



**SWAMP  
FOX**  
RESTAURANT & BAR

# FARMERS MARKET DINNER

MARCH 2018

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

***Includes a Complimentary Glass of Latour Pinot Noir or Palmetto Amber***

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.

## ROASTED BEET TOWER

Split Creek Farm Goat Cheese, Toasted Walnuts, Cilantro Vinaigrette

## ROSEMARY GARLIC LAMB CHOPS

Gallop Farms Roasted Fingerling Potatoes, Rosebank Farms Bok Choy Sauté, Pistachio Mint Pesto

## LOW COUNTRY CREAMERY COEUR A LA CRÈME

Meyer Lemon Zest, Vanilla Bean, Strawberry Mint Sauce

### **SPECIAL THANKS TO OUR LOCAL FARMERS:**

Anson Mills, Cannon Farms, Carolina Plantation, City Roots, Crosby's Seafood, Dotson Farms  
Fishing Creek Creamery, Gallop Farms, 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.*