

LUNCH



APPETIZERS

FRIED GREEN TOMATOES 13

Pimento Cheese, Bacon Marmalade, Scallions

CRISPY BRUSSEL SPROUTS (V) 13

Ginger Soy Vinaigrette, Harissa Aioli

FIG & BRIE FLATBREAD 15

Triple Cream Brie, Caramelized Onion, Fig, Balsamic

CHEDDAR & CHIVE HUSH PUPPIES (V) 13

with Hot Honey

PETITE SHRIMP N' GRITS (G) 16

Lobster-Tasso Ham Gravy, Peppers, Onions, Adluh Mills Pepperjack Grits

CHARLESTON DEVEILED CRABS 16

Blue Crab Meat, Dukes Mayonnaise, Holy Trinity, Fire Roasted Red Pepper Aioli

SOUTHERN SAMPLER 14

Pimento Cheese, Pickled Okra, House Smoked Pork Belly, Grilled Baguette

WARM BLUE CRAB DIP 16

Served with Lowcountry Shrimp Dust Chips

SOUPS & SALADS

SHE CRAB SOUP CUP 9 | BOWL 14

A Charleston Specialty at the Francis Marion since 1924. Lump Crab Meat, Sherry.

BUTTERNUT BISQUE (V)(G) CUP 8 | BOWL 13

Roasted Heirloom Squash, Pumpkin, Roasted Pears, Toasted Pine nuts

BIBB SALAD (V)(G) 10/14

Dried Cranberries, Candied Pecans, Blue Cheese, Lemon Herb Dressing

CAESAR SALAD 9/13

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

LOWCOUNTRY LUNCH SAMPLER 21

Crab Cake Slider, Cup of She Crab Soup, Petite Bibb Salad

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

SALMON BLT 18

Blackened Salmon Fillet, Smoked Bacon, Arugula, Sliced Tomato, Basil Aioli, Toasted Roll

SHRIMP TACOS 18

Grilled Local Shrimp, Flour Tortillas, Cilantro Crema, Escabeche

FRIED CHICKEN SANDWICH 16

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

CORNERED BEEF REUBEN 15

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

SWAMP FOX BURGER* 18

1/2 Pound All Beef Patty, Fried Onions, Cheddar, BBQ Sauce, Applewood Smoked Bacon
Add Pork Belly or Fried Egg 4

TURKEY CLUB SANDWICH 15

Toasted Wheat, Shaved Turkey, White Cheddar, Applewood Smoked Bacon, Basil Mayo, Lettuce, Tomato

ENTRÉES

SOUTHERN FRIED CHICKEN 19

Carolina Gold Rice, Braised Collard Greens, Brown Gravy

PAN SEARED ATLANTIC SALMON (G) 20

Sustainable Salmon Fillet, Parsnip Puree, Roasted Cauliflower, Rainbow Carrots, Sorghum Compound Butter

SHRIMP N' GRITS (G) 24

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

MARKET CATCH* MKT

Local Pan Seared Daily Selection, Braised SC Field Peas, Butterbeans, Fennel, Smoked Heritage Ossabaw Pork, Sugo, Toasted Brioche Crumb

MUSHROOM GNOCCHI (V)(G) 17

Truffled Ricotta Gnocchi, Roasted Local Mushrooms, Shaved Brussel Sprouts, Baby Spinach, Garlic Confit, Lemon
Add Shrimp 8

SOUTHERN VEGETABLE PLATE 14

Choose Three of Our House-Made Sides

HOUSE-MADE SIDES

MASHED POTATOES (G)(V)

MACARONI & CHEESE (V)

FRENCH FRIES (G)(V)

BACON BRAISED COLLARD GREENS (G)

GLAZED BABY CARROTS

BRAISED FIELD PEAS & BUTTERBEANS WITH PORK

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.