



**SWAMP  
FOX**  
RESTAURANT & BAR

# FARMERS MARKET DINNER

JANUARY 2018

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

*Includes a Complimentary Glass of Trefethen Chardonnay or Samuel Adams Cold Snap*

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.

## GRASS FED BEEF CARPACCIO

Pickled Peppers, Storey Farms Sunny-Side Up Quail Egg, Toasted Baguette, Horseradish Spicy Mustard Aioli

## GRILLED ATLANTIC SWORD FISH

Watsonia Farms Tomato Olive Relish, Herbed Red Pepper Tabouli, Grilled Asparagus

## STOREY FARMS SOUTHERN EGG CUSTARD PIE

Vanilla Bean Whipped Cream

### SPECIAL THANKS TO OUR LOCAL FARMERS:

Anson Mills, Cannon Farms, Carolina Plantation, City Roots, Crosby's Seafood, Dotson Farms, Fishing Creek Creamery, Hickory Bluff Farms, Hickory Hill Farms, Holy City Farms, JLI Farms, Joseph Field's Farm, Kurios Farms, Legare Farms, Lowcountry Creamery, 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, Wabi Sabi Farm, Watsonia Farms White Acre, Willard Farms



Located in the Francis Marion Hotel • Reservations 843.724.8888 • [francismarioncharleston.com](http://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.*