

# LUNCH



## APPETIZERS

### FRIED GREEN TOMATOES (v) 8

Sweet & Spicy Roasted Red Pepper Jam,  
Local Goat Cheese

### CRISPY BRUSSEL SPROUTS 9

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) 13

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

### CHARLESTON DEVEILED CRABS 13

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.

### 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 7*

## SANDWICHES

ALL SANDWICHES INCLUDE CHOICE OF ONE HOUSE-MADE SIDE

### CRAB CAKE SANDWICH 17

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

### FRIED CHICKEN SANDWICH 13

Marinated Fried Chicken Breast, Bibb Lettuce,  
Fresh Tomato, Basil Mayonnaise, Toasted Bun

### CORNED BEEF REUBEN 13

House-Made Corned Beef Brisket, Swiss Cheese,  
Sauerkraut, Thousand Island, Marble Rye

### SWAMP FOX BURGER\* 16

Certified Angus Beef, Cheddar Cheese,  
Fried Vidalia Onion Strings,  
Roasted Tomato Aioli, Bibb Lettuce

*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

### SOUTHERN FRIED CHICKEN 16

Braised Sea Island Peas, Collard Greens, Horse Creek  
Farm Honey

### PAN SEARED SALMON (G) 19

Brussel Sprout & Winter Squash Succotash,  
Smoked Pork Belly, Cider Beurre Blanc

### 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

### SWEET POTATO AGNOLOTTI (v) 18

Lacinato Kale, Roasted Winter Squash, Browned Butter,  
Shaved Radish, Sage

*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)  
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.*