

# LUNCH



## APPETIZERS

### FRIED GREEN TOMATOES (v) 8

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) 13

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

### CHARLESTON DEVEILED CRABS 12

Blue Crab Meat, Dukes Mayonnaise, Holy Trinity, Fire Roasted Red Pepper Aioli

### SOUTHERN SAMPLER 10

Pimento Cheese, Pickled Okra, House 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 5 BOWL 7

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 (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, 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

### FRIED GREEN TOMATO BLT 14

Applewood Smoked Bacon, Cheddar Cheese, Bibb Lettuce, Chive Mayonnaise

## ENTRÉES

### FRIED CHICKEN 15

Mashed Potatoes, Collard Greens, Brown Gravy

### PAN SEARED SALMON (G) 19

Jerk Marinade, Confit Fingerling Potatoes, Swiss Chard, Pineapple & Local Honey Gastrique

### SHRIMP N' GRITS (G) 18

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

### LOCAL MARKET CATCH\* MKT

Daily Selection Served with Lowcountry Crab Rice, Wilted Spinach, Madeira Wine Sauce

### TOMATO BASIL TAGLIATELLE (V) 17

Herb Tagliatelle Pasta, Asparagus, Parmesan

*Add Shrimp 7*

### SOUTHERN VEGETABLE PLATE 12

Choose Three of Our House-Made Sides

## HOUSE-MADE SIDES

MASHED POTATOES (G)(V)

MACARONI & CHEESE (V)

FRENCH FRIES (G)(V)

BACON BRAISED COLLARD GREENS

GRILLED ASPARAGUS (G)(V)

PEPPER JACK GRITS (G)(V)

CAROLINA 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.*