



**SWAMP
FOX**
RESTAURANT & BAR

FARMERS MARKET DINNER

NOVEMBER 2018

*Includes a Complimentary Glass of Francis Marion White Zinfandel
or Westbrook White Thai Beer*

\$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.

WILTED KALE COUSCOUS SALAD

Rooting Down Farms Wilted Kale, Roasted Carrot, Dried Cranberries, White Balsamic Vinaigrette

FRIED CHICKEN THIGH & OKRA PURLOO

Roasted Pecan & Honey Glazed Chicken, Applewood Smoked Bacon, Watsonia Farms Okra
Green Bell Pepper, Anson Mills Gold Rice

EGGNOG CRÈME BRÛLÉE

Storey Farms Egnog, Cinnamon Whipped 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, Rooting Down Farms, 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.*