



Mother's Day Brunch Specials

STARTERS

FRUIT PLATE Sliced Seasonal Fruit, Berries, Homemade Granola, Honey Yogurt **7**

FRIED GREEN TOMATOES Goat Cheese & Red Pepper Jelly **9**

CROSTINI Tomatoes, Artichoke Hearts, Pickled Okra, Mozzarella, Basil, Balsamic, Thick Toasted Crouton **9**

FRANCIS MARION HOUSE SALAD Roasted Cherry Tomatoes, Vidalia Onions, Dried Cranberries **6**

BAKED BRIE Mini Double Cream Brie, Berry Compote, Local Honey Glaze **9**

SHE CRAB SOUP Laced with Sherry & Crab Meat **4/6**

ENTRÉES

FARMERS OMELET Storey Farms Eggs, Butternut Squash, Oyster Mushrooms, Kale & Smoked Gouda
Pepper Jack Grits or Fried Potatoes **14**

CRAB CAKE BENEDICT Jumbo Crab Cakes, Sautéed Spinach & Arugula, Roasted Pepper Hollandaise
Pepper Jack Grits or Fried Potatoes **14**

FRANCIS MARION MIXED GRILL Garlic Rubbed Lamb Chops
Lemon Mint Chimichurri Tail-on Jumbo Shrimp, Fried Sweet Potatoes, Asparagus **18**

SHRIMP & GRITS Sweet Local Shrimp, Tasso Ham, Peppers, Onions, Lobster Cream Sauce **15**

BISCUITS & GRAVY Buttermilk Biscuits, Country Sausage Gravy, Scrambled Eggs **11**

PRIME RIB Thyme Roasted Prime Rib of Beef, Au jus
Twice Baked Potato with Cheddar & Green Onions, Broccolini **18**

FRIED CHICKEN & WAFFLES Marinated Fried Boneless Chicken Thighs
Sweet Potato Waffle, Jalapeño Bacon Maple Syrup **12**

BLACKENED SALMON Chili Rubbed Salmon
Grilled Peach & Avocado Salsa, Pimento Risotto, Asparagus **15**

DESSERT DISPLAY

Petite Fours • Chocolate Dipped Strawberries
Coconut Cake • Chocolate Cake • Bread Pudding **8**

*Includes Complimentary
Glass of Wine or Champagne
with Purchase of an Entrée*

*Menu Available & Live
Piano 12Noon – 3:00pm
Reservations Required 843.724.8888
Parking, Tax & Gratuity Not Included*