

ALL DAY MENU

TO ORDER ROOM SERVICE, PLEASE DIAL EXTENSION 292

Dining Hours

Sunday & Monday: Lunch 11:30 – 2pm No Dinner, Lounge or Room Service.

Tuesday – Saturday: Lunch 11:30am – 2 pm | Dinner 5 – 9 pm

Lounge 2 – 9pm | Room Service 7am – 9pm

SWAMP
FOX
RESTAURANT & BAR



APPETIZERS

FRIED GREEN TOMATOES (v) 8

Local Goat Cheese

Sweet & Spicy Roasted Red Pepper Jam

SOUTHERN SAMPLER 9

Pimento Cheese, Pickled Okra

House Smoked Pork Belly, Grilled Baguette

BACON & CHEDDAR HUSH PUPPIES 12

Bacon-Jalapeño Maple Syrup

PETITE SHRIMP N' GRITS (G) 9

Lobster-Tasso Ham Gravy, Peppers, Onions

Adluh Mills Pepperjack Grits

SOUPS & SALADS

SHE CRAB SOUP CUP 5 BOWL 7

A Charleston Specialty at the Francis Marion since 1924. Lump Crab Meat, Sherry.

SIMPLE SUMMER CORN SOUP CUP 4 BOWL 6

South Carolina Silver Queen Corn, Ginger, Turmeric, Preserved Lemon, Cilantro

BIBB SALAD (v)(G) 6/10

Crumbled Blue Cheese, Dried Cranberries
Candied Pecans, Lemon Herb Vinaigrette

ARUGULA SALAD (v)(G) 7/10

Sliced Strawberries, Shaved Vidalia Onion, Split Creek Farm Feta, Local Honey, Benne Seed Vinaigrette

CAESAR SALAD 7/10

Chopped Romaine Heart, Croutons, Shaved Parmesan
Anchovy Dressing

Add Chicken or Shrimp to any Salad 5

Add Crab Cakes, Salmon or Scallops to any Salad 7

SANDWICHES

ALL SANDWICHES INCLUDE CHOICE OF ONE HOUSE-MADE SIDE

FRIED CHICKEN SANDWICH 12

Marinated Fried Chicken Breast, Bibb Lettuce
Fresh Tomato, Basil Mayonnaise, Toasted Bun

CORNED BEEF REUBEN 11

House Made Corned Beef Brisket, Swiss Cheese
Sauerkraut, Thousand Island, Marble Rye

SWAMP FOX BURGER* 12

1/2 lb Certified Angus Beef, Sliced Tomato, Lettuce
Shaved Vidalia Onions, Sharp Cheddar Cheese
Add Pork Belly or Fried Egg 2

TURKEY CLUB 11

Smoked Bacon, Swiss Cheese, Lettuce, Tomato
Mayonnaise, Toasted Wheat

ENTRÉES

FRIED CHICKEN 19

Mashed Potatoes, Collard Greens, Brown Gravy

PAN SEARED SALMON (G) 25

Cast Iron Sweet Potato Casserole, Smoked Gouda
Wilted Kale, Garlic Butter

SHRIMP N' GRITS (G) 23

Lobster-Tasso Ham Gravy, Peppers, Onions
Stone Ground Pepperjack Grits

MARINATED BISTRO STEAK* (G) 29

Roasted Fingerling Potatoes, Grilled Asparagus
Cauliflower Purée

PAN SEARED CRAB CAKE(S) 19/26

Quinoa and Grilled Corn Salad, Fresh Mint, Roasted Red
Pepper Gravy

RICOTTA GNOCCHI 19 (v)

English Peas, Mepkin Abby Mushrooms, Smoked Tomato,
Vegetable Sugo

SOUTHERN VEGETABLE PLATE 13

Three of Our House Made Special Sides

HOUSE-MADE SIDES \$5 EACH

BACON BRAISED COLLARD GREENS (G)

MASHED POTATOES (G)(V)

PEPPER JACK GRITS (G)(V)

CHARLESTON RED RICE WITH SAUSAGE

ROASTED SQUASH (G) (V)

GRILLED ASPARAGUS (G)(V)

QUINOA AND GRILLED CORN SALAD (V)

MACARONI & CHEESE (V)

FRENCH FRIES (G)(V)

KID'S MENU \$6 EACH

GRILLED CHEESE SANDWICH

CHICKEN TENDERS

PIZZA

DESSERT

CHOCOLATE CHEESECAKE \$7

CARROT CAKE \$8

CIRSEA ICE CREAM \$8

ASK SERVER FOR SEASONAL SELECTIONS

(G) Gluten Free

(v) Vegetarian

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

DRINK MENU

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COCKTAILS \$11

SIGNATURE ANKLE BREAKER

Cruzan Silver Rum, Cherry Brandy, Lime Juice, Orange Juice, Simple Syrup, Grenadine

CALHOUN CRUSH

Titos Vodka, Raspberry Puree, Triple Sec, Fresh Basil Leaves, Lemonade

MARKET ST. MOJITO

Cruzan Silver Rum, Mint, Lime, Grapefruit Juice Splash of Soda

MARION MARGARITA

Hornitos Tequila, Orange Liqueur, Lime juice, Muddled Strawberries, Agave

BROAD ST. BRAMBLE

Jim Beam Bourbon, Muddled Blackberries & Basil Lemon Juice, Simple Syrup

CHARLESTON TEA TIME

Firefly Sweet Tea Vodka, Mint & Lemonade

BEER LIST

DRAFT 6

Commonhouse Brewery Park Circle Pale Ale, Island Coastal Lager, Frothy Beard Irish Red Ale, Palmetto Amber, River Dog Pale Ale Westbrook White Thai

BOTTLED 5

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, O'Doul's

BOTTLED 6

Amstel Light, Angry Orchard Cider, Blue Moon, Corona, Corona Light, Guinness, Heineken, Huger Street IPA, New Castle, Sam Adam's, Stella Artois, Sierra Nevada Pale Ale, Yuengling

WINE LIST

WHITE

RODNEY STRONG CHARDONNAY *Sonoma* 32

TREFETHEN CHARDONNAY *Napa* 12 42

FOLIE A DEUX CHARDONNAY *Sonoma* 10 32

JORDAN CHARDONNAY *Sonoma* 65

LAGARIA PINOT GRIGIO *Italy* 9 29

CROSSINGS SAUVIGNON BLANC *New Zealand* 9 29

CHARLES KRUG SAUVIGNON BLANC *Napa* 31

DECOY SAUVINON BLANC *Sonoma* 32

SAINT M RIESLING *Germany* 9 29

ROSEHAVEN ROSÉ *California* 8 29

RED

CHATEAU ST. JEAN CABERNET SAUVIGNON *Sonoma* 10 32

NAPA CELLARS CABERNET SAUVIGNON 49

JORDAN CABERNET SAUVIGNON *Sonoma* 92

HAYES MERLOT *California* 10 30

RODNEY STRONG PINOT NOIR *Sonoma* 10 32

LATOUR PINOT NOIR *France* 38

FOLIE A DEUX ZINFANDEL *Sonoma* 10 32

MELINI CHIANTI *Italy* 29

TERRAZAS MALBEC *Argentina* 32

SPARKLING

PROSECCO MIONETTO *Italy* 9 32

KENWOOD BRUT *California* 29

DOMAINE CHANDON BRUT *California* SPLIT 9 30

MUMM CORDON ROUGE *France* 80

MOET ET CHANDON *France* 88

VEUVE CLICQUOT "YELLOW LABEL" *France* 110

DOM PERIGNON BRUT 235



387 King Street
Charleston, SC 29403
843.724.8888