

# DINNER



## APPETIZERS

- FRIED GREEN TOMATOES (v) 9**  
Sweet & Spicy Roasted Red Pepper Jam,  
Local Goat Cheese
- CEVICHE 13**  
Mahi Mahi, Citrus Juice, Jalapeños, Red Onion,  
Sweet Potato Chips
- BACON & CHEDDAR HUSH PUPPIES 12**  
Bacon-Jalapeño Maple Syrup
- PETITE SHRIMP N' GRITS (G) 14**  
Lobster-Tasso Ham Gravy, Peppers, Onions,  
Adluh Mills Pepper Jack Grits
- CHARLESTON DEVEILED CRABS 15**  
Blue Crab Meat, Dukes Mayo, Holy Trinity,  
Fire Roasted Red Pepper Aioli
- 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.
- GULLAH OKRA SOUP CUP 6 BOWL 8**  
Fresh Local Okra, Charred Tomato Jus,  
Smoked Beef Sausage
- BIBB SALAD (G)(V) 8/12**  
Dried Cranberries, Candied Pecans, Blue Cheese,  
Lemon Herb Dressing
- PICKLED SHRIMP SALAD 9/13**  
Pea Tendrils, Roasted Baby Carrots, Radish,  
Tomato Vin, Shaved Parmesan
- CAESAR SALAD 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 30**  
Smoked Gouda Grits, Corn Relish,  
Whole Grain Mustard Buerre Blanc
- LOCAL MARKET CATCH\* MKT**  
Daily Selection Served With Lowcountry Crab Rice,  
Wilted Spinach, Madeira Wine Sauce
- PAN SEARED SALMON\* (G) 28**  
Jerk Marinade, Confit Fingerling Potatoes,  
Swiss Chard, Pineapple & Local Honey Gastrique
- SEARED DIVER SCALLOPS 42**  
Sweet Corn Puree, Succotash with Sea Island Red Pea,  
Grilled Corn, Blistered Tomato, Nuskee Bacon
- SOUTHERN FRIED CHICKEN 25**  
Mashed Potatoes, Collard Greens, Brown Gravy
- ANGUS BEEF BURGER\* 18**  
Certified Angus Beef,  
Fried Vidalia Onion Strings, Cheddar,  
Smoked Tomato Aioli, Watercress  
**Add Pork Belly or Fried Egg 3**
- GRILLED BEEF TENDERLOIN\* MKT**  
Mashed Yukon Gold Potatoes, Asparagus,  
Truffle Butter  
**Add Lobster Tail 10 Add Diver Scallops 14**
- TOMATO BASIL TAGLIATELLE (V) 24**  
Herb Tagliatelle Pasta, Asparagus, Parmesan  
**Add Shrimp 7**
- SOUTHERN VEGETABLE PLATE 16**  
Choose Three 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)          |                          |

*Sides may be substituted for those listed with entrées above or added for 5 each*

(G) Gluten Free

(V) Vegetarian

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