



**SWAMP
FOX**
RESTAURANT & BAR

FARMERS MARKET DINNER

DECEMBER 2018

*Includes a Complimentary Glass of Rodney Strong Pinot Noir or
Westbrook White Thai 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.

ROASTED VEGETABLE TERRINE

Rosebank Farms Roasted Green Bell Peppers, Yellow Squash, City Roots Mushrooms
Split Creek Farms Goat Cheese, Sun-dried Tomato Sauce

PAN SEARED DUCK BREAST

Sautéed Bok Choy, DMF Farms Leek Risotto, Orange Grove Plantation Black Plum Sauce

GINGER BREAD CAKE

Creamy Buttercream Frosting, Whipped Eggnog

SPECIAL THANKS TO OUR LOCAL FARMERS:



Anson Mills, Cannon Farms, Carolina Plantation, City Roots, Crosby's Seafood, DMF Farms
Dotson Farms, Fishing Creek Creamery, Gallop Farms, Hickory Bluff Farms, Hickory Hill Farms
Holy City Farms, Horse Creek Farm, JLI Farms, Joseph Field's Farm, Kirven Farm, Kurios Farms
Legare Farms, Lowcountry Creamery, Lowland Farms, Nivens Farms, Nueskie, Old Tyme Bean Co.

Ragan Orchard, Rebecca Farms, Rest Park Farm, Rio Bertolini, Rooting Down Farms, Rosebank Farms, Shuler Farms
Split Creek Farms, Storey Farms, Tuten 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.*