~ APPETIZERS ~

FRIED GREEN TOMATOES (V) 10
Local Goat Cheese, Sweet & Spicy Roasted Red Pepper Jam

CRISPY BRUSSEL SPROUTS 10
Benne Seed Vinaigrette, Local Honey, Tomato Aioli

SOUTHERN SAMPLER 13
Pimento Cheese, Pickled Okra, House Smoked Pork Belly, Grilled Baguette

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

PANKO FRIED CALAMARI 14
Lowcountry Remoulade, Charred Lemon Aioli

CHARLESTON DEVILED CRABS 15
Blue Crab Meat, Dukes Mayo, Holy Trinity, Fire Roasted Red Pepper Aioli

~ 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 (V)(G) 9/13
Crumbled Blue Cheese, Dried Cranberries, Candied Pecans, Lemon Herb Vinaigrette

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

~ SANDWICHES ~

ALL SANDWICHES INCLUDE FRENCH FRIES

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

PIMENTO CHEESE BURGER* 19
1/2 pound Angus Beef, Pimento Cheese, Fried Green Tomato, Pepper Jelly
Add Pork Belly or Fried Egg 3

TURKEY CLUB 12
Applewood Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Mayonnaise, Toasted Wheat

CRAB CAKE SANDWICH 17
Pan Seared Crab Cake, Brioche Bun, Lettuce, Tomato, Shaved Vidalia Onions, Remoulade Sauce

(c) Gluten Free
(v) Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
SIGNATURE COCKTAILS 12

ANKLE BREAKER
151 Rum, Cherry Brandy, Lemon Juice
House-Made Simple Syrup,
A classic created and served here
at the Francis Marion since 1951

BUBBLES ON KING
Titos Vodka, St.-Germain,
Apricot Purée, Prosecco

DIRTY SWAMP
Titos Vodka, Dry Vermouth,
Spicy Pepper Sauce
Olive Juice

WAKE UP FRANCIS
Vodka, Kahlua, Cointreau, Simple Syrup,
Espresso

CHUCK TOWN FASHION
Gin, Rhubarb Bitters, St.-Germain

CHARLESTON TEATIME*
Firefly Sweet Tea Vodka,
Peach Bitters, Lemonade
*Every purchase receives $25 off at
The Spa of Charleston - Limit one per person

WINE

WHITE
RODNEY STRONG CHARDONNAY Sonoma 10 32
TREFETHEN CHARDONNAY Napa 12 42
JORDAN CHARDONNAY Sonoma 65
LAGARIA PINOT GRIGIO Italy 10 29
MARTÍN CÓDAX ALBARÍÑO Spain 11 32
CROSSINGS SAUVIGNON BLANC New Zealand 10 29
CHARLES KRUG SAUVIGNON BLANC Napa 31
DECOY SAUVIGNON BLANC Sonoma 32
CHATEAU ST. MICHELLE RIESLING Washington 10 29
LINE39 ROSÉ California 10 29

RED
THE FEDERALIST CABERNET SAUVIGNON California 14 49
EDUCATED GUESS CABERNET SAUVIGNON Napa 11 36
NAPA CELLARS CABERNET SAUVIGNON 49
JORDAN CABERNET SAUVIGNON Sonoma 92
HAYES MERLOT California 10 30
RODNEY STRONG PINOT NOIR Sonoma 10 32
LATOUR PINOT NOIR France 38
FOLIE A DEUX ZINFANDEL Sonoma 10 32
DANZANTE CHIANTI Italy 32
TERRAZAS MALBEC Argentina 10 32

SPARKLING

PROSECCO MIONETTO Italy 9 32
KENWOOD BRUT California 29
DOMAINE CHANDON BRUT California SPLIT 9 30
MUMM CORDON ROUGE France 80
VEUVE CLICQUOT “YELLOW LABEL” France 130

BEER

DRAFT 8
Please inquire with your server for our
current seasonal selection on tap

BOTTLED 5
Bud Light, Budweiser,
Coors Light, Miller Lite,
O’Doul’s

BOTTLED 6
Amstel Light,
Angry Orchard Cider,
Blue Moon, Corona,
Corona Light,
Guinness, Heineken,
Huger Street IPA,
Michelob Ultra,
New Castle,
Sam Adam’s, Stella Artois,
Sierra Nevada Pale Ale, Yuengling

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