Dinner Menu - Middleton Place Restaurant

Updated 9/21/16

SOUPS & SALADS

She Crab Soup 7. cup/ 11. bowl Carolina blue crab, local dairy, sherry

Soup de Jour 7. cup/ 11. bowl seasonal and local ingredients

Classic Wedge Salad 8.

bacon lardons, tomatoes, red onion, Clemson bleu cheese, white balsamic reduction

Arugula Salad 9. roasted beets, candied pecans, Split Creek Farms chèvre, merlot vinaigrette

Grilled Romaine 9.

crispy pancetta, pesto, shaved parmesan cheese, house made Caesar dressing

APPETIZERS

Roasted Beets 11.

Split Creek Farms chèvre, chive oil, arugula, hazelnuts, beet vinaigrette

Pimiento Cheese 8.

hot Ashe County cheddar pimiento cheese, grilled bread, house made chow-chow

Seared Scallop 14.

pan roasted Atlantic scallops, corn puree, house made chorizo, cilantro

ENTREES

Hanger Steak 29.

grilled choice beef hanger, pommes aligot, braised local greens, cabernet demi-glace

Gnocchi 20.

house made gnocchi, brassicas, local mushrooms, house made ricotta

Domestic Lamb 32.

roasted leg of lamb, ratatouille, harissa

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

Southern Fried Chicken 16.

fried Carolina chicken, buttermilk mashed potatoes and gravy, brassicas, cornbread

Cider Brined Pork Chops 30.

Heritage pork, braised SC collard greens, Carolina Gold hoppin Jon, apple jam

Duck Breast 32.

pan roasted duck, sweet potato ~ sorghum puree, Brussel sprouts, bacon lardons

Choice Beef Tenderloin 35.

roasted fingerling potatoes, sautéed spinach, béarnaise

The Middleton Place Restaurant strives to serve fresh, locally-sourced dishes. Items are subject to change due to seasonal availability.

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