



**SWAMP  
FOX**  
RESTAURANT & BAR

# FARMERS MARKET DINNER

*AUGUST 2018*

*Includes a Complimentary Glass of Château Grande Cassagne Rosé or Palmetto Amber*

***\$35 per person plus tax & gratuity***

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.

## **CHILLED STRAWBERRY GINGER SOUP**

Watsonia Farms Strawberries, Fresh Ginger

## **CRAB STUFFED EAST COAST FLOUNDER**

Watsonia Farms Sweet Bicolor Corn, Andouille Sausage, DMF Farms Leek Hash  
Tarragon Hollandaise

## **BLACK BERRY COBBLER**

Black Pearl Farms Blackberries, Sweet Butter Streusel, Vanilla Ice Cream

### ***SPECIAL THANKS TO OUR LOCAL FARMERS:***

Anson Mills, Cannon Farms, Carolina Plantation, City Roots, Crosby's Seafood, DMF Farms, 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, Tuten Farms, Wabi Sabi Farm, Watsonia Farms, White Acre, Willard Farms



Located in the Francis Marion Hotel • Reservations 843.724.8888 • [francismarioncharleston.com](http://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.*