



**SWAMP
FOX**
RESTAURANT & BAR

FARMERS MARKET DINNER

FEBRUARY 2017

\$35 per person plus tax & gratuity

Includes Complimentary Glass of Rodney Strong Chardonnay or Yuengling Beer

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.

PURPLE HAZE CARROT SALAD

Dotson Farms Carrots, City Roots Tender Greens, Split Creek Farms Feta

FRESH LOCAL GRILLED MAHI

Roasted Red Pepper & Herb Couscous, Kurios Farm Green Tomato Gazpacho

BLOOD ORANGE CRÈME BRÛLÉE

Lowcountry Creamery Custard, Champagne Whipped Cream

SPECIAL THANKS TO OUR LOCAL FARMERS:

Holy City Farms, Nivens Farms, Hickory Hill Farms, Crosby's Seafood, Joseph Field's Farm
Old Tyme Bean Co., Legare Farms, Ragan Orchard, Shuler Farms, Storey Farms
Lowcountry Creamery, Kurios Farms, Anson Mills, Fishing Creek Creamery, Carolina Plantation
Rosebank Farms, Rebecca Farms, Dotson Farms, Split Creek Farms, City Roots



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.*