

# 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** 13  
Pimento Cheese, Pickled Okra, Smoked Pork Belly,  
Grilled Baguette

## SOUPS & SALADS

- SHE CRAB SOUP** CUP 8 BOWL 10  
A Charleston Specialty at the Francis Marion since 1924.  
Lump Crab Meat, Sherry.
- ROASTED CARROT SOUP** (v) CUP 6 BOWL 8  
Johns Island Carrots, Ginger, Lemon, Thyme,  
Vegetable Sugo
- BIBB SALAD** (G)(v) 8/12  
Dried Cranberries, Candied Pecans, Blue Cheese,  
Lemon Herb Dressing
- SPINACH & APPLE SALAD** (v)(G) 8/12  
Baby Spinach, Granny Smith Apples, Toasted Walnuts,  
Buttermilk Blue Cheese Crumbles,  
Tarragon & Cider Vinaigrette
- 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) 26  
Lobster-Tasso Ham Gravy, Peppers, Onions,  
Adluh Mills Pepper Jack Grits
- PAN SEARED CRAB CAKES** (G) 30  
Lowcountry Red Rice, Grilled Asparagus,  
Lemon, Capers
- LOCAL MARKET CATCH\*** MKT  
Daily Selection Served With Roasted  
Heirloom Squash, Farro, Roasted Beet Purée,  
Charleston Sea Beans
- PAN SEARED SALMON\*** (G) 28  
Carolina Sweet Potato & Smoked Bacon Hash,  
Virgil Kaine Rye, Local Honey
- SOUTHERN FRIED CHICKEN** 24  
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 BEEF TENDERLOIN\*** MKT  
Mashed Yukon Gold Potatoes, Asparagus,  
Truffle Butter  
*Add Lobster Tail 10*
- HEIRLOOM WINTER SQUASH CAVATELLI** (v) 24  
Roasted Local Squash, Walnut & Sage Pesto,  
Vegetable Sugo  
*Add Shrimp 7*
- SOUTHERN VEGETABLE PLATE** 16  
Choose Four of Our House-Made Sides

## HOUSE-MADE SIDES

- |                                  |   |
|----------------------------------|---|
| 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)          | CAROLINA SWEET POTATO & SMOKED BACON HASH |

*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.*