



Restaurant Week

DINNER MENU | 3 FOR \$40

PLEASE CHOOSE ONE ENTRÉE AND TWO APPETIZERS OR AN APPETIZER + DESSERT
INCLUDES A COMPLIMENTARY GLASS OF WINE OR DRAFT BEER

APPETIZER

Fried Green Tomato- Sweet and Spicy Roasted Red Pepper Jam, Local Goat Cheese

Bacon and Cheddar Hushpuppies- Bacon and Jalapeno maple syrup

Low Country Deviled Eggs- Storey Farms Eggs, Dukes Mayonnaise, Relish, Chive, Smoked Paprika

She Crab Soup- Lump Crab Meat, Sherry

Spinach and Apple Salad- Baby Spinach, Franny Smith Apples, Toasted Walnuts, Buttermilk Blue, Tarragon
and Cider Vinaigrette

Caesar Salad- Torn Romaine Hearts, Croutons, Shaved Parmesan, Cracked Peppercorn, Anchovy Dressing

ENTRÉE

Shrimp and Grits- Lobster Tasso Ham Gravy, Peppers, Onions, Stone Ground Adluh Mills Grits

Heirloom Winter Squash Cavatelli- Roasted Local Squash, Rio Bertolinis Fresh Pasta, Walnut and Sage Pesto,
Vegetable Sugo

Pan Seared Atlantic Salmon- Carolina Sweet Potato and Smoked Pork Belly Hash, Virgil Kaine Rye, Horse Creek
Farms Honey

Southern Fried Chicken- Mashed Potatoes, Collard Greens, Brown Gravy

Braised Beef Short Rib- Stone Ground Adluh Mills Grits, Collard Greens, Demi

DESSERT

Warm Browned Butter Cake- Vanilla Bean Ice Cream, Carmel Sauce

Flourless Chocolate Torte- Fresh Whipped Cream, Chocolate Ganache

Daily Cheesecake- Ask Server for Details

*Tax & Gratuity not included | Located inside the Francis Marion Hotel | 387 King Street, Charleston SC 29403
(843) 724 - 8888 | francismarionhotel.com/swamp-fox-restaurant-3/*