

Middleton Place Restaurant



First Course

She Crab Soup

citrus lump crab, honey sherry

Local Artisan Greens (GF)(DF)

*boiled peanuts, shaved sheep's cheese,
pickled fennel, easter egg radish,
onion and poppy vinaigrette*

Second Course

Chatel Farms Burger

*buttered brioche bun, pimento cheese,
fried green tomato, tomato bacon jam, fries*

Sweet Tea Brined Chicken Perloo

*carolina gold rice, andouille sausage,
onion, green tomato relish, mixed herbs*

Shrimp & Grits

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

Dessert

Pecan Pie