

DINNER



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) 12

with Hot Honey

PETITE SHRIMP N' GRITS (G) 16

Lobster-Tasso Ham Gravy, Peppers, Onions, Adluh Mills Pepper Jack 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 (G)(V) 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

ENTRÉES

SHRIMP N' GRITS (G) 32

Lobster-Tasso Ham Gravy, Peppers, Onions, Adluh Mills Pepper Jack Grits

CAROLINA CRAB CAKES 33

Fried Crab Cakes, Wilted Rainbow Chard, Roasted Root Vegetables, Lowcountry Remoulade

MARKET CATCH* (G) MKT

Local Pan Seared Daily Selection, Local Field Peas & Butterbeans, Fennel, Smoked Heritage Ossabaw Pork, Sugo, Brioch Crumb

PAN SEARED ATLANTIC SALMON* (G) 31

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

SOUTHERN FRIED CHICKEN 29

Carolina Gold Rice, Braised Collard Greens, Brown Gravy

SWAMP FOX BURGER* 23

1/2 Pound All Beef Patty, Fried Onions, Cheddar, BBQ Sauce, Applewood Smoked Bacon

Add Pork Belly or Fried Egg 3

"STEAK DIANE"* MKT

Ribeye, Cognac Pan Sauce, Mashed Yukon Gold Potatoes, Grilled Asparagus

BUTTERNUT SQUASH & PARSNIP

QUINOA BOWL (V)(G) 29

Roasted Root Vegetables, Tri-colored Quinoa, Fennel, Crispy Chickpeas, Pickled Rainbow Slaw

MUSHROOM GNOCCHI (V)(G) 25

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

SOUTHERN VEGETABLE PLATE 16

Choose Three of Our House-Made Sides

(G) Gluten Free (V) Vegetarian

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)

GLAZED BABY CARROTS

BRAISED FIELD PEAS & BUTTERBEANS WITH PORK

GRILLED ASPARAGUS (G)(V)

PEPPER JACK GRITS (G)(V)

CAROLINA RED RICE (G)



Scan the QR code to
browse our drink menu!

HISTORIC HOTELS
of AMERICA
National Trust for Historic Preservation

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.