

LUNCH



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 Pepperjack 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*

SANDWICHES

ALL SANDWICHES INCLUDE CHOICE OF ONE HOUSE-MADE SIDE

CRAB CAKE SANDWICH 18

Pan Seared Crab Cake, Brioche Bun, Lettuce, Tomato, Shaved Vidalia Onions, Remoulade Sauce

CAROLINA FISH SANDWICH 18

Fried Flounder Filet, Lettuce, Tomato, Onion, Mayonaise, Mustard, Texas Toast

FRIED CHICKEN SANDWICH 14

Marinated Fried Chicken Breast, Bibb Lettuce, Fresh Tomato, Basil Mayonnaise, Toasted Bun

CORNED BEEF REUBEN 14

House-Made Corned Beef Brisket, Swiss Cheese, Sauerkraut, Thousand Island, Marble Rye

SWAMP FOX BURGER* 17

1/2 Pound All Beef Patty, White Cheddar, Roasted Tomato Aioli, House Pickles, Lettuce, Tomato, Brioche Bun
Add Pork Belly or Fried Egg 3

ROASTED TURKEY SANDWICH 14

Candied Bacon, White Cheddar, Arugula, Garlic & Chive Mayo, Brioche Bun

ENTRÉES

SOUTHERN FRIED CHICKEN 17

Charleston Red Rice, Collard Greens, Thyme Infused Honey

PAN SEARED SALMON ^(G) 19

Sweet Potato Hash with Peppers, Onions & Smoked Bacon Lardons, Whole Grain Mustard Hollandaise

SHRIMP N' GRITS ^(G) 20

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

MARKET FISH* MKT

Local Pan Seared Daily Selection, Southern Succotash with Lady Pink-Eye Peas, Roasted Corn, Cherry Tomatoes, Holy Trinity, Nueske Bacon

VEGETARIAN BOLOGNESE ^(V) 18

Stewed Shitake & Oyster Mushrooms, Mirepoix, San Marzano Tomatoes, Fresh Herb Tagliatelle Pasta
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)}

SWEET POTATO HASH

BACON BRAISED COLLARD GREENS

OKRA PURLOO

GRILLED ASPARAGUS ^{(G)(V)}

PEPPER JACK GRITS ^{(G)(V)}

CAROLINA RED RICE ^(G)

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.*