



Lunch Menu

SOUPS

CAROLINA CATFISH STEW \$7/ \$11
stewed tomatoes, Carolina Gold rice, leeks,
corn, catfish

SHE CRAB SOUP \$7/ \$11
blue crab claw meat, cream, sherry

WEST AFRICAN PEANUT SOUP \$6/ \$9
sweet potato, tomato, peanuts,
Middleton Place cane syrup

SALADS

ROASTED BEET SALAD \$9
roasted beets, local winter greens, Split Creek
Farms chevre, pecans, satsuma oranges,
vincotto

KALE SALAD \$9
Anson Mills benne oil, golden balsamic,
pickled radish, Clemson blue cheese, lardons,
toasted benne seed

APPETIZERS

PIMIENTO CHEESE \$8
warmed pimiento cheese, grilled bread,
green tomato chow- chow

DEVILED EGGS \$8
SC farm eggs, bread and butter relish

COUNTRY HAM BISCUIT \$9
SC honey biscuit, country ham, red eye gravy,
pan fried SC farm egg

ENTREES

SHRIMP & ANSON MILLS GRITS \$17
Tasso Gravy, domestic Carolina shrimp, local
goat cheese grits

SOUTHERN FRIED CAROLINA CHICKEN \$15
macaroni & cheese and SC collard greens

GOAT CHEESE ANSON MILLS GRITS \$13
Split Creek Farms goat cheese, roasted
Mepkin Abbey mushrooms, grated parmesan

SMOKED BBQ PORK \$15
traditional South Carolina mustard bbq
sauce, green bean casserole, Hoppn' John

EDNA'S ROASTED QUAIL \$16
Manchester Farms quail, grapes, country
ham and SC collard greens

SIDE OPTIONS (additional sides \$4)

ORGANIC ANSON MILLS GOAT CHEESE GRITS

HOPPIN' JOHN (FIELD PEAS & RICE)

BRAISED CERTIFIED SC COLLARD GREENS

GREEN BEAN CASSEROLE W/FRIED ONIONS

MACARONI & CHEESE W/CAROLINA CHEDDAR

ROASTED MEPKIN ABBEY MUSHROOMS

Please ask your server for our children's options and inform them of any dietary requests.

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



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

All proceeds benefit the non-profit Middleton Place Foundation