

Spring Lunch at Middleton Place

À LA CARTE

SWEET POTATO CORNBREAD <i>whipped Middleton honey butter</i>	7.
SHE CRAB SOUP <i>lump crab, sherry</i>	9. /13.
SPINACH SALAD <i>parmesan, pecans, goat cheese, pickled onion, strawberry vinaigrette</i>	15.
CRISPY OKRA <i>tomato bacon jam</i>	13.
SHRIMP & GRITS <i>lager, low country ham, tomato gravy</i>	26.
BLACKENED FLOUNDER SANDWICH <i>lettuce, red onion, orange, remoulade, french fries</i>	24.
LOW COUNTRY QUESADILLA <i>caramelized onion, collards, pulled pork, pepper jelly</i>	18.

*add grilled chicken breast +14
add pan seared salmon* +18
add pink shrimp +2 each*

SOUTHERN BUFFET LUNCH

ARTISAN GREENS SALAD (V) (GF)
roasted red pepper vinaigrette

FRIED CHICKEN

PECAN SMOKED PULLED PORK
mustard bbq sauce

FRIED FLOUNDER
tartar sauce

VEGETARIAN 'SHEPARD'S PIE'
*whipped potatoes, collard greens,
sea island & english peas,
topped with cheddar*

MACARONI AND CHEESE (V)

COLLARD GREENS (GF) (V)

HOPPIN JOHN (V) (GF)

PECAN PIE

*Includes iced tea,
soft drinks or lemonade*

33.

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.