

LUNCH



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** (G) 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

- LOWCOUNTRY LUNCH SAMPLER** 21
Crab Cake Slider, Cup of She Crab Soup, Petite Bibb Salad

(G) Gluten Free (v) Vegetarian

HOUSE-MADE SIDES

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

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

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

SANDWICHES

ALL SANDWICHES INCLUDE CHOICE OF ONE HOUSE-MADE SIDE

- CRAB CAKE SANDWICH** 19
Fried Crab Cake, Brioche Bun, Lettuce, Tomato, Shaved Vidalia Onions, Remoulade Sauce
- SHRIMP SALAD SANDWICH*** 18
Local Shrimp, Boursin, Espelette, Celery, Bibb Lettuce, Sliced Tomato, Toasted Croissant
- CONFIT DUCK BLT** 18
Manchego, Butter Lettuce, Fried Green Tomato, Smoked Bacon, Roasted Garlic Aioli, Grilled Sourdough
- 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** 20
Carolina Gold Rice, Braised Collard Greens, Brown Gravy
- PAN BRAISED SALMON***(G) 23
Confit Fingerling Potatoes, Chorizo, Roasted Grape Tomato, Basil, Fish Fumet
- SHRIMP N' GRITS** (G) 24
Lobster-Tasso Ham Gravy, Peppers, Onions, Marsh Hen Mills Pepperjack Grits
- WHOLE FRIED FLOUNDER*** MKT
House Slaw, Hushpuppies, Rosemary Fries, Apricot Shallot Glaze
- SQUASH NOODLE BOWL** (v, G) 18
Butternut Squash Noodles, Heirloom Cherry Tomatoes, Fire Roasted Corn & Summer Squash, Garlic Confit, Vegetable Stock, Torn Basil Add Shrimp 8
- SOUTHERN VEGETABLE PLATE** 14
Choose Three of Our House-Made Sides