

# LUNCH



## APPETIZERS

### FRIED GREEN TOMATOES <sup>(v)</sup> 10

Local Goat Cheese, Sweet & Spicy Roasted Red Pepper Jam

### CRISPY BRUSSEL SPROUTS 10

Sorghum Vinaigrette, 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 <sup>(G)</sup> 14

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

### 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 <sup>(G)(V)</sup> 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 <sup>(G)</sup> 19

Roasted Sweet Potatoes, Fennel, Local Mushroom, Baby Kale

### SHRIMP N' GRITS <sup>(G)</sup> 18

Lobster-Tasso Ham Gravy, Peppers, Onions, Stone Ground Pepperjack Grits

### MARKET FISH\* MKT

Local Pan Seared Daily Selection, Sweet Potato Mousseline, Acorn Squash & Root Vegetable Succotash, Watercress, Radish, Preserved Meyer Lemon

### SAFFRON PAPPARDELLE <sup>(V)</sup> 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 <sup>(G)(V)</sup>

MACARONI & CHEESE <sup>(V)</sup>

FRENCH FRIES <sup>(G)(V)</sup>

BACON BRAISED COLLARD GREENS

GRILLED ASPARAGUS <sup>(G)(V)</sup>

PEPPER JACK GRITS <sup>(G)(V)</sup>

CAROLINA RED RICE <sup>(G)</sup>

WINTER SQUASH & ROOT VEGETABLE SUCCOTASH

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

<sup>(G)</sup> Gluten Free

<sup>(V)</sup> Vegetarian

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