

# DINNER



## APPETIZERS

**FRIED GREEN TOMATOES 12**  
Pimento Cheese, Bacon Marmalade, Scallions

**CRISPY BRUSSEL SPROUTS (v) 12**  
Ginger Soy Vinaigrette, Harissa Aioli

**FIG & BRIE FOCACCIA (v) 14**  
Grilled Focaccia, Triple Cream Brie,  
Caramelized Onion, Fig, Balsamic

**CHEDDAR & CHIVE HUSH PUPPIES (v) 12**  
with Hot 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 9 BOWL 14**  
A Charleston Specialty at the Francis Marion since 1924.  
Lump Crab Meat, Sherry.

**RATATOUILLE SOUP (v)(G) CUP 7 BOWL 11**  
Local Summer Squash, Zucchini, San Marzano  
Tomatoes, Eggplant, Sweet Peppers

**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

**PEAR SALAD (G)(v) 10/14**  
Poached Pear, Toasted Pecans, Shaved Red Onions,  
Gorgonzola Cheese, White Balsamic Vinaigrette

*Add Chicken, Shrimp or Salmon\* to any Salad 8*

## ENTRÉES

**SHRIMP N' GRITS (G) 29**  
Lobster-Tasso Ham Gravy, Peppers,  
Onions, Adluh Mills Pepper Jack Grits

**CAROLINA CRAB CAKES 33**  
Fried Crab Cakes, Summer Corn & Tomato Succotash,  
Lardons, Creole Remoulade

**MARKET FISH\* (G) MKT**  
Local Pan Seared Daily Selection,  
Carolina Gold Rice, Grilled Broccolini,  
Chow Chow

**PAN SEARED SALMON\* (G) 29**  
Parsley & Butter Roasted Potatoes,  
Summer Vegetable Ragu

**SOUTHERN FRIED CHICKEN 27**  
Herb Brined Chicken Breast, Collard Greens,  
Roasted Garlic Whipped Potatoes, Brown Gravy

**SWAMP FOX BURGER\* 20**  
1/2 Pound All Beef Patty,  
Fried Onions, Cheddar, BBQ Sauce,  
Applewood Smoked Bacon  
**Add Pork Belly or Fried Egg 3**

**GRILLED BEEF TENDERLOIN\* (G) MKT**  
Herb Risotto, Grilled Asparagus,  
White Truffle Porcini Sauce  
**Add Shrimp 8**

**BRAISED SHORT RIB RAGU 36**  
San Marzano Tomatoes, Rigatoni,  
Truffled Croutons, Shaved Pecorino

**GRILLED BERKSHIRE PORK CHOP 29**  
Carolina Gold Rice, Sautéed Benne Seed Green Beans,  
Maple Pecan Vinaigrette

**CAULIFLOWER STEAK (G)(v) 25**  
Marinated Center Cut Cauliflower  
Over Summer Vegetable Ragu  
**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*

MASHED POTATOES (G)(v)

MACARONI & CHEESE (v)

FRENCH FRIES (G)(v)

BACON BRAISED COLLARD GREENS (G)

SAUTÉED GREEN BEANS (v)

CORN & TOMATO SUCCOTASH (G)

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.*