

Farmers Market Dinner

Chef Phil Gaulin's 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.



April 2016

Sweet Bay Mixed Greens

*Roasted Walther's Farm Sweet Potatoes, Clemson Blue Cheese,
Pickled Peppers & Holy City Cucumbers, Grilled Asparagus*

Adluh Corn Fried Soft Shell Crab

*Rosebank Arugula, Vidalia Onions, Kurios Farm Tomato Vinaigrette,
Storey Farm Poached Egg, Spring Onion Caper Aioli*

Warm Anson Mills Biscuit

Hickory Bluff Strawberries, Low Country Crème Fraiche, Basil Syrup

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Special Thanks To Our Local Farmers:

Sweet Bay Nursery, Walther's Farm, Holy City Farms, Hickory Hill Farm,
Adluh Mills, Crosby's Seafood, Storey Farm, Rosebank Farm, Anson Mills,
Hickory Bluff Farm, Lowcountry Creamery

Located within the *Francis Marion Hotel*

(Some menu items are subject to change due to availability.)

Farmers Market Dinner cost is \$35 per person plus tax and gratuity.

This special menu is available during the month of April.

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*