

DINNER



APPETIZERS

FRIED GREEN TOMATOES (v) 12
Pimento Cheese, Bacon Marmalade, Scallions

CRISPY BRUSSEL SPROUTS (v) 12
Ginger Soy Vinaigrette, Harissa Aioli

SHRIMP CEVICHE (G) 14
Poached Shrimp, Avocado, Cucumber,
Shallots, Tarragon Oil

CHEDDAR & CHIVE HUSH PUPPIES 12
with Hot Honey

PETITE SHRIMP N' GRITS (G) 15
Lobster-Tasso Ham Gravy, Peppers, Onions,
Adluh Mills Pepper Jack Grits

CHARLESTON DEVEILED CRABS 15
Blue Crab Meat, Dukes Mayonnaise, Holy Trinity,
Fire Roasted Red Pepper Aioli

SOUTHERN SAMPLER 13
Pimento Cheese, Pickled Okra,
House Smoked Pork Belly, Grilled Baguette

SOUPS & SALADS

SHE CRAB SOUP CUP 8 BOWL 12
A Charleston Specialty at the Francis Marion since 1924.
Lump Crab Meat, Sherry.

SWEET POTATO BISQUE (G)(V) CUP 6 BOWL 10
Roasted Covington Sweet Potatoes, Coconut Milk,
Warming Spices

BIBB SALAD (G)(V) 9/13
Dried Cranberries, Candied Pecans, Blue Cheese,
Lemon Herb Dressing

CAESAR SALAD 8/12
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) 28
Lobster-Tasso Ham Gravy, Peppers,
Onions, Adluh Mills Pepper Jack Grits

CAROLINA CRAB CAKES 33
Pan Seared Crab Cakes, Pappardelle, Tomato,
Kale, Garlic & Herb Cream, Creole Mustard

MARKET FISH* (G) MKT
Local Pan Seared Daily Selection,
Speckled Beans, Kale, Fumet, Marinated Tomatoes

PAN SEARED SALMON* (G) 29
Sautéed Root Vegetables,
Roasted Marble Fingerlings, Bourbon Glaze,
Fine Herbs

SOUTHERN FRIED CHICKEN 27
Sweet Tea Brined Joyce Farms Chicken,
Collards, Red Rice, Honey Tobasco

BRAISED SHORT RIB RAGU 36
San Marzano Tomatoes, Rigatoni,
Truffled Croutons, Shaved Pecorino

SWAMP FOX BURGER* 20
1/2 Pound All Beef Patty,
Fried Onions, Cheddar, BBQ Sauce,
Applewood Smoked Bacon
Add Pork Belly or Fried Egg 3

NY STRIP* MKT
Mashed Potatoes, Green Beans,
Brandy Mushroom Gravy, Fried Onions
Add Shrimp 8

WINTER VEGETABLE RISOTTO (G)(V) 25
Parsnips, Kale, Roasted Chickpea,
Ginger, Carolina Gold Rice
Add Shrimp 8

SOUTHERN VEGETABLE PLATE 16
Choose Three of Our House-Made Sides

HOUSE-MADE SIDES

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

MASHED POTATOES (G)(V)

BACON BRAISED COLLARD GREENS

GRILLED ASPARAGUS (G)(V)

MACARONI & CHEESE (V)

SAUTÉED GREEN BEANS

PEPPER JACK GRITS (G)(V)

FRENCH FRIES (G)(V)

ROASTED ROOT VEGETABLES

CAROLINA RED RICE (G)

(G) Gluten Free (V) Vegetarian



Scan the QR code to browse our drink menu!

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