

# LUNCH



## APPETIZERS

### FRIED GREEN TOMATOES (v) 8

Sweet & Spicy Roasted Red Pepper Jam, Local Goat Cheese

### FRIED OKRA (G) 10

Fresno Chili Oil, Chèvre Goat cheese

### BACON & CHEDDAR HUSH PUPPIES 12

Bacon-Jalapeño Maple Syrup

### PETITE SHRIMP N' GRITS (G) 11

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

### LOWCOUNTRY DEVEILED EGGS 12

Storey Farms Eggs, Dukes Mayonnaise, Relish, Chive, Smoked Paprika

### SOUTHERN SAMPLER 9

Pimento Cheese, Pickled Okra, House 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.

### SUMMER VEGETABLE SOUP (G)(V) CUP 4 BOWL 6

Yellow Squash, Zucchini, Cherry Tomatoes, Cavatelli Pasta

### BIBB SALAD (G)(V) 7/11

Dried Cranberries, Candied Pecans, Blue Cheese, Lemon Herb Dressing

### HEIRLOOM TOMATO SALAD (V)(G) 7/11

SC Heirloom Tomatoes, Pickled Red Onions, Fresh Mozzarella, Cornbread Croutons, CA Olive Oil, Bulls Bay Sea Salt & Pepper

### CAESAR SALAD (V) 7/11

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

Add Chicken or Shrimp to any Salad 5  
Add Crab Cakes or Salmon 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

1/2 lb. Certified Angus Beef, Sliced Tomato, Lettuce, Shaved Vidalia Onions, Sharp Cheddar Cheese  
Add Pork Belly or Fried Egg 2

### TURKEY CLUB 11

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

### LOCAL SWORD FISH TACOS 13

Three Flour Tortillas, Grilled Blackened Swordfish, Chipotle Purple Cabbage, Cilantro Slaw

## ENTRÉES

### FRIED CHICKEN 13

Mashed Potatoes, Collard Greens, Brown Gravy

### PAN SEARED SALMON (G) 15

Anson Mills Rice Grits, Sundried Tomatoes, Spinach & Shiitake Mushroom Sauté

### SHRIMP N' GRITS (G) 16

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

### PAN SEARED CRAB CAKES 15

York County Creamed Corn, Frisse & Petite Greens

### MARKET FISH\* MKT

Daily Selection Served With Cherry Tomatoes, Basil, Orecchiette, Frisée, Pickled Shallot Salad

### VEGETABLE CAVATELLI (V) 12

Asparagus, Cipollini Onions, Garlic, Lemon, Shaved Parmesan  
Add Shrimp 7

### SOUTHERN VEGETABLE PLATE 11

Three of Our Special House-Made Sides

## HOUSE-MADE SIDES

MASHED POTATOES (G)(V)  
MACARONI & CHEESE (V)  
FRENCH FRIES (G)(V)  
BACON BRAISED COLLARD GREENS

GRILLED ASPARAGUS (G)(V)  
PEPPER JACK GRITS (G)(V)  
CAROLINA RED RICE (G)  
YORK COUNTY CREAMED CORN

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.