

Farmers Market Dinner

Chef Ryan Kacenjjar's Saturday Farmers Market Menu is designed to utilize much of the seasonal produce available from our wonderful 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.



Please join us this Saturday, August 28

Roasted Zucchini Puree

*Burden Creek Goat Cheese Mousse in Kennerty Farms Squash Blossoms
Served with Roasted Field's Farm Zucchini and Fresh Basil*

Our Signature Charleston Pimento Cheese

*Served with French Bread Toasts
House Pickled Okra from Joseph Field's Farm
and Fresh Pickle Works Half Sour Pickles and Pickled Collard Greens*

Baked Trigger Fish

*Locally Caught Trigger Fish from Captain Hatt's Seafood
Basted with Tiverton Tarragon Butter Compound
Served with Sautéed Nelly Farm Arugula, Joseph Field's Farm Potato Rostis
with a Meathouse Bacon Owl's Nest Plantation Tomato Cream Sauce*

Bread Pudding

*With Candied Muscadine Grapes and Pecans from Molly and Me Pecans
Made with Green Grocer Milk served with Honey Vanilla Bean Ice Cream*

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Located in the *Francis Marion Hotel*

Farmers Market Dinner cost is \$29 per person plus tax and gratuity.
Substitutions from our Dining Room Menu are possible for those with dietary preferences
or restrictions. Space is limited; please call (843) 724-8888 to reserve your table.

See our Website francismarioncharleston.com

Seating for this special menu is available from 5pm-8:30pm Saturday.