

# LUNCH



## APPETIZERS

### FRIED GREEN TOMATOES <sup>(v)</sup> 8

Sweet & Spicy Roasted Red Pepper Jam, Local Goat Cheese

### FRIED OKRA 10

Fresno Chili Oil, Chèvre Goat cheese

### BACON & CHEDDAR HUSH PUPPIES 12

Bacon-Jalapeño Maple Syrup

### PETITE SHRIMP N' GRITS <sup>(G)</sup> 11

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

### LOWCOUNTRY DEVEILED EGGS 10

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 7 BOWL 9

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

### SUMMER VEGETABLE SOUP <sup>(v)</sup> CUP 4 BOWL 6

Yellow Squash, Zucchini, Cherry Tomatoes, Cavatelli Pasta

### BIBB SALAD <sup>(G)(v)</sup> 7/11

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

### HEIRLOOM TOMATO SALAD <sup>(v)(G)</sup> 7/11

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

### CAESAR SALAD <sup>(v)</sup> 7/11

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

*Add Chicken, Shrimp 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 12

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

### SWAMP FOX BURGER\* 13

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

### TURKEY CLUB 12

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

### LOCAL FISH TACOS 13

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

## ENTRÉES

### FRIED CHICKEN 15

Mashed Potatoes, Collard Greens, Brown Gravy

### PAN SEARED SALMON <sup>(G)</sup> 17

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

### SHRIMP N' GRITS <sup>(G)</sup> 18

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

### LOCAL MARKET CATCH\* MKT

Daily Selection Served With Cherry Tomatoes, Basil, Frisée, Pickled Shallot Salad & Orecchiette with Creamy Parmesan Sauce

### VEGETABLE CAVATELLI <sup>(v)</sup> 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 <sup>(G)(v)</sup>

MACARONI & CHEESE <sup>(v)</sup>

FRENCH FRIES <sup>(G)(v)</sup>

BACON BRAISED COLLARD GREENS

GRILLED ASPARAGUS <sup>(G)(v)</sup>

PEPPER JACK GRITS <sup>(G)(v)</sup>

CAROLINA RED RICE <sup>(G)</sup>

YORK COUNTY CREAMED CORN

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

<sup>(G)</sup> Gluten Free

<sup>(v)</sup> Vegetarian

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