

DINNER



APPETIZERS

- FRIED GREEN TOMATOES** (v) 9
Sweet & Spicy Roasted Red Pepper Jam,
Local Goat Cheese
- FRIED OKRA** 12
Fresno Chili Oil, Chèvre Goat cheese
- BACON & CHEDDAR HUSH PUPPIES** 12
Bacon-Jalapeño Maple Syrup
- PETITE SHRIMP N' GRITS** (G) 13
Lobster-Tasso Ham Gravy, Peppers, Onions,
Adluh Mills Pepper Jack Grits
- LOWCOUNTRY DEVEILED EGGS** 12
Storey Farms Eggs, Dukes Mayonnaise, Relish, Chive,
Smoked Paprika
- SOUTHERN SAMPLER** 11
Pimento Cheese, Pickled Okra, Smoked Pork Belly,
Grilled Baguette

SOUPS & SALADS

- SHE CRAB SOUP** CUP 7 BOWL 9
A Charleston Specialty at the Francis Marion since 1924.
Lump Crab Meat, Sherry.
- SUMMER VEGETABLE SOUP** (v) CUP 5 BOWL 7
Yellow Squash, Zucchini, Cherry Tomatoes,
Cavatelli Pasta
- BIBB SALAD** (G)(v) 8/12
Dried Cranberries, Candied Pecans, Blue Cheese,
Lemon Herb Dressing
- HEIRLOOM TOMATO SALAD** (v)(G) 8/12
SC Heirloom Tomatoes, Pickled Red Onions,
Fresh Mozzarella, Cornbread Croutons, CA Olive Oil,
Bulls Bay Sea Salt & Pepper
- CAESAR SALAD** (v) 8/12
Torn Romaine Hearts, Sourdough Croutons,
Shaved Parmesan, Cracked Peppercorn,
Anchovy Dressing

Add Chicken, Shrimp or Salmon to any Salad 8*

ENTRÉES

- SHRIMP N' GRITS** (G) 25
Lobster-Tasso Ham Gravy, Peppers, Onions,
Adluh Mills Pepper Jack Grits
- LOCAL MARKET CATCH*** MKT
Daily Selection Served With Cherry Tomatoes,
Basil, Frisée, Pickled Shallot Salad & Orecchiette with
Creamy Parmesan Sauce
- PAN SEARED SALMON*** (G) 27
Anson Mills Rice Grits, Sundried Tomatoes,
Spinach & Shiitake Mushroom Sauté
- SOUTHERN FRIED CHICKEN** 23
Mashed Potatoes, Collard Greens, Brown Gravy
- TRUFFLE BURGER*** 18
Certified Angus Beef, Swiss Cheese,
Caramelized Mushrooms & Onions,
Baby Arugula, Herbed Truffle Aioli,
Toasted Brioche Bun
Add Pork Belly or Fried Egg 2
- GRILLED RIBEYE*** MKT
Sofrito Butter, Smashed Fingerling Potatoes,
Fried Leeks
Add Lobster Tail 10
- VEGETABLE CAVATELLI** (v) 22
Asparagus, Cipollini Onions, Garlic, Lemon,
Shaved Parmesan
Add Shrimp 7
- SOUTHERN VEGETABLE PLATE** 16
Choose Four of Our House-Made Sides

HOUSE-MADE SIDES

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|----------------------------------|--------------------------|
| BACON BRAISED COLLARD GREENS (G) | GRILLED ASPARAGUS (G)(v) |
| MASHED POTATOES (G)(v) | MACARONI & CHEESE (v) |
| PEPPER JACK GRITS (G)(v) | FRENCH FRIES (G)(v) |
| CHARLESTON 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.*