

DINNER



APPETIZERS

FRIED GREEN TOMATO STACK 14

House Pimento Cheese, Crispy Bacon, Candied Pecans, White Wine Vinaigrette, Green Tomato Chutney

TUNA POKE (V) 16

Yellowfin Ahi Tuna, Ponzu, Toasted Benne Seed, Avocado, Watermelon Radish, Cucumber

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, Marsh Hen Mills Pepperjack Grits

CHARLESTON DEVEILED CRABS 17

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

CHILLED SHRIMP DIP 17

Local Shrimp, Boursin, Espelette, Celery, 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.

CURRIED SQUASH SOUP (V,G) cup 8 | bowl 13

Summer Squash, Yukon Gold Potatoes, Carrot, Turmeric, Basil Oil

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

BERRY & SPINACH SALAD (V,G) 10/14

Blueberries, Strawberries, Candied Pecans, Shaved Cucumber, Champagne Blueberry Vinaigrette

Add Chicken, Shrimp, Flash Seared Ahi Tuna or Salmon* to any Salad 8

HOUSE-MADE SIDES

Sides may be substituted for those listed with entrées above or added for 6 each

- CONFIT FINGERLING POTATOES
- MACARONI & CHEESE (V)
- FRENCH FRIES (V,G)
- BACON BRAISED COLLARD GREENS (G)
- HERB ROASTED BROCCOLINI
- BUTTERBEAN & CORN SUCCOTASH
- GRILLED ASPARAGUS (V,G)
- MARSH HEN MILLS GRITS (V,G)
- CAROLINA RED RICE (G)

ENTRÉES

SHRIMP N' GRITS (G) 32

Lobster-Tasso Ham Gravy, Peppers, Onions, Marsh Hen Mills Pepperjack Grits

CAROLINA CRAB CAKES 33

Fried Crab Cakes, Summer Corn & Butterbean Succotash, Pork Belly, Lowcountry Remoulade

WHOLE FRIED FLOUNDER* MKT

House Slaw, Hushpuppies, Rosemary Fries, Apricot Shallot Glaze

PAN BRAISED SALMON*(G) 31

Confit Fingerling Potatoes, Chorizo, Roasted Grape Tomato, Basil, Fish Fumet

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

PRIME BEEF SHOULDER TENDERLOIN* MKT

Confit Fingerling Potatoes, Herb Roasted Broccoli, Chimichurri

CONFIT MAPLE LEAF FARMS DUCK 38

Cauliflower Smooth & Roasted, Smoked Bacon Lardons, Candied Curry Pecans, Brown Butter vinaigrette, Basil

SQUASH NOODLE BOWL (V,G) 25

Butternut Squash Noodles, Heirloom Cherry Tomatoes, Fire Roasted Corn & Summer Squash, Garlic Confit, Vegetable Stock, Torn Basil
Add Shrimp 8

SOUTHERN VEGETABLE PLATE 16

Choose Three of Our House-Made Sides

(G) Gluten Free (V) Vegetarian



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.