



FARMERS MARKET DINNER

SEPTEMBER 2017

Includes a Complimentary Glass of Lagaria Pinot Grigio or a Glass of Sam Adams Seasonal Beer

\$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.

OLD TYME BEAN CO. BUTTERBEAN HUMMUS

Crispy Fried Pork Rinds

HERB ROASTED STOREY FARMS AIRLINE CHICKEN BREAST

Charleston Gold Rice, Oven Dried Tomato Pesto, Wilted Rainbow Chard, Garlic Confit Pan Sauce

WATSONIA FARMS STRAWBERRY TRIFLE

Strawberry Mousse, Crushed Ginger Snap Cookies

Virgil Kane Macerated Strawberry Compote, 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