



**SWAMP
FOX**
RESTAURANT & BAR

FARMERS MARKET DINNER

MAY 2018

\$35 per person plus tax & gratuity

Includes a Complimentary Glass of Trefethen Chardonnay or River Dog Pale Ale

Chef Daniel James' Farmers Market Menu is designed to utilize much of the fresh seasonal products available locally and showcased in our Marion Square Farmers Market. Chef's goal is to create a guest experience celebrating the bounties of the Lowcountry with dishes prepared with respect to the traditional ways of the South.

GRILLED BABY BRIE

SC Peaches, Preserved Watsonia Farms Strawberries, Toasted Crostini

CRAB CRUSTED WRECK FISH

Spring Bean Trio with Old Tyme Bean Company Edamame, Rosebank Farm Snow Pea
Kirven Farm Purple Hull Pea, Charred Tomato Broth

WATSONIA FARMS PEACH UPSIDE DOWN CAKE

Vanilla Bean Lowcountry Creamery Whipped Cream

SPECIAL THANKS TO OUR LOCAL FARMERS:

Anson Mills, Cannon Farms, Carolina Plantation, City Roots, Crosby's Seafood, Dotson Farms
Fishing Creek Creamery, Gallop Farms, Hickory Bluff Farms, Hickory Hill Farms, Holy City Farms
JLI Farms, Joseph Field's Farm, Kirven Farm, Kurios Farms, Legare Farms
Lowcountry Creamery, Nivens Farms, Nueskie, Old Tyme Bean Co., Ragan Orchard
Rebecca Farms, Rest Park Farm Rio Bertolini, Rosebank Farms, Shuler Farms, Split Creek Farms
Storey Farms, Wabi Sabi Farm, Watsonia Farms, White Acre, Willard Farms



Located in the Francis Marion Hotel • Reservations 843.724.8888 • francismarioncharleston.com
menu items subject to change due to availability • substitutions possible for those with dietary preferences or restrictions

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*