GF) MKT
creamed mashed potatoes, haricot verts, pistou, maderia demi

CHICKEN PERLOO (GF) 28
carolina gold rice, andouille sausage, bacon, green tomato relish, fried parsley

LAMB LOIN 34
new potatoes, peas, garlic meyer lemon curd, mint oil

RATATOUILLE 25
eggplant, zucchini, onion, bell pepper, tomato, basil



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.