

SOUPS & APPETIZERS

She Crab Soup

Soup of the Day

Fried Green Tomatoes

Served with Goat Cheese
and Roasted Red Pepper Jelly

Shrimp and Grits Martini

Charleston Pimento Cheese

A Charleston Favorite with Toasted French Bread

Vine Ripened Tomato pie

Broiled Select Oysters and Local Shrimp

Topped with Roasted Garlic Compound Butter
and Fresh Herbs

Duck Confit Croquettes

SALADS

Swamp Fox House Salad

Baby Field Greens with Homemade Sweet
Pickled Cucumbers, Shaved Vidalia Onion
and Sliced Tomato

Chef's Salad

Baby Field Greens, Oven Roasted Turkey,
Grilled Balsamic Tomatoes, Button Mushrooms,
Vidalia Onion, Fresh Goat Cheese and Basil

Caesar Salad

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

SANDWICHES

*Sandwiches include a side choice French fries,
coleslaw, or potato salad*

Swamp Fox Burger

10oz. Certified Black Angus Beef, served on
a Toasted Kaiser Bun with fresh Lettuce,
Tomato and Sweet Onion

Oyster Po' Boy

Crispy Golden Brown Oysters served on a
Flaky Po' Boy Bun with Spicy Remoulade Sauce,
Shredded Romaine Lettuce, and Tomato

Oven Roasted Turkey

Thinly Sliced Turkey with Tarragon Spread on
Wheat with Lettuce, Tomato and Carolina
Peach-Vidalia Onion Jam

ENTREES

Charleston Crab Cakes

Sauteed Jumbo Lump Crab Cakes with Bell Pepper
and Onion Served with a Spicy Remoulade Sauce

Pan Roasted Chicken Breast Salad

Herb-Marinated Prestige Farms Chicken Breast with
Baby Field Greens Tossed in Balsamic Vinaigrette with
Grilled Tomatoes, Fresh Basil, Marinated Mushrooms
and Goat Cheese

Shrimp and Grits

The Swamp Fox's Award Winning Sauteed
Local Carolina Shrimp & Grits, served in
a Flavorful Lobster and Tasso Ham Gravy
with Sauteed Bell Peppers and Vidalia Onions
over Stone Ground Adluh Pepper Jack Grits

Pan Roasted Duck Breast

Marinated with a Flavorful Spice Rub Served
with a Cherry Brandy Sauce

Apple Wood Bacon Wrapped Pork Chop

Pan Roasted Bone in Pork Loin Chop with
a Peppery Carolina Peach Jus

The Bishop's Salmon

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

12 oz Grilled Strip Steak

Hand-Cut Angus Beef Topped with Roasted Garlic-
Bourbon Glaze

Chicken and Dumplings

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

Angel Hair Pasta

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

Braised Black Angus Beef

Slow-Cooked Black Angus Beef Chuck Roast in Rich
Brown Gravy with Seasonal Vegetables and Mushrooms

Sauteed Flounder

Served in a Fresh Herb and White Wine Sauce
with Fresh Blue Crab and Local Shrimp

A service charge of 19% will be added to parties of 8 or more guests.