

THE SWAMP FOX RESTAURANT

387 King Street
Charleston SC 29403

843 - 722 - 8888

[francismarionhotel.com/
swamp-fox-restaurant-3/](http://francismarionhotel.com/swamp-fox-restaurant-3/)

RESTAURANT WEEK LUNCH MENU

2 FOR \$20 OR 3 FOR \$30

FIRST COURSE

Sea Island Pea Hummus

Local Crudit , Grilled Naan, Preserved Lemon, Smoked Salt Flake

Crispy Brussel Sprouts

Sorghum Vinaigrette, Espelette, Shallots

Charleston Deviled Crab

Fresh Picked Crab Meat, Dukes Mayonnaise, Butter Cracker Crumb, Remoulade

She Crab Soup

Lump Crab Meat, Sherry

Roasted Beets

Baby red and gold beets, Avocado, Lemon, Watercress, GA EVOO, Root Vegetable Chips

Bibb Salad

Dried Cranberries, Candied Pecans, Blue Cheese, Lemon Herb Dressing

SECOND COURSE

BB Cuban

Tavern Ham, Carolina Gold Pulled Pork, Drunken Mustard, Palmetto Amber Soaked Gruyere, Ciabatta, Choice of house side

Shrimp and Grits

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

Corned Beef Reuben

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

Glazed Salmon

Roasted Turnips, Fennel, Local Mushroom, Baby Kale

THIRD COURSE

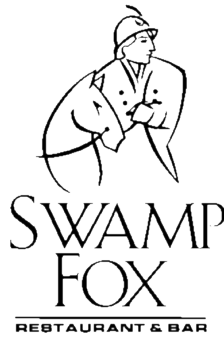
Ice Box Pie

Praline cream, Toffee, Caramel, Pecan, Bourbon Caramel

Peanut Butter Pie

Whipped Cream, Chocolate Ganache

Chocolate Cheese Cake



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RESTAURANT WEEK DINNER MENU

2 FOR \$30 OR 3 FOR \$40

FIRST COURSE

Sea Island Pea Hummus

Local Crudit , Grilled Naan, Preserved Lemon, Smoked Salt Flake

Crispy Brussel Sprouts

Sorghum Vinaigrette, Espelette, Shallots

Charleston Deviled Crab

Fresh Picked Crab Meat, Dukes Mayonnaise, Butter Cracker Crumb, Remoulade

She Crab Soup

Lump Crab Meat, Sherry

Roasted Beets

Baby red and gold beets, Avocado, Lemon, Watercress, GA EVOO, Root Vegetable Chips

Bibb Salad

Dried Cranberries, Candied Pecans, Blue Cheese, Lemon Herb Dressing

SECOND COURSE

Beef and Dumplings

Braised Beef Short rib, Oyster Mushrooms, Roasted Shallot, Veal Demi, Ricotta Gnocchi

Shrimp and Grits

Lobster-Tasso Ham Gravy, Peppers, Onions, Adluh Mills Pepper Jack Grits

Vegan Pasta Primavera

Chickpea Rotini, Tomato Confit, Roasted Garlic, Fennel, Root Vegetables

Glazed Salmon

Roasted Turnips, Fennel, Local Mushroom, Baby Kale

THIRD COURSE

Ice Box Pie

Praline cream, Toffee, Caramel, Pecan, Bourbon Caramel

Peanut Butter Pie

Whipped Cream, Chocolate Ganache

Chocolate Cheese Cake