



Dinner

Appetizers, Soups & Salads

She Crab Soup \$3.95 Cup \$5.95 Bowl
A Charleston Specialty Made with Lump Crab Meat and Cream Sherry

Soup of the Day \$2.95 Cup \$4.95 Bowl

Fried Green Tomatoes \$8.25
With Crisp and Flavorful Breading Served with Fresh Goat Cheese and Sweet-Spicy Roasted Red Pepper Jelly

Grilled South Carolina Quail \$11.25
Manchester Farms Quail with "Bell Honey" Glaze, Served on a Crisp Puff Pastry Tile with A Crawfish and Brandy Pan Sauce

Adluh Grits Sampler \$9.95
Stone Ground Grits from Columbia South Carolina Served three ways Shrimp and Lobster Gravy with Tasso and Baked Pepperjack Grits, Scallion and Burden Creek Goat Cheese Grits & Pimento Cheese Grits

Sweet Potato Ravioli \$8.95
Locally Produced Rio Bertolini's Homemade Pasta filled with Sweet Potatoes and Roasted Pecans In a Sweet Bay Nursery Arugula Pesto Sauce with Hand-Pulled Mozzarella Cheese

Swamp Fox House Salad \$6.95
Baby Field Greens with Homemade Sweet Pickled Cucumbers, Shaved Vidalia Onion and Sliced Tomato

Charleston Crab Cakes \$11.25
Sautéed Golden Brown Lump Crab Cakes Accented with Bell Pepper and Onion Served with a Spicy Remoulade Sauce

Fried Chicken Livers \$8.25
Prestige Farms Chicken Livers served with Creamy Cracked Black Pepper Dressing and Crisp Vegetables

Sauteed Mepkin Abbey Oyster Mushrooms \$7.25
Locally Grown Mepkin Abbey Mushrooms Sautéed with Garlic and a Splash of White Wine Served over Toasted French Bread with Asiago Cheese

Steamed Clams \$9.95
Clammer Dave's Locally Harvested Little Neck Clams Steamed in White Wine with Tarragon Butter and Shallots

"Farmers Market Dinner"

Make an event of your dinner tonight. For only \$29.95, select our acclaimed Farmers Market Dinner Featuring Seasonal Fresh Ingredients Sourced from Vendors at Our Marion Square Farmers Market.

We take pride in using locally produced ingredients. We work closely with area farmers to provide our guests with a pleasant Lowcountry experience

Entrées

*(add a pan of our delicious local "Bell Honey" glazed Cornbread with your entrée for \$4.00)
Made with Cornmeal from Allen Bros. Milling Co.*

Shrimp and Grits* \$20.95

*The Swamp Fox's Award-Winning Sautéed Local Carolina Shrimp and Grits, Served in a Flavorful Lobster and Tasso Ham Gravy with Sautéed Bell Peppers and Vidalia Onions over Stone Ground Adluh Pepperjack Grits
Complemented by Trefethen Chardonnay*

Chicken and Dumplings* \$18.95

*"Chucktown" Organic Pasture Raised Chicken in a Creamy Herb Gravy with Homemade Drop Dumplings, Stewed Vegetables and Mushrooms Taste the Difference of Responsibly Raised Chicken!
Complemented by Rodney Strong Pinot Noir*

Southern Fried Flounder \$22.95

Diamond Scored and Dusted with Seasoned Flour our Whole Fried Flounder is served with Spicy Carolina Peach Glaze and Your Choice of Two Sides

Pan Roasted Duck Breast \$24.95

*Rich and Tender Maple Leaf Farm Duck Breast served with a Sweet and Tart Balsamic-Cranberry Gastrique
Complemented by Row 11 Pinot Noir*

Apple-Wood Bacon Wrapped Pork Loin \$20.25

*Smithfield Pork Loin Wrapped with Cudahy Double Smoked Apple-Wood Bacon served with a Peppery Carolina Peach Jus
Complemented by Columbia Crest Grand Estates Merlot*

The Bishop's Salmon \$21.50

*Fresh, Naturally Raised Coldwater East Coast Salmon Prepared on the Grill and served with Tomato and Basil Vinaigrette
Complemented by Row 11 Pinot Noir*

12 oz. Grilled Rib-Eye Steak \$25.25

*A Generous, Hand-Cut Steak of Prime Painted Hills Naturally Raised Beef Cooked to Your Liking then Basted with Fresh Herb, Brandy and Shallot Compound Butter
Complemented by Trinchero Cabernet Sauvignon*

Linguini Pasta* \$18.25

*Fresh Rio Bertolini's Pasta tossed with Garlic, Extra Virgin Olive Oil, Chili Flakes and Fresh Basil Served in a White Wine and Tomato Sauce
Complemented by Crossings Sauvignon Blanc*

Southern Fried Chicken \$18.95

*Our Crisp Golden Brown Fried Chicken Made from Organic "Chucktown" Pasture Raised Chicken choose either light or dark meat
You can really taste the difference with responsibly raised chicken!
Complemented Rodney Strong Chardonnay*

Barbecued Beef Brisket \$20.25

*Slow Roasted Black Angus Beef Glazed with our Homemade Barbecue Sauce
Complemented by Folie A Deux Zinfandel*

Mushroom and Goat Cheese Tart \$19.25

*Sauteed Locally Grown Mepkin Abbey Mushrooms with Creminis and Shitakes Baked in a Homemade Butter Crust with Local Burden Creek Goat Cheese
Trefethen Chardonnay*

Southern Vegetable Plate* \$14.25

Choose Four of Our Delicious Homemade Special Side's Sourced from Organic-Local Farms

Sides

(Each Entrée gets a Choice of Two Items from our Featured Selections additional sides \$4 each)

(*) Denote Dishes that do not come with a choice of Sides

~ Carolina Red Rice ~ Adluh Pepperjack Grits ~ Mashed Redskin Potatoes ~

~ Braised Collard Greens ~ Sautéed Green Beans and Carrots ~ Side Green Salad ~

~ Macaroni Casserole ~ French Fries ~