

DINNER



APPETIZERS

FRIED GREEN TOMATOES (v) 9

Local Goat Cheese
Sweet & Spicy Roasted Red Pepper Jam

BACON & CHEDDAR HUSH PUPPIES 12

Bacon-Jalapeño Maple Syrup

CHARRED BRUSSEL SPROUTS (G) 12

Tossed in Sorghum & Benne Seeds
Smoked Bacon Aioli

PETITE SHRIMP N' GRITS (G) 11

Lobster-Tasso Ham Gravy, Peppers, Onions
Adluh Mills Pepper Jack Grits

SMOKED FISH DIP 13

Market White Fish, Fine Herbs
Whipped Cream Cheese, Roasted Garlic, Lemon
Served with Lavash

SOUTHERN SAMPLER 11

Pimento Cheese, Pickled Okra, Smoked Pork Belly
Grilled Baguette

SOUPS & SALADS

SHE CRAB SOUP CUP 5 BOWL 7

A Charleston Specialty at the Francis Marion since 1924.
Lump Crab Meat, Sherry.

ROASTED SQUASH SOUP (G)(V) CUP 4 BOWL 6

Winter Root Vegetables, Double Cream, Sorghum
Smoked Pecans

BIBB SALAD (G)(V) 7/10

Dried Cranberries, Candied Pecans, Blue Cheese
Lemon Herb Dressing

ROASTED BEET SALAD (V)(G) 8/11

Red and Gold Salt Roasted Beets, Assorted Artisan
Greens, Split Creek Farms Feta Cheese, Candied Pecans,
Sorghum & Citrus Vinaigrette

CAESAR SALAD (V) 7/10

Torn Romaine Hearts, Sourdough Croutons, Shaved
Parmesan, Cracked Peppercorn, Anchovy Dressing

Add Chicken or Shrimp to any Salad 5

Add Crab Cakes, Salmon or Fried Oysters to any Salad 7

ENTRÉES

PAN SEARED CRAB CAKES 26

Roasted Root Vegetable Succotash, Brussel Sprouts
Smoked Bacon Aioli

SHRIMP N' GRITS (G) 23

Lobster-Tasso Ham Gravy, Peppers, Onions
Adluh Mills Pepper Jack Grits

MARKET FISH* (G) MKT

Daily Selection Served over Lowcountry Shrimp
Purloo, Wild Mushrooms, Smoked Tomato
Riesling Beurre Blanc

CRISPY PAN SEARED SALMON* (G) 25

Cast Iron Sweet Potato Casserole, Smoked Gouda
Wilted Greens, Garlic

SOUTHERN FRIED CHICKEN 19

Mashed Potatoes, Collard Greens, Brown Gravy

TRUFFLE BURGER* 14

House Ground Angus Beef, Sauteed Mushrooms &
Onions, Swiss Cheese, Baby Arugula, Herbed Truffle
Aioli, Toasted Brioche Bun

PORK & DUMPLINGS 22

Burnt Ends, Ricotta Gnocchi, Roasted Garlic
Green Peas, Wild Mushrooms, Sherry, Double Cream

GRILLED FILET MIGNON* (G) 35

Mashed Yukon Gold Potatoes, Grilled Asparagus
Bordelaise

Add Lobster Tail 10

ROOT VEGETABLES & PAPPARDELLE (V) 19

Fresh Saffron Pappardelle, Roasted Winter Squash
Maderia Cream, Gremolata

SOUTHERN VEGETABLE PLATE 16

Choose Four of Our House-Made Sides

HOUSE-MADE SIDES

BACON BRAISED COLLARD GREENS (G)

MASHED POTATOES (G)(V)

PEPPER JACK GRITS (G)(V)

GRILLED ASPARAGUS (G)(V)

MACARONI & CHEESE (V)

FRENCH FRIES (G)(V)

CHARLESTON RED RICE (G)

ROOT VEGETABLE SUCCOTASH

Sides may be substituted for those listed with entrées above or added for 4 each

(G) Gluten Free

(V) Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.