Restaurant Week

Lunch: 2 for $22 | January 11 - 21, 2024

Please choose one entrée and either an appetizer or dessert

Appetizer

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

Bacon and Cheddar Hushpuppies
Bacon and Jalapeno Maple Syrup

Crispy Brussel Sprouts
Sorghum Vinaigrette, Espelette, Shallots

She Crab Soup
Lump Crab Meat, Sherry

The Wedge
Baby Iceberg, Applewood Smoked Bacon, Heirloom Cherry Tomatoes, Cucumber, Clemson Blue Cheese Dressing

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

Entrée

Southern Fried Chicken
Mashed Yukon Gold Potatoes, Bacon Braised Collard Greens, Brown Gravy

Miso Glazed Salmon
Roasted Sweet Potato, Fennel, Local Mushroom, Baby Kale

Crab Cake Sandwich
Pan Seared Crab Cake, Brioche Bun, Lettuce, Tomato, Shaved Vidalia Onions, Remoulade Sauce

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

Root Vegetable Gnocchi
Butternut Squash, Parsnip, Celeriac, Sweet Potato Gnocchi, Baby Kale, Fennel Soubise

Dessert

Warm Browned Butter Cake
Vanilla Bean Ice Cream, Carmel Sauce

Flourless Chocolate Torte
Fresh Whipped Cream, Berries

New York Cheesecake
Fresh Whipped Cream, Raspberries
Restaurant Week

Dinner: 3 for $43 | January 11 - 21, 2024

Please choose one entrée and two appetizers or an appetizer + dessert.

Appetizer

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

Bacon and Cheddar Hushpuppies
Bacon and Jalapeno maple syrup

Crispy Brussels Sprouts
Sorghum Vinaigrette, Espelette, Shallots

She Crab Soup
Lump Crab Meat, Sherry

The Wedge
Baby Iceberg, Applewood Smoked Bacon, Heirloom Cherry Tomatoes, Cucumber, Clemson Blue Cheese Dressing

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

Entrée

Southern Fried Chicken
Mashed Yukon Gold Potatoes, Bacon Braised Collard Greens, Brown Gravy

Miso Glazed Salmon
Roasted Sweet Potato, Fennel, Local Mushroom, Baby Kale

Beef & Dumplings
Braised Beef Short Rib, Local Mushrooms, Caramelized Shallot, Ricotta Gnocchi, Veal Demi

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

Root Vegetable Gnocchi
Butternut Squash, Parsnip, Celeriac, Sweet Potato Gnocchi, Baby Kale, Fennel Soubise

Dessert

Warm Browned Butter Cake
Vanilla Bean Ice Cream, Carmel Sauce

Flourless Chocolate Torte
Fresh Whipped Cream, Berries

New York Cheesecake
Fresh Whipped Cream, Raspberries

387 King Street | 843-724-8888 | francismarionhotel.com/swamp-fox-restaurant-3/