



Restaurant Week at Middleton Place

3-Courses for \$60 Per Person

STARTERS

SHE CRAB SOUP

*Middleton Honey & Sherry,
Lump Crab*

LOCAL ARTISAN GREENS

*Pomegranate & Lavender Vinaigrette,
Roasted Butternut Squash, Blackberries,
Pickled Shallot, Torched Cana De Cabra*

GUAVA BBQ GLAZED PORK BELLY

*Grilled Sweet Corn Crema,
Sweet potato Hay, Chili oil*

ENTREE

JOYCE FARMS HALF CHICKEN PERLOO

*Sweet Tea Brined, Carolina Gold Rice,
Andouille, Onion, Mixed Herbs, Bone Broth*

LOWCOUNTRY SHRIMP & GRITS

*Marsh Hen Heirloom Grits, Local Shrimp,
Lager, Country Ham, Tomato Gravy*

24-HOUR BRAISED SHORT RIB

*Smoked Celeriac Cream, Haricot Verts,
Rosemary Jus*

DESSERT

SOUTHERN PECAN PIE

Bourbon Salted Caramel

FLOURLESS CHOCOLATE TORTE

Raspberry Coulis

Executive Chef Caleb Hulsey

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.