

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

^(G) Gluten Free ^(v) Vegetarian

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

CORNED 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

Sides may be substituted for those listed with entrées above or added for ⁵ each

MASHED POTATOES ^{(G)(v)}

MACARONI & CHEESE ^(v)

FRENCH FRIES ^{(G)(v)}

BACON BRAISED COLLARD GREENS ^(G)

GLAZED BABY CARROTS ^{(G)(v)}

BRAISED FIELD PEAS & BUTTERBEANS
WITH PORK

GRILLED ASPARAGUS ^{(G)(v)}

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

CAROLINA RED RICE ^(G)

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