

APPETIZERS, SOUPS & SALADS

She Crab Soup 3.95- Cup 5.95- Bowl
Soup of the Day 2.95- Cup 4.95-Bowl

Fried Green Tomatoes 7.25

With Crisp and Flavorful Breading. Served with Fresh Goat Cheese and Sweet-Spicy Roasted Red Pepper Jelly over a Bed of Baby Greens

Palmetto Ale Battered

Vidalia Onion Rings 7.50

Golden Brown Onion Rings served with Aged Cheddar Cheese Fondue

Caesar Salad 8.25

Traditional Caesar with Crisp Romaine Lettuce, Shaved Asiago Cheese and Herbed Croutons Tossed in Home Made Dressing

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 Crab Cakes Accented with Bell Pepper and Onion. Served with a Spicy Remoulade Sauce

Fried Chicken Livers 7.95

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

Mepkin Abbey Oyster Mushrooms \$7.25

Sautéed with Garlic and a Splash of White Wine Served over Toasted French Bread With Aged Asiago Cheese

ENTRÉES

Chicken and Dumplings 17.50

Prestige Farms Chicken Braised in Creamy Herb Gravy with Homemade Dumplings, Fresh Seasonal Vegetables and Mushrooms

ENTRÉES continued

Pan Roasted Duck Breast 21.95

Mapleleaf Farm Duck Breast with a Red Irvin Vineyard Muscadine Wine Reduction Sauce

Apple Wood Bacon

Wrapped Pork Loin 20.25

Wrapped with Cudahy Double Smoked Bacon served with a Peppery Carolina Peach Jus

The Bishop's Salmon 18.50

Grilled Atlantic Salmon with Dijon Mustard Marinade Served with Ripe Tomato Vinaigrette

12 oz. Grilled Strip Steak 22.95

Hand-Cut Angus Beef Basted with Fresh Herb and Shallot-Butter

Southern Fried Chicken 16.95

Locally Raised Prestige Farms Breaded with our Own Special Blend of Spices and Seasoned Flour Chicken Choose either Light or Dark Meat

Angel Hair Pasta 17.95

Served in a Light White Wine and Tomato Sauce with Fresh Sautéed Vegetables and Herbs. Topped with Aged Asiago Cheese

Shrimp and Grits 18.25

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 Pepper Jack Grits

Barbecued Beef Brisket 19.25

Slow Roasted Black Angus Beef Glazed with our Homemade Barbecue Sauce

Vine Ripened Tomato Pie 13.25

Layered Ripe Tomatoes and Fresh Basil Baked in a Homemade Pie Crust. Served with a Side of Fresh Salad tossed in Balsamic Vinaigrette