

DINNER



APPETIZERS

- FRIED GREEN TOMATOES** (v) 12
Local Goat Cheese, Sweet & Spicy Roasted Red Pepper Jam
- CRISPY BRUSSEL SPROUTS** 12
Ginger Soy Vinaigrette, Harissa Aioli
- SKILLET CORNBREAD** 14
Pork Cracklings, Tillamook Sharp Cheddar, Chive Butter
- CHEDDAR & BACON HUSH PUPPIES** 12
with Tabasco Honey
- 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
- 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.
- ROASTED CARROT SOUP** CUP 6 BOWL 10
Roasted Carrots, Fresh Ginger, Balsamic Reduction
- BIBB SALAD** (G)(V) 9/13
Dried Cranberries, Candied Pecans, Blue Cheese, Lemon Herb Dressing
- CAESAR SALAD** 8/12
Torn Romaine Hearts, Sourdough Croutons, Shaved Parmesan, Cracked Peppercorn, Classic Caesar Dressing
- STRAWBERRY & ARUGULA SALAD** 10/14
Sliced Local Strawberries, Basil, Spinach, Arugula, Pickled Red Onion, Shaved Radish, Feta Cheese, Champagne and Honey 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** 33
Pan Seared Crab Cakes, Charred Lemon Aioli, Low Country Okra Purloo rice, Mango Relish
- MARKET FISH*** MKT
Local Pan Seared Daily Selection, Southern Succotash with Lady Pink-Eye Peas, Roasted Corn, Cherry Tomatoes, Holy Trinity, Nueske Bacon
- PAN SEARED SALMON*** (G) 29
Sweet Potato Hash with Peppers, Onions & Smoked Bacon Lardons, Whole Grain Mustard Hollandaise
- CHARLESTON SEAFOOD PASTA** 36
Fresh Pesto Linguine, Shrimp, Mussels, Lump Crab, Marinated Tomatoes, Spinach, Parmesan Cream
- SOUTHERN FRIED CHICKEN** 27
Charleston Red Rice, Collard Greens, Thyme Infused Honey
- GRILLED BONE-IN PORK LOIN** 29
Herb Marinated Pork, Boursin Whipped Potatoes, Sautéed Spinach, Pear & Currant Chutney
- SWAMP FOX BURGER*** 20
1/2 Pound All Beef Patty, White Cheddar, Roasted Tomato Aioli, House Pickles, Lettuce, Tomato, Brioche Bun
Add Pork Belly or Fried Egg 3
- SEARED BEEF TENDERLOIN FILET*** MKT
Roasted Rosemary Fingerling Potatoes, Grilled Asparagus, Veal Demi
Add Shrimp 8
- BRAISED BEEF SHORT RIBS** 32
Chevre Goat Cheese Grits, Roasted Baby Carrots, Cabernet Demi
- VEGETARIAN BOLOGNESE** (V) 25
Stewed Shitake & Oyster Mushrooms, Mirepoix, San Marzano Tomatoes, Fresh Herb Tagliatelle Pasta
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 6 each

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| MASHED POTATOES (G)(V) | SWEET POTATO HASH | GRILLED ASPARAGUS (G)(V) |
| MACARONI & CHEESE (V) | BACON BRAISED COLLARD GREENS | PEPPER JACK GRITS (G)(V) |
| FRENCH FRIES (G)(V) | OKRA PURLOO | CAROLINA RED RICE (G) |

(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.