



**SWAMP
FOX**
RESTAURANT & BAR

FARMERS MARKET DINNER

FEBRUARY 2018

\$35 per person plus tax & gratuity

Includes a Complimentary Glass of Rodney Strong Pinot Noir or Frothy Beard Cream 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.

SWEET BAY HYDRO BIBB LETTUCE SALAD

Smoked Slab Bacon Crumbles, Clemson Blue Cheese, Watsonia Farms Cherry Tomatoes
Creamy Gorgonzola Chive Dressing

STOREY FARMS HICKORY SMOKED PORK BELLY

Old Tyme Bean Company Edamame & Buttered Leek Sauté, Purple Potato Puree
Maple BBQ Glaze

RED VELVET CRÈME BRÛLÉE

Low Country Creamery 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
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.*