

Swamp Fox Restaurant

387 King St 29403-6404 · +18437248888 · Updated: Jan 14, 2026

[View online menu](#)



SHORT ORDER 6

Francis Marion*	\$13.00
Two Eggs Any Style, Adluh Mills Grits or Breakfast Potatoes, Your Choice of Toast	
Swamp Fox Stack	\$12.00
3 Buttermilk Pancakes topped with Bananas, Warm Maple Syrup, Powdered Sugar, Fresh Whipped Cream	
Grilled Bagel & Smoked Salmon*	\$14.00
Smoked Salmon, Cucumber & Caper Relish, Herbed Cream Cheese	
Belgian Waffle	\$12.00
Served Hot With Fresh Strawberries Maple Syrup, Butter	
French Toast	\$13.00
Thick Sliced Challah Bread with a Touch of Cinnamon & Vanilla, Maple Syrup, Butter	
Hearty Breakfast*	\$16.00
Two Eggs Any Style, Two Silver Dollar Pancakes, Adluh Mills Grits or Breakfast Potatoes, Your Choice of Toast	

SHRIMP & GRITS 1

Shrimp & Grits	\$18.00
The Swamp Fox's Award-Winning Recipe With Sautéed Shrimp, Lobster & Tasso Ham Gravy, Vidalia Onions & Fresh Peppers over Adluh Mills Pepperjack Grits	

GRAINS & FRUIT 4

House Granola	\$10.00
Local Honey-Laced Blend of Nuts & Grains, Greek Yogurt, Fresh Seasonal Berries	
Oatmeal	\$7.00
Toasty Oats, Brown Sugar, Raisins	
Fresh Fruit Bowl	\$6.00
Seasonal Assortment of Fresh Fruit & Berries	
Cereal	\$5.00
Raisin Bran, Corn Flakes, Cheerios, Frosted Flakes, Fruit Loops, Lucky Charms. Served With Local Whole Milk or Skim	

CHEF'S SPECIALTIES 8

Three Egg or Egg White Omelet*	\$13.00
Choice Of Three: Pit Ham, Sausage, Applewood Smoked Bacon, Peppers, Onions, Mushrooms, Spinach, Cheddar, Swiss, Pepperjack or American Cheese, Your Choice of Toast	
Charleston Egg or Egg White Omelet*	\$15.00
Sautéed Shrimp, Fresh Peppers, Vidalia Onions, Pepperjack Cheese, Your Choice of Toast	
Eggs Benedict*	\$13.00
Two Poached Eggs, Griddled Pit Ham, Toasted English Muffin, Hollandaise Sauce	
Lowcountry Skillet*	\$16.00
Shrimp, Scrambled Eggs, Goat Cheese, Sweet Bell Pepers & Onions, Stone Ground Grits	
Corned Beef Hash*	\$14.00
Shredded House Corned Beef, Two Storey Farms Eggs Any Style, Your Choice of Toast	
Avocado Toast*	\$13.00
Avocado Spread, Griddled Sliced Tomatoes, Sunny Side Up Eggs, Wheat Toast	
Swamp Fox Breakfast Sandwich*	\$13.00
Fried Storey Farms Egg, Cheddar Cheese, Grilled Tomato, Arugula, Toasted Wheat Bread, Choice of Virginia Pit Ham, Applewood Smoked Bacon or Sausage links	
Biscuits & Gravy	\$13.00
House Buttermilk Biscuits, Sausage Gravy, Choice of Fruit, Potatoes or Grits	

ON THE SIDE 8

Applewood Smoked Bacon

Sausage Links

Virginia Pit Ham

Pastry or Muffin

Adluh Mills Yellow Grits

Breakfast Potatoes

Flavored Yogurt

Toast or English Muffin

BEVERAGES 5

Coffee	\$4.00
Tea	\$3.00
Juice	\$3.00
Milk	\$3.00

Soft Drinks

\$3.00

BUFFET 2

Daily Breakfast Buffet* (Monday-Friday)

\$20.00

Smoked Salmon Platter & Hard Boiled Eggs, Fresh Storey Farms Eggs, Crispy Bacon, Chicken Sausage with Peppers & Onions, Sausage Links, Blueberry Pancakes, Adluh Mills Grits, Breakfast Potatoes, Fresh Fruit, Greek Yogurt Parfait Bar with Seasonal Accoutrements, Assorted Baked Pastries, Seasonal Breakfast Specialties Plus Choice Of Coffee Or Tea

Southern Weekend Buffet* (Saturday & Sunday)

\$25.00

Our Daily Buffet Plus Made To Order Omelet, Mini Quiche, Stuffed French Toast, Bourbon Peach Crisp, Mason Jar Overnight Oats with Seasonal Accoutrements Also Includes A Complimentary Mimosa After 10am

APPETIZERS 8

Fried Green Tomatoes

\$10.00

Local Goat Cheese, Sweet & Spicy Roasted Red Pepper Jam

Crispy Brussel Sprouts

\$10.00

Sorghum Vinaigrette, Espelette, Shallots

Roasted Beets

\$12.00

Baby Red and Gold Beets, Avocado, Lemon, Watercress, GA EVOO, Root Vegetable Chips

Bacon & Cheddar Hush Puppies

\$12.00

Bacon-Jalapeno Maple Syrup

Petite Shrimp N' Grits

\$14.00

Lobster-Tasso Ham Gravy, Peppers, Onions, Adluh Mills Pepperjack Grits

Charleston Deviled Crabs

\$13.00

Blue Crab Meat, Dukes Mayonnaise, Holy Trinity, Fire Roasted Red Pepper Aioli

Pei Mussels

\$14.00

Shallots, Shaved Garlic, Pinot Grigio, Davina Tomatoes, Espelette, Sourdough

Southern Sampler

\$12.00

Pimento Cheese, Pickled Okra, House Smoked Pork Belly, Grilled Baguette

SOUPS & SALADS 6

She Crab Soup

AVAILABLE OPTIONS

A Charleston Specialty at the Francis Marion since 1924. Lump Crab Meat, Sherry

Cup: \$8.00

Bowl: \$12.00

Soup of the Day

AVAILABLE OPTIONS

Chefs Daily Selection

Cup: \$6.00

Bowl: \$10.00

Bibb Salad	AVAILABLE OPTIONS
Dried Cranberries, Candied Pecans, Blue Cheese, Lemon Herb Dressing	\$9.00
	\$13.00
The Wedge	AVAILABLE OPTIONS
Baby Iceberg, Applewood Smoked Bacon, Heirloom Cherry Tomatoes, Cucumber, Clemson Blue Cheese Dressing	\$9.00
	\$13.00
Caesar Salad	AVAILABLE OPTIONS
Torn Romaine Hearts, Sourdough Croutons, Shaved Parmesan, Cracked Peppercorn, Anchovy Dressing	\$8.00
	\$12.00
Escarole & Apple Salad	AVAILABLE OPTIONS
Bitter Greens, Cosmic Crisp, Toasted Walnuts, Radish, Honey & Thyme Vinaigrette	\$9.00
	\$13.00

SANDWICHES 7

Crab Cake Sandwich	\$17.00
Pan Seared Crab Cake, Brioche Bun, Lettuce, Tomato, Shaved Vidalia Onions, Remoulade Sauce	
Fried Shrimp Burger	\$16.00
Local Shrimp, Dijon, Butter Cracker, Lemon, Chive, Roasted Shallot Aioli, Brioche Bun, Choice of House Side	
Fried Chicken Sandwich	\$13.00
Marinated Fried Chicken Breast, Bibb Lettuce, Fresh Tomato, Basil Mayonnaise, Toasted Bun	
Corned Beef Reuben	\$13.00
House-Made Corned Beef Brisket, Swiss Cheese, Sauerkraut, Thousand Island, Marble Rye	
Pimento Cheese Burger*	AVAILABLE OPTIONS
1/2 pound Angus Beef, Pimento Cheese, Fried Green Tomato, Pepper Jelly	\$17.00
	Add Pork Belly or Fried Egg:
	\$3.00
Turkey Club	\$13.00
Applewood Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Mayonnaise, Toasted Wheat	
BB Cuban	\$17.00
Tavern Ham, Carolina Gold Pulled Pork, Drunken Mustard, Palmetto Amber Soaked Gruyere, Ciabatta, Choice of House side	

ENTRÉES 6

Southern Fried Chicken	\$17.00
Mashed Yukon Gold Potatoes, Bacon Braised Collard Greens, Brown Gravy	
Miso Glazed Salmon	\$19.00
Roasted Sweet Potatoes, Fennel, Local Mushroom, Baby Kale	
Shrimp N' Grits	\$18.00
Lobster-Tasso Ham Gravy, Peppers, Onions, Stone Ground Pepperjack Grits	

Market Fish*

Local Pan Seared Daily Selection, Sweet Potato Mousseline, Acorn Squash & Root Vegetable Succotash, Watercress, Radish, Preserved Meyer Lemon

Saffron Pappardelle

AVAILABLE OPTIONS

Roasted Root Vegetables, Fennel Soubise, Baby Kale, Meyer Lemon Oil, Fine Herbs

\$18.00

Add Shrimp: \$8.00

Southern Vegetable Plate

\$12.00

Choose Three of Our House-Made Sides

HOUSE-MADE SIDES 8

Mashed Potatoes

Macaroni & Cheese

French Fries

Bacon Braised Collard Greens

Grilled Asparagus

Pepper Jack Grits

Carolina Red Rice

Winter Squash & Root Vegetable Succotash

SIGNATURE COCKTAILS 6

Ankle Breaker

151 Rum, Cherry Brandy, Lemon Juice, House-Made Simple Syrup. A classic created and served here at the Francis Marion since 1951

Bubbles on King

Titos Vodka, St.-Germain, Apricot Purée, Prosecco

Dirty Swamp

Titos Vodka, Dry Vermouth, Spicy Pepper Sauce, Olive Juice

Wake Up Francis

Vodka, Kahlua, Cointreau, Simple Syrup, Espresso

Chuck Town Fashion

Gin, Rhubarb Bitters, St.-Germain

Charleston Teatime

Firefly Sweet Tea Vodka, Peach Bitters, Lemonade

NON-SPIRITED COCKTAILS 2

Apple Pie Moscow Mule (Non-Alcoholic)

Fresh SC Apple Cider, Non-alcoholic Ginger Beer, Cinnamon Stick, Apple Wedge, Sprinkle of Apple Pie Spice

Amaretto Sour (Non-Alcoholic)

Pineapple, Lemon and Cherry Juice, Drop of Almond Extract, Cherry, Orange Slice

DRAFT 1

Draft	\$8.00
Please inquire with your server for our current seasonal selection on tap	

BOTTLED 19

Bud Light	\$5.00
Budweiser	\$5.00
Coors Light	\$5.00
Miller Lite	\$5.00
O'Doul's	\$5.00
Amstel Light	\$6.00
Angry Orchard Cider	\$6.00
Blue Moon	\$6.00
Corona	\$6.00
Corona Light	\$6.00
Guinness	\$6.00
Heineken	\$6.00
Huger Street IPA	\$6.00
Michelob Ultra	\$6.00
New Castle	\$6.00
Sam Adam's	\$6.00
Stella Artois	\$6.00
Sierra Nevada Pale Ale	\$6.00
Yuengling	\$6.00

SPARKLING 5

Prosecco Mionetto, Italy	AVAILABLE OPTIONS
	\$9.00
	\$32.00
Kenwood Brut, California	\$29.00
Domaine Chandon Brut, California	AVAILABLE OPTIONS
	Split: \$9.00
	\$30.00
Mumm Cordon Rouge, France	\$80.00
Veuve Clicquot "Yellow Label" France	\$130.00

WHITE 10

Rodney Strong Chardonnay, Sonoma	AVAILABLE OPTIONS
	\$10.00
	\$32.00
Trefethen Chardonnay, Napa	AVAILABLE OPTIONS
	\$12.00
	\$42.00
Jordan Chardonnay, Sonoma	\$65.00
Lagaria Pinot Grigio, Italy	AVAILABLE OPTIONS
	\$10.00
	\$29.00
Martín Códax Albariño, Spain	AVAILABLE OPTIONS
	\$11.00
	\$32.00
Crossings Sauvignon Blanc, New Zealand	AVAILABLE OPTIONS
	\$10.00
	\$29.00
Charles Krug Sauvignon Blanc, Napa	\$31.00
Decoy Sauvignon Blanc, Sonoma	\$32.00
Chateau St. Michelle Riesling, Washington	AVAILABLE OPTIONS
	\$10.00
	\$29.00
Line 39 Rosé, California	AVAILABLE OPTIONS
	\$10.00
	\$29.00

RED 10

Uno Cabernet Sauvignon, Mendoza	AVAILABLE OPTIONS	
	\$14.00	
	\$49.00	
Educated Guess Cabernet Sauvignon, Napa	AVAILABLE OPTIONS	
	\$11.00	
	\$36.00	
Napa Cellars Cabernet Sauvignon	\$49.00	
Jordan Cabernet Sauvignon, Sonoma	\$92.00	
Hayes Merlot, California	AVAILABLE OPTIONS	
	\$10.00	
	\$30.00	
Rodney Strong Pinot Noir, Sonoma	AVAILABLE OPTIONS	
	\$10.00	
	\$32.00	
Latour Pinot Noir, France	\$38.00	
Joel Gott Zinfandel, Sonoma	AVAILABLE OPTIONS	
	\$10.00	
	\$32.00	
Danzante Chianti, Italy	\$32.00	
Terrazas Malbec, Argentina	AVAILABLE OPTIONS	
	\$10.00	
	\$32.00	

BOURBON 10

1792

Bakers

Basil Hayden

Bulleit

Bulleit Rye

Jefferson's Very Small Batch

Jim Beam Knob Creek

Makers

Wild Turkey 101

Woodford Reserve

Chivas 12 Yr

Dewar's White Label

Famous Grouse

Johnnie Walker Black Label

Johnnie Walker Red Label

Ardbeg 10 Yr

Glenfiddich 12 Yr

Glenlivet 12 Yr

Glenlivet 18 Yr

Macallan 12 Yr

Amaretto di Saronno

Bailey's Irish Cream

Chambord

Drambuie

Frangelico

Grand Marnier

Kahlúa

Sambuca

Sandeman 20 Yr

Sandeman Reserve

Southern Comfort

Double Chocolate Cheesecake	\$7.00
Chocolate Whipped Cream, Chocolate Ganache Drizzle	

Carrot Cake	\$8.00
Cream Cheese Frosting, Caramel Sauce	
Chocolate & Nutella Lava Cake	\$8.00
Vanilla Ice Cream, Raspberries, Toasted Hazelnuts	
Warmed Butter Cake	\$8.00
With a scoop of Vanilla Ice Cream	
Ice Cream	\$8.00
Three Scoops of Delicious Ice Cream. Ask Your Server For Our Current Selection	

AFTER DINNER DRINKS 3

Espresso	\$4.00
Cappuccino	\$5.00
Espresso Topped with Frothed Hot Milk or Cream	
Latte	\$4.50
Espresso Mixed with Hot or Steamed Milk	