

# DINNER



## APPETIZERS

- FRIED GREEN TOMATOES** (v) 10  
Sweet & Spicy Roasted Red Pepper Jam,  
Local Goat Cheese
- CRISPY BRUSSEL SPROUTS** 10  
Benne Seed Vinaigrette, Local Honey, Tomato Aioli
- TUNA CRUDO** 14  
Yellowfin Tuna, Capers, Lemon, Avocado,  
Cherry Tomato Conserva, Benne Seed,  
Grilled Baguette
- BACON & CHEDDAR HUSH PUPPIES** 12  
Bacon-Jalapeño Maple Syrup
- PETITE SHRIMP N' GRITS** (G) 15  
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.
- ROASTED CARROT SOUP** (v) CUP 6 BOWL 8  
Johns Island Carrots, Ginger, Lemon, Thyme,  
Vegetable Sugo
- BIBB SALAD** (G)(v) 9/13  
Dried Cranberries, Candied Pecans, Blue Cheese,  
Lemon Herb Dressing
- APPLE & KALE SALAD** 9/13  
Granny Smith Apple, Shaved Radish, Smoked Pecans,  
Split Creek Feta Cheese,  
Benne Seed & Honey Vinaigrette
- 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) 28  
Lobster-Tasso Ham Gravy, Peppers, Onions,  
Adluh Mills Pepper Jack Grits
- CAROLINA CRAB CAKES** 32  
Pan Seared Crab Cakes, Sweet Potato Hash,  
Grilled Asparagus, Remoulade
- LOCAL MARKET CATCH\*** MKT  
Daily Selection Served With Lowcountry Crab Rice,  
Wilted Spinach, Madeira Wine Sauce
- PAN SEARED SALMON\*** (G) 29  
Brussel Sprout & Winter Squash Succotash,  
Smoked Pork Belly, Cider Beurre Blanc
- SEARED DIVER SCALLOPS** 42  
Celeriac & Fennel Soubise, Madeira Brined Currents,  
Seabeans
- SOUTHERN FRIED CHICKEN** 26  
Braised Sea Island Peas, Collard Greens, Horse Creek  
Farm Honey
- SWAMP FOX BURGER\*** 19  
Certified Angus Beef, Cheddar Cheese,  
Fried Vidalia Onion Strings,  
Roasted Tomato Aioli, Bibb Lettuce  
**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
- SWEET POTATO AGNOLOTTI** (v) 24  
Lacinato Kale, Roasted Winter Squash, Browned Butter,  
Shaved Radish, Sage  
**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)          | BRAISED SEA ISLAND PEAS  |

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.