LUNCH

APPETIZERS
FRIED GREEN TOMATOES (V) 10
Local Goat Cheese, Sweet & Spicy Roasted Red Pepper Jam
CRISPY BRUSSEL SPROUTS 10
Sorghum Vinaiquette, Espelette, Shallots
ROASTED BEETS 12
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) 14
Lobster-Tasso Ham Gravy, Peppers, Onions, Adluh Mills Peppercorn Grits
CHARLESTON DEVILED CRABS 13
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 12
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

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 SHRIMP BURGER 16
Local Shrimp, Dijon, Butter Cracker, Lemon, Chive, Roasted Shallot Aioli, Brioche Bun, Choice of House Side
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 13
Applewood Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Mayonnaise, Toasted Wheat
“BB CUBAN” 17
Tavern Ham, Carolina Gold Pulled Pork, Drunken Mustard, Palmetto Amber Soaked Gruyere, Ciabatta, Choice of House side

ENTRÉES
SOUTHERN FRIED CHICKEN 17
Mashed Yukon Gold Potatoes, Bacon Braised Collard Greens, Brown Gravy
MISO GLAZED SALMON (G) 19
Roasted Sweet Potatoes, Fennel, Local Mushroom, Baby Kale
SHRIMP N’ GRITS (G) 18
Lobster-Tasso Ham Gravy, Peppers, Onions, Stone Ground Peppercorn Grits
MARKET FISH* MKT
Local Pan Seared Daily Selection, Sweet Potato Mousseline, Acorn Squash & Root Vegetable Succotash, Watercress, Radish, Preserved Meyer Lemon
SAFFRON PAPPARDELLE (V) 18
Roasted Root Vegetables, Fennel Soubise, Baby Kale, Meyer Lemon Oil, Fine Herbs
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

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.