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

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

PANKO FRIED CALAMARI 14
Lowcountry Remoulade, Charred Lemon Aioli

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

CHARLESTON DEVILED 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

GUIDELINES

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

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

- Add Chicken, Shrimp or Salmon* to any Salad 8

- Add Pork Belly or Fried Egg 3

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

PIMENTO CHEESE BURGER* 17
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

SC SHRIMP TACOS 18
House Slaw, Heirloom Tomato, Pickled Red Onion, Cilantro Crème Fraîche

ENTRÉES

SOUTHERN FRIED CHICKEN 17
Mashed Yukon Gold Potatoes, Bacon Braised Collard Greens, Brown Gravy

PAN SEARED SALMON (G) 19
Sea Island Crowder Pea & Hominy Succotash, Cider Beurre Blanc, Petite Greens, Radish

SHRIMP N’ GRITS (G) 18
Lobster-Tasso Ham Gravy, Peppers, Onions, Stone Ground Pepperjack Grits

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

VEGAN CHICKPEA RAVIOLI (V) 18
Garbanzo Beans, Roasted Garlic, Basil, Rainbow Chard, Roasted Pecan & Coconut Cream, Radish

Add Shrimp 8

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
COLESLAW

GRILLED ASPARAGUS (G,V)
PEPPER JACK GRITS (G,V)
CAROLINA RED RICE (G)
CROWDER PEA & HOMINY SUCCOTASH
BRAISED SEA ISLAND PEAS

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