

# 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
- 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 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.
- 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   | COLESLAW                 | GRILLED ASPARAGUS (G)(V) |
| BRAISED SEA ISLAND PEAS          | MASHED POTATOES (G)(V)   | MACARONI & CHEESE (V)    |
| BACON BRAISED COLLARD GREENS (G) | PEPPER JACK GRITS (G)(V) | FRENCH FRIES (G)(V)      |
|                                  | CHARLESTON RED RICE (G)  |                          |

(G) 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.