



**SWAMP
FOX**
RESTAURANT & BAR

FARMERS MARKET DINNER

JULY 2017

\$35 per person plus tax & gratuity

Includes a Complimentary Glass of Kenwood Sparkling White Wine or a glass of Frothy Beard Hominy 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.

NIVENS FARMS GRILLED PEACH CAPRESE SALAD

Fresh Mozzarella, Cilantro Vinaigrette

SOUTHERN COUNTRY FRIED STEAK

Creamed Chive Gravy, Cannon Farms Silver King Sweet Corn Waffle
JLI Farms Watermelon Slice

OLD FASHIONED HOUSE MADE MOON PIE

Lowcountry Creamery Whipped Cream Infused with an RC Cola Reduction

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



**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