



# RESTAURANT WEEK LUNCH MENU

**JANUARY 8-18, 2026**

**2 FOR \$22 OR 3 FOR \$33**

## APPETIZERS

**She Crab Soup** | A Charleston Specialty at the Francis Marion since 1924. Lump Crab Meat, Sherry.

**Fried Green Tomatoes** | Housemade Pimento Cheese, Bacon Marmalade, Scallions

**Roasted Lowcountry Cups (3)** | Pork Belly and Pernod Spinach Cream, Brown Butter Crumb, Parmesan

**Spring Salad** | Mixed Artisan Greens, Sliced Strawberries, Blueberries, Candied Pecans, Buttermilk Blue Cheese, Apple Cider Vinaigrette

**Cesar Salad** | Torn Romain, Sourdough Croutons, Shaved Parmesan, Traditional Dressing

## ENTREES

**Lowcountry Jambalaya** | Sautéed Local Shrimp and Chicken Breast, Bell Peppers and Onions, Carolina Red Rice

**Vegetarian Risotto** | Parsnip, Kale, Roasted Chickpeas, Ginger, Carolina Gold Rice

**Beef Short Rib Melt** | Pulled Short rib, Collard Greens, Smoked Gouda, Chow Chow, Rustic Baguette-Fries

**Petit Shrimp & Grits** | Lobster-Tasso Ham Gravy, Peppers, Onions, Adluh Mills Pepperjack Grits

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

## DESSERTS

**Butter Cake** | Ultra Rich Browned Butter Cake, Vanilla Bean Ice Cream and Caramel

**Cheesecake** | Whipped Cream Cheese Custard, Graham Cracker Crust, Fresh Berries and Whipped Cream

**Flourless Chocolate Torte** | Fresh Berries, Whipped Cream

**Pecan Pie** | Lady's Island pecans, Whipped Cream, Caramel