

Lunch at Middleton Place

APPETIZERS

LOCAL FRIED OKRA (V) <i>cajun remoulade</i>	11
AWENDAW SPOONBREAD (V) <i>arugula, pepper jam</i>	13
CORNBREAD BASKET (V) <i>sorghum butter</i>	7
ROASTED MUSHROOMS (V) <i>mushroom-sherry cream, parmesan cheese, served over grilled bread</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
LITTLE GEM LETTUCE SALAD (V) <i>cucumbers, shallots, radish, parmesan, corn bread croutons, herb buttermilk dressing</i>	14
HEIRLOOM TOMATO SALAD (V) (GF) <i>arugula, corn, cucumber herb vinaigrette</i>	14
LOCAL FARM SALAD (V) (GF) <i>local assorted lettuces and shaved vegetables, roasted red pepper vinaigrette</i>	13

add salmon 11*

add roasted chicken breast 9

add shrimp 10

add lump crab 10

ENTREES

FLOUNDER MEUNIERE <i>Carolina gold rice, haricot verts, parsley lemon butter sauce, toasted almonds</i>	24
LUMP CRAB ROLL <i>cucumber, dill, toasted soft baguette, choice of side</i>	27
SHRIMP & GRITS (GF) <i>peppers, onions, andouille sausage, bacon, tomato broth</i>	24
FRIED CHICKEN <i>mac n' cheese, pork-braised collard greens, cornbread</i>	21
PULLED HICKORY SMOKED PORK (GF) <i>Carolina mustard bbq sauce, mac n' cheese, pork-braised collard greens, cornbread</i>	20
MIDDLETON PLACE BURGER* <i>brioche bun, american cheese, lettuce, tomato, pickle, house made 1000 island, choice of side</i>	19
WHITE BEAN RAGOUT (GF) <i>yellow squash, zucchini, arugula, tomatoes add pan roasted chicken thigh 6</i>	15

SIDES

6
*house salad (V), anson mills grits (V), french fries (V),
mac n' cheese (V), collard greens*



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.