

LUNCH



APPETIZERS

- FRIED GREEN TOMATOES** (v) 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** (G) 12
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.
- ROASTED CARROT SOUP** (v) CUP 4 BOWL 6
Johns Island Carrots, Ginger, Lemon, Thyme,
Vegetable Sugo
- BIBB SALAD** (G)(v) 7/11
Dried Cranberries, Candied Pecans, Blue Cheese,
Lemon Herb Dressing
- SPINACH & APPLE SALAD** (v)(G) 7/11
Baby Spinach, Granny Smith Apples, Toasted Walnuts,
Buttermilk Blue Cheese Crumbles, Tarragon & Cider
Vinaigrette
- CAESAR SALAD** (v) 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

- CRAB CAKE SANDWICH** 16
Pan Seared Crab Cake, Brioche Bun, Lettuce,
Tomato, Shaved Vidalia Onions, Remoulade Sauce
- 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*** 14
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

ENTRÉES

- FRIED CHICKEN** 15
Mashed Potatoes, Collard Greens, Brown Gravy
- PAN SEARED SALMON** (G) 17
Carolina Sweet Potato & Smoked Bacon Hash,
Virgil Kaine Rye, Local Honey
- SHRIMP N' GRITS** (G) 18
Lobster-Tasso Ham Gravy, Peppers, Onions,
Stone Ground Pepperjack Grits
- LOCAL MARKET CATCH*** MKT
Daily Selection Served with Roasted Heirloom Squash,
Farro, Roasted Beet Purée, Charleston Sea Beans
- HEIRLOOM WINTER SQUASH CAVATELLI** (v) 12
Roasted Local Squash, Walnut & Sage Pesto,
Vegetable Sugo
Add Shrimp 7
- SOUTHERN VEGETABLE PLATE** 11
Three of our Special House-Made Sides

HOUSE-MADE SIDES

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