

# LOUNGE MENU



## ~ APPETIZERS ~

### **FRIED GREEN TOMATOES** <sup>(v)</sup> 9

Local Goat Cheese, Sweet & Spicy Roasted Red Pepper Jam

### **SOUTHERN SAMPLER** 13

Pimento Cheese, Pickled Okra, House Smoked Pork Belly, Grilled Baguette

### **BACON & CHEDDAR HUSH PUPPIES** 12

Bacon-Jalapeño Maple Syrup

### **PETITE SHRIMP N' GRITS** <sup>(c)</sup> 13

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

## ~ 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** <sup>(v)(c)</sup> 8/12

Crumbled Blue Cheese, Dried Cranberries, Candied Pecans, Lemon Herb Vinaigrette

### **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*

## ~ SANDWICHES ~

ALL SANDWICHES INCLUDE FRENCH FRIES

### **FRIED CHICKEN SANDWICH** 14

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

### **TRUFFLE BURGER\*** 18

Certified Angus Beef, Fried Vidalia Onion Strings, Cheddar Cheese, Smoked Tomato Aioli, Watercress  
*Add Pork Belly or Fried Egg 2*

### **TURKEY CLUB** 12

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

### **CRAB CAKE SANDWICH** 16

Pan Seared Crab Cake, Brioche Bun, Lettuce, Tomato, Shaved Vidalia Onions, Remoulade Sauce

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

<sup>(v)</sup> Vegetarian

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

# DRINK MENU

## SIGNATURE COCKTAILS 12

### ANKLE BREAKER

151 Rum, Cherry Brandy, Lemon Juice  
House-Made Simple Syrup.  
A classic created and served here  
at the Francis Marion since 1951

### BUBBLES ON KING

Titos Vodka, St.-Germain,  
Apricot Purée, Prosecco

### DIRTY SWAMP

Titos Vodka, Dry Vermouth,  
Spicy Pepper Sauce  
Olive Juice

### MARSH TACKY DAIQUIRI

Cruzan Rum, Orchard Apricot Liqueur  
House-Made Simple Syrup, Citrus Juice Medley

### IN A CORDIAL FASHION

Bulleit Bourbon, Amaretto,  
Chocolate Bitters  
Muddled Cherry & Orange

### CHARLESTON TEATIME

Firefly Sweet Tea Vodka,  
Peach Bitters, Lemonade

## BEER

### DRAFT 8

Please inquire with your server for our  
current seasonal selection on tap

### BOTTLED 5

Bud Light, Budweiser,  
Coors Light, Miller Lite,  
O'Doul's

### BOTTLED 6

Amstel Light,  
Angry Orchard Cider,  
Blue Moon, Corona,  
Corona Light,  
Guinness, Heineken,  
Huger Street IPA,  
Michelob Ultra,  
New Castle,  
Sam Adam's, Stella Artois,  
Sierra Nevada Pale Ale, Yuengling

## WINE

### WHITE

RODNEY STRONG CHARDONNAY *Sonoma* 10 32  
TREFETHEN CHARDONNAY *Napa* 12 42  
JORDAN CHARDONNAY *Sonoma* 65  
LAGARIA PINOT GRIGIO *Italy* 10 29  
MARTÍN CÓDAX ALBARIÑO *Spain* 11 32  
CROSSINGS SAUVIGNON BLANC *New Zealand* 10 29  
CHARLES KRUG SAUVIGNON BLANC *Napa* 31  
DECOY SAUVIGNON BLANC *Sonoma* 32  
CHATEAU ST. MICHELLE RIESLING *Washington* 10 29  
ROSEHAVEN ROSÉ *California* 10 29

### RED

TWO VINES CABERNET SAUVIGNON *Columbia* 10 32  
EDUCATED GUESS CABERNET SAUVIGNON *Napa* 11 36  
NAPA CELLARS CABERNET SAUVIGNON 49  
JORDAN CABERNET SAUVIGNON *Sonoma* 92  
HAYES MERLOT *California* 10 30  
RODNEY STRONG PINOT NOIR *Sonoma* 10 32  
LATOUR PINOT NOIR *France* 38  
FOLIE A DEUX ZINFANDEL *Sonoma* 10 32  
DANZANTE CHIANTI *Italy* 32  
TERRAZAS MALBEC *Argentina* 10 32

### SPARKLING

PROSECCO MIONETTO *Italy* 9 32  
KENWOOD BRUT *California* 29  
DOMAINE CHANDON BRUT *California* SPLIT 9 30  
MUMM CORDON ROUGE *France* 80  
VEUVE CLICQUOT "YELLOW LABEL" *France* 130



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