



Lunch

(Monday-Friday 11:30-3:00; Saturday & Sunday 12:00-3:00)

Appetizers

Fried Green Tomatoes \$6.95

Served with Spicy Red Pepper Jelly and Fresh Goat Cheese over a Bed of Greens

Shrimp and Grits Martini \$7.95

All the flavor of our award winning specialty, served in an appetizer portion

Fried Chicken Livers \$7.25

Prestige Farms Chicken Livers served with Creamy Cracked Black Pepper Dressing and Crisp Vegetables

Sauteed Oyster Mushrooms \$6.95

Locally Grown at Mepkin Abbey in Moncks Corner South Carolina, Sauteed with Fresh Garlic White Wine and Herbs Served with French Bread Toasts

Sweet Potato Ravioli \$7.95

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

Soups and Salads

Charleston She Crab Soup Cup \$3.95 Bowl \$5.95

A Charleston Specialty, First Served Here at The Francis Marion Hotel in 1924 Made with Lump Crab Meat and Cream Sherry

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

Caesar Salad \$7.95

Crisp Romaine Lettuce in a Traditional Dressing Made in House with Capers and Anchovies, With Shaved Asiago Cheese and Herb Croutons

Swamp Fox House Salad \$6.95

Baby Field Greens, Sweet Pickled Cucumbers, Vidalia Onion and Cherry Tomatoes

Chef's Salad \$9.95

Baby Field Greens, Oven Roasted Turkey, Grilled Balsamic Marinated Tomatoes, Sautéed Button Mushrooms, Shaved Vidalia Onion, Fresh Burden Creek Goat Cheese and Basil

Salad Accompaniments

(\$4.00)

~ Grilled Coriander Shrimp ~ Dijon Marinated Grilled Chicken Breast ~

~ Fresh Grilled East Coast Salmon ~ Fried Shrimp ~

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

Entrees

(all entrees include your choice of two side items)

Charleston Crab Cakes \$13.95

Twin Jumbo Lump Crab Cakes accented with Bell Peppers and Sweet Vidalia Onion served with a Spicy Remoulade Sauce

Meatloaf \$12.50

Comfort food at it's best. This Flavorful Meatloaf is Made with 100% Ground Angus Beef Accented with the flavors of Minced Bell Pepper and Vidalia Onion served with a Rich Brown Gravy

Lowcountry Shrimp and Grits \$13.50

The Swamp Fox's Award winning Sautéed Locally Caught Shrimpserved in a Flavorful Lobster and Tasso Ham Gravy with Bell Peppers and Vidalia Onions over Stone Ground Anson Mill's Pepper Jack Grits

(Sides do not come with this dish, they are included in preparation)

"Mepkin" Mushroom and Goat Cheese Tart \$12.50

Sauteed Locally Grown "Mepkin Abbey" Oyster Mushrooms, Creminis and Shitakes Baked in a Homemade Butter Crust with Locally produced Burden Creek Goat Cheese Served with Your Choice of One Side

Southern Fried Chicken \$13.50

"Chucktown" Organic Pasture Raised Chicken

Seasoned with a Delicious Blend of Spices Choose Light or Dark meat Taste the Difference of Naturally Raised Chicken!

Southern Vegetable Plate \$8.50

Choose Three of Our Delicious Homemade Special Sides

Most of them Sourced from Organic-Local Farms This Includes Any of our Daily Specials!

The Bishop's Salmon \$13.75

Fresh, Naturally Raised Coldwater East Coast Salmon is Prepared on the Grill and served with Tomato and Basil Vinaigrette

Sandwiches

(all sandwiches are served with a "Fresh Pickle Works" pickle and your choice of one side item)

Francis Marion Reuben \$8.50

An Excellent Version of the Great Classic, Thinly Shaved Corned Beef Brisket served on Toasted Marble Rye with Sauerkraut and Thousand Island Dressing

Oven Roasted Turkey \$8.25

In House Roasted Turkey Breast Thinly Sliced with Tarragon Spread served on Wheatberry Toast with Lettuce, Tomato and Carolina Peach-Vidalia Onion Jam

F.G.T. Melt \$9.50

Fried Green Tomatoes Crusted with Crisp Panko Bread Crumbs Topped with Home made Marinara and Fresh Hand Pulled Mozzarella on a Toasted Hoagie Bun

Shrimp Po'Boy \$9.75

Locally Caught Shrimp served on a Flaky Po' Boy Bun with Spicy Rémoulade Sauce, Shredded Romaine Lettuce and Tomato

"Swamp Fox Burger" \$9.50

10 oz. Fresh Ground Angus Beef Grilled to Your Liking With Fresh Lettuce, Tomato, Vidalia Onion Add Cheddar, American, Swiss or Pimento Cheese \$.50 Add Bacon, or Sautéed Mepkin Abbey Mushrooms \$1.00

Sides \$3.00

~ Carolina Red Rice ~ Adluh Pepperjack Grits ~ Mashed Redskin Potatoes ~ Braised Collard Greens ~
~ Sautéed Green Beans and Carrots ~ Side Green Salad ~ Macaroni Casserole ~ Hand Cut French Fries ~