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 DEVILED 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

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 Shiitake & Oyster Mushrooms, Mirepoix, San Marzano Tomatoes, Fresh Herb Tagliatelle Pasta
Add Shrimp 8

SOUTHERN VEGETABLE PLATE 16
Choose Three of Our House-Made Sides

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

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

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