



# FARMERS MARKET DINNER

AUGUST 2017

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

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

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.

## JLI FARMS WATERMELON QUINOA SALAD

Rosebank Farms Tomatoes, Split Creek Farm Feta Cheese, Strawberries  
Pea Shoots, White Balsamic Vinaigrette

## STOREY FARMS CRISPY CHICKEN BREAST

Rosebank Farms Okra Succotash, Lima Beans, Black Pearl Farms Sweet Corn, Pan Au jus

## WATSONIA FARMS STRAWBERRY CRÈME BRÛLÉE

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



*\*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