

DINNER



APPETIZERS

- FRIED GREEN TOMATOES** (v) 12
Local Goat Cheese, Sweet & Spicy Roasted Red Pepper Jam
- CRISPY BRUSSEL SPROUTS** 12
Sorghum Vinaigrette, Espelette, Shallots
- ROASTED BEETS** 14
Baby Red and Gold Beets, Avocado, Lemon, Watercress, GA EVOO, Root Vegetable Chips
- 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 Mayonnaise, Holy Trinity, Fire Roasted Red Pepper Aioli
- PEI MUSSELS** 14
Shallots, Shaved Garlic, Pinot Grigio, Davina Tomatoes, Espelette, Sourdough
- SOUTHERN SAMPLER** 13
Pimento Cheese, Pickled Okra, House Smoked Pork Belly, Grilled Baguette

SOUPS & SALADS

- SHE CRAB SOUP** CUP 8 BOWL 12
A Charleston Specialty at the Francis Marion since 1924.
Lump Crab Meat, Sherry.
- SOUP OF THE DAY** CUP 6 BOWL 10
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
- ESCAROLE & APPLE SALAD** 9/13
Bitter Greens, Cosmic Crisp, Toasted Walnuts, Radish, Honey & Thyme Vinaigrette

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, Carolina Red Rice, Grilled Asparagus, Remoulade
- MARKET FISH*** MKT
Local Pan Seared Daily Selection, Sweet Potato Mousseline, Acorn Squash & Root Vegetable Succotash, Watercress, Radish, Preserved Meyer Lemon
- MISO GLAZED SALMON*** (G) 29
Roasted Sweet Potato, Fennel, Local Mushroom, Baby Kale
- CHARLESTON BOUILLABAISSE** 32
Little Neck Clams, PEI Mussels, Local Shrimp, White Fish, Fennel, Shallot, Saffron Rouille, Fish Fumet, Grilled Focaccia
- SOUTHERN FRIED CHICKEN** 26
Mashed Yukon Gold Potatoes, Bacon Braised Collard Greens, Brown Gravy
- BEEF & DUMPLINGS** 30
Braised Beef Short Rib, Local Mushrooms, Caramelized Shallot, Ricotta Gnocchi, Veal Demi
- 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
- SAFFRON PAPPARDELLE** (V) 24
Roasted Root Vegetables, Fennel Soubise, Baby Kale, Meyer Lemon Oil, Fine Herbs
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

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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 | WINTER SQUASH & ROOT VEGETABLE SUCCOTASH |

(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.