

Dinner at Middleton Place

APPETIZERS

SMOKED LOCAL FISH SPREAD <i>pickled vegetables, herbs, rye toast</i>	20
PAN SEARED SCALLOPS* (GF) <i>lima beans, corn, lardons, tomato dill cream sauce</i>	21
FARMERS CHEESE <i>jezebel sauce, grilled bread, herbs</i>	14
FRIED PORK BELLY (GF) <i>plantain mash, peach glaze, peanuts</i>	16

SOUPS & SALADS

SHE CRAB SOUP <i>lump crab, sherry</i>	9/13
CHEF'S SELECTION SOUP <i>seasonal & local ingredients</i>	7/11
LOCAL FARM SALAD (V) (GF) <i>artisan lettuce, cucumbers, baby carrots, shallot, champagne vinaigrette</i>	13
WATERCRESS AND LITTLE GEM SALAD <i>Radish, peas, roasted cashew, grilled spring onion dressing</i>	14
ASPARAGUS AND ARUGULA SALAD <i>grilled asparagus, arugula, lemon, boursin, toasted bread crumbs, gribiche</i>	14

ENTREES

SHRIMP & GRITS (GF) <i>peppers, onions, andouille sausage, bacon, tomato broth</i>	30
SUSTAINABLE SEAFOOD DISH* (GF) <i>lentils, toasted almonds, sauce provençal</i>	MKT
DUROC PORK TENDERLOIN* <i>fried corn pone, watercress, cilantro lime fig sauce</i>	30
BUTCHERS CUT* (GF) <i>fried fingerling potatoes, haricot verts, house steak sauce, roasted garlic herb butter</i>	MKT
CHICKEN PERLOO (GF) <i>carolina gold rice, andouille sausage, bacon, green tomato relish, fried parsley</i>	28
LAMB LOIN* (GF) <i>black eyed peas, shallots, arugula, garlic meyer lemon curd</i>	34
RATATOUILLE (V) (GF) <i>eggplant, zucchini, onion, bell pepper, tomato, basil</i>	25



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.