



**SWAMP  
FOX**  
RESTAURANT & BAR

# FARMERS MARKET DINNER

MARCH 2017

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

*Includes a Complimentary Glass of Trefethen Chardonnay or Palmetto 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.

## HOLY CITY FARMS HEIRLOOM TOMATO SALAD

Spring Onion Vinaigrette, Toasted Pine Nuts, Split Creek Farm Goat Cheese

## PAN SEARED GOLDEN TILE FISH

Roasted Gallop Farm Purple Potato's, Grilled Asparagus, Watsonia Farms Strawberry Onion Jam

## WATSONIA FARMS STRAWBERRY SHORTCAKE

Lowcountry Creamery 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



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

menu items subject to change due to availability • substitutions possible for those with dietary preferences or restrictions

Located in the Francis Marion Hotel • Reservations 843.724.8888 • francismarioncharleston.com