

LUNCH



APPETIZERS

FRIED GREEN TOMATOES (v) 8

Local Goat Cheese
Sweet & Spicy Roasted Red Pepper Jam

SOUTHERN SAMPLER 9

Pimento Cheese, Pickled Okra
House Smoked Pork Belly, Grilled Baguette

BACON & CHEDDAR HUSH PUPPIES 12

Bacon-Jalapeño Maple Syrup

SMOKED FISH DIP 10

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

PETITE SHRIMP N' GRITS (G) 9

Lobster-Tasso Ham Gravy, Peppers, Onions
Adluh Mills Pepperjack Grits

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) 6/10

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 Pe-
cans, 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

SANDWICHES

ALL SANDWICHES INCLUDE CHOICE OF ONE HOUSE-MADE SIDE

FRIED CHICKEN SANDWICH 12

Marinated Fried Chicken Breast, Bibb Lettuce
Fresh Tomato, Basil Mayonnaise, Toasted Bun

CORNED BEEF REUBEN 11

House Made Corned Beef Brisket, Swiss Cheese
Sauerkraut, Thousand Island, Marble Rye

SWAMP FOX BURGER* 12

House Ground Angus Beef, Fresh Tomato, Lettuce
Crispy Onions, Provolone Cheese
Add Pork Belly or Fried Egg 2

TURKEY CLUB 11

Smoked Bacon, Swiss Cheese, Lettuce, Tomato
Mayonnaise, Toasted Wheat

CRAB CAKE SANDWICH 13

Bibb Lettuce, Tomato, Vidalia Onions
Spicy Remoulade, Toasted Roll

ENTRÉES

FRIED CHICKEN 13

Mashed Potatoes, Collard Greens, Brown Gravy

CRISPY PAN SEARED SALMON (G) 15

Cast Iron Sweet Potato Casserole, Smoked Gouda
Wilted Kale, Garlic Butter

SHRIMP N' GRITS (G) 16

Lobster-Tasso Ham Gravy, Peppers, Onions
Stone Ground Pepperjack Grits

PAN SEARED CRAB CAKES 15

Roasted Root Vegetable Succotash, Brussel Sprouts
Smoked Bacon Aioli

MARKET FISH* (G) MKT

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

ROOT VEGETABLES & PAPPARDELLE (V) 12

Fresh Saffron Pappardelle, Roasted Winter Squash
Maderia Cream, Gremolata

SOUTHERN VEGETABLE PLATE 11

Three of Our House Made Special Sides

HOUSE-MADE SIDES

MASHED POTATOES (G)(V)

MACARONI & CHEESE (V)

FRENCH FRIES (G)(V)

BACON BRAISED COLLARD GREENS

ROOT VEGETABLE SUCCOTASH

GRILLED ASPARAGUS (G)(V)

PEPPER JACK GRITS (G)(V)

CAROLINA RED RICE (G)

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.