



## Lunch Menu

### PINEAPPLE TOUR GROUP

#### FIRST COURSE

She Crab Soup  
or  
Garden Salad

#### SECOND COURSE

Shrimp & Grits  
or  
Pulled Pork with 2 sides  
or  
Fried Chicken with 2 sides

*SIDES: Grits, Hop'n Jon, Mac & Cheese, Braised Collards with Hamhock, Butterbeans, or Chef's Vegetable of the Day*

#### DESSERT COURSE

Pecan Pie

*Iced tea, soda, lemonade plus water.*

*Gratuities are not included in the price of your tour, but they are always appreciated by your server.*



Edna Lewis

*Chef and James Beard Award-winning cookbook author, Edna Lewis came to Middleton Place as Chef-in-Residence in 1985 to develop a menu based on what is known about Carolina plantation cuisine from early documents. During her three year tenure, she built on the influences of her surroundings as well as those of Mary Sheppard, the Middleton family cook during most of the 20th century. Edna Lewis' impact is still felt today as her recipes continue to guide and inspire the present team of chefs at Middleton Place.*