



Restaurant Week 2024

3 For \$50

First Course

SHE CRAB SOUP
lump crab, sherry

or

MIDDLETON FARM SALAD (V)
*artisan lettuce, roasted delicata & butternut squash,
turnips, blood orange sorghum malt vinaigrette*

Second Course

SUSTAINABLE CATCH OF THE DAY
salsify, beets, sauce bercy, fried capers

or

CHICKEN PERLOO (GF)
*carolina gold rice, Andouille sausage, bacon,
caramelized apple, fried parsley*

or

BRAISED LAMB SHANK
*carolina gold rice middlins risotto,
roasted carrots, red wine lamb reduction*

Third Course

SOUTHERN PECAN PIE
caramel, whipped cream

or

APPLE CRUMBLE
vanilla ice cream