



**SWAMP
FOX**
RESTAURANT & BAR

FARMERS MARKET DINNER

OCTOBER 2018

*Includes a Complimentary Glass of Frances Ford Coppola Merlot or
Commonhouse Brewery Park Circle Pale Ale*

\$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.

ROASTED BEET & GRAPE SALAD

Arugula, Golden Beets, Fort Farms Grapes, Toasted Walnuts
Pecorino Cheese, Mustard Vinaigrette

PAN SEARED CHICKEN BREAST

Sautéed Kurios Farm Swiss Chard, Applewood Smoked Bacon,
Roasted Watsonia Farms Carrot Puree, Cranberry Compote

SWEET POTATO BREAD PUDDING

Gallop Farms Sweet Potatoes, Cinnamon, Marshmallow 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

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.*