

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.
ARTISAN GREEN SALAD <i>lemon, aged balsamic vinaigrette, heirloom tomato, cucumber, carrot, toasted pecans, shaved parmesan</i>	15.
CRISPY OKRA <i>tomato bacon jam</i>	13.
SHRIMP & GRITS <i>lager, low country ham, tomato gravy</i>	28.
BLACKENED FLOUNDER SANDWICH <i>lettuce, red onion, orange, remoulade, french fries</i>	26.

*add grilled chicken breast +14
add pan seared salmon* +9
add local shrimp +8*

SOUTHERN BUFFET LUNCH

ARTISAN GREENS SALAD (V) (GF) <i>roasted red pepper vinaigrette</i>
FRIED CHICKEN <i>hot honey</i>
PECAN SMOKED PULLED PORK <i>mustard bbq sauce</i>
FRIED FLOUNDER <i>tartar sauce</i>
VEGETARIAN 'SHEPARD'S PIE' <i>whipped potatoes, collard greens, sea island & english peas, topped with cheddar</i>
MACARONI AND CHEESE (V)
COLLARD GREENS (GF) (V)
HOPPIN JOHN (V) (GF)
PECAN PIE <i>Includes iced tea, soft drinks or lemonade</i>

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.