



Dinner Menu

SOUPS, SALADS & APPETIZERS

SHE CRAB SOUP 7. CUP/ 11. BOWL
Carolina blue crab, local dairy, sherry

CATFISH STEW 7. CUP/ 11. BOWL
Carolina catfish, stewed tomatoes, leeks, corn & organic Anson Mills Carolina Gold rice

WEST AFRICAN PEANUT SOUP(V) 6. CUP/ 9. BOWL
puréed sweet potato, tomato & peanuts, Middleton Place cane syrup

ROASTED BEET SALAD (V) 9.
roasted beets, watercress, Split Creek Farms chèvre, pecans, satsuma oranges, vincotto

KALE SALAD (V) 9.
Anson Mills benne oil, golden balsamic, pickled radish, Clemson blue cheese, lardons, toasted benne seed

JOYCE FARMS DUCK 9.
house cured duck confit, smashed marbled potatoes, foie gras emulsion

WARM PIMIENTO CHEESE (V) 8.
Ashe County cheddar pimiento cheese, grilled bread, house made chow~ chow

SHORT RIB RAVIOLI 9.
braised Carolina Bison short rib ravioli, Split Creek Farms chèvre, beet puree, wilted kale

SEARED SCALLOPS 13.
(2)pan seared Atlantic scallops, cauliflower puree, hand cut sweet potato frites

ENTREES

HANGER STEAK* 28.
grilled Certified Angus Beef, roasted fingerling potatoes, house cured bacon lardons, asparagus, shallots, grain mustard cream sauce

ORGANIC GRITS & MUSHROOMS (V) 15.
organic Anson Mills grits, roasted mushrooms

BRAISED SHORT RIB 27.
braised Carolina Bison short rib, bourbon creamed spinach, organic Carolina Gold rice risotto

SUSTAINABLE SEAFOOD DISH MKT.
In partnership with the SC Aquarium's "Good Catch" program supporting sustainable seafood. This dish changes often and incorporates locally sourced, seasonal & sustainably harvested seafood.

SHRIMP & GRITS 25.
sautéed Carolina shrimp, house made andouille sausage, organic Anson Mills grits, Tasso gravy

PAN ROASTED QUAIL 24.
(2)Manchester Farms quail, smashed potatoes, green bean casserole, country ham, grape jus

CIDER BRINED PORK CHOP 27.
Heritage Farms all-natural Cheshire pork, braised SC collard greens, house made baked beans, maple syrup

CHICKEN & DUMPLINGS 24.
roasted Joyce Farms leg quarter, house made biscuit dumplings, chicken velouté, carrots, onion, celery

8OZ. FILET MIGNON* 32.
grilled Certified Angus Beef tenderloin, veal braised wild mushrooms, Yukon Gold potato purée



Executive Chef Brandon Buck ~ Sous Chefs Christopher Leszczynski & Charles Bell

All proceeds benefit the non-profit Middleton Place Foundation

An 18% gratuity charge will be added to parties of 6 or more.

**Contains ingredients that are raw or undercooked, (V) denotes the dish is prepared vegetarian*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness