~ 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

PANKO FRIED CALAMARI 14
Lowcountry Remoulade, Charred Lemon Aioli

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 DEVILED 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.

SOUP OF THE DAY CUP 6 BOWL 8
Chefs Daily Selection

BIBB SALAD (G)(V) 9/13
Dried Cranberries, Candied Pecans, Blue Cheese, Lemon Herb Dressing

THE WEDGE 9/13
Baby Iceberg, Applewood Smoked Bacon, Heirloom Cherry Tomatoes, Cucumber, Clemson Blue Cheese Dressing

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, Charleston Red Rice, Grilled Asparagus, Remoulade

LOCAL MARKET CATCH* MKT
Daily Selection Served with Charleston Gold Rice, Espelette, Holy Trinity, Tomato Broth

PAN SEARED SALMON* (G) 29
Sea Island Crowder Pea & Hominy Succotash, Cider Beurre Blanc, Petite Greens, Radish

CHARLESTON CIOPPINO BLANCO 32
Bulls Bay Clams, Market Fish, Local Shrimp, Carmelized Fennel, Vidalia Onion, Fine Herbs, Riesling, Lemon, Baguette

SOUTHERN FRIED CHICKEN 26
Mashed Yukon Gold Potatoes, Bacon Braised Collard Greens, Brown Gravy

SWEET TEA BRINED PORK CHOP 30
Pole Beans with Benne Seeds & Tomatoes, Citrus & Herb Gremolata, Preserved Fig, Aged Balsamic

PIMENTO CHEESE BURGER* 19
1/2 pound Angus Beef, Pimento Cheese, Fried Green Tomato, Pepper Jelly

Add Pork Belly or Fried Egg 3

GRILLED BEEF TENDERLOIN* MKT
Fingerling Potatoes, Wilted Greens, Cipollini Onions, Bacon, Port Demi

Add Shrimp 8

VEGAN CHICKPEA RAVIOLI (V) 24
Garbanzo Beans, Roasted Garlic, Basil, Rainbow Chard, Roasted Pecan & Coconut Cream, Radish

Add Shrimp 8

SOUTHERN VEGETABLE PLATE 16
Choose Three of Our House-Made Sides

~ HOUSE-MADE SIDES ~

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

CROWDER PEA & HOMINY SUCCOTASH
BRAISED SEA ISLAND PEAS
BACON BRAISED COLLARD GREENS (G)

COLESLAW
MASHED POTATOES (G)(V)
PEPPER JACK GRITS (G)(V)
CHARLESTON RED RICE (G)

GRILLED ASPARAGUS (G)(V)
MACARONI & CHEESE (V)
FRENCH FRIES (G)(V)

*Gluten Free  (V)Vegetarian

Scan the QR code to browse our drink menu!

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