



**SWAMP
FOX**
RESTAURANT & BAR

FARMERS MARKET DINNER

JUNE 2017

\$35 per person plus tax & gratuity

Includes a Complimentary Glass of Rodney Strong Pinot Noir or Palmetto Amber 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.

GRILLED ROMAINE SALAD

Rest Park Romaine, Spring Onions, Roasted Cherry Tomatoes, Nueske's Smoked Bacon, Clemson Blue Cheese, Smoked BBQ Aioli

STOREY FARMS CHICKEN & RICOTTA GNOCCHI

Rio Bertolini's Ricotta Gnocchi, Pulled Storey Farms Chicken
Hickory Bluff Squash, Rosebank Farms Arugula

PEACH SPONGE CAKE

Nivens Farm Peaches, Split Creek farm Goat Cheese Icing, Lemon 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, City Roots Lowcountry Creamery, Kurios Farms, Anson Mills, Fishing Creek Creamery, Rest Park Farm Carolina Plantation, Rosebank Farms, Rebecca Farms, Dotson Farms, Split Creek Farms, Wabi Sabi Farm, White Acre, Watsonia Farms, Hickory Bluff Farms, Nueskie, Rio Bertolini



**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