



**SWAMP
FOX**
RESTAURANT & BAR

FARMERS MARKET DINNER

JUNE 2018

\$35 per person plus tax & gratuity

Includes a Complimentary Glass of Rodney Strong Chardonnay or Sierra Nevada 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.

WATSONIA FARMS STACKED WATERMELON SALAD

Toasted Pistachios, Split Creek Farm Goat Cheese

HORSE CREEK FARM HONEY GLAZED GRILLED HALIBUT

Gallop Farm Roasted Fingerling Potatoes, Lowland Farms Baby Fennel
Rosebank Farms Sugar Snap Pea Sauté, Strawberry Jalapeño Gastrique

SOUTHERN KEY LIME PIE

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
Horse Creek Farm, JLI Farms, Joseph Field's Farm, Kirven Farm, Kurios Farms, Legare Farms
Lowcountry Creamery, Lowland Farms, 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.*