

LUNCH



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 Pepperjack 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*

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

MAHI FISH TACOS 18
Grilled Fish, Avocado Slaw, Pico, Cilantro Aioli

FRIED CHICKEN SANDWICH 14
Marinated Fried Chicken Breast, Bibb Lettuce,
Fresh Tomato, Basil Mayonnaise, Toasted Bun

CORNED BEEF REUBEN 14
House-Made Corned Beef Brisket, Swiss Cheese,
Sauerkraut, Thousand Island, Marble Rye

FRENCH DIP SANDWICH 14
Shredded Beef, Caramelized Onions,
Aged Cheddar, Beef Consommé

SWAMP FOX BURGER* 17
1/2 Pound All Beef Patty, Fried Onions,
Cheddar, BBQ Sauce, Applewood Smoked Bacon
Add Pork Belly or Fried Egg 3

TURKEY CLUB SANDWICH 14
Toasted Wheat, Shaved Turkey, White Cheddar,
Applewood Smoked Bacon, Basil Mayo,
Lettuce, Tomato

ENTRÉES

SOUTHERN FRIED CHICKEN 17
Sweet Tea Brined Joyce Farms Chicken, Collards,
Red Rice, Honey Tobasco

PAN SEARED SALMON (G) 19
Sautéed Root Vegetables,
Roasted Marble Fingerlings, Bourbon Glaze,
Fine Herbs

SHRIMP N' GRITS (G) 22
Lobster-Tasso Ham Gravy, Peppers, Onions,
Stone Ground Pepperjack Grits

FRIED SNAPPER* 18
Cheddar Grits, Sweet Tomato Chutney

WINTER VEGETABLE RISOTTO (G)(V) 18
Parsnips, Kale, Roasted Chickpea, Ginger,
Carolina Gold Rice
Add Shrimp 8

SOUTHERN VEGETABLE PLATE 12
Choose Three of Our House-Made Sides

HOUSE-MADE SIDES

MASHED POTATOES (G)(V)
MACARONI & CHEESE (V)
FRENCH FRIES (G)(V)

BACON BRAISED COLLARD GREENS
SAUTÉED GREEN BEANS
ROASTED ROOT VEGETABLES

GRILLED ASPARAGUS (G)(V)
PEPPER JACK GRITS (G)(V)
CAROLINA RED RICE (G)

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

(G) Gluten Free

(V) Vegetarian

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