

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
- 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 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.
- 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*

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 Fraiche

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

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|------------------------------|--------------------------------|
| MASHED POTATOES (G)(V) | GRILLED ASPARAGUS (G)(V) |
| MACARONI & CHEESE (V) | PEPPER JACK GRITS (G)(V) |
| FRENCH FRIES (G)(V) | CAROLINA RED RICE (G) |
| BACON BRAISED COLLARD GREENS | CROWDER PEA & HOMINY SUCCOTASH |
| COLESLAW | 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.*