



**SWAMP
FOX**
RESTAURANT & BAR

FARMERS MARKET DINNER

FEBRUARY 2019

\$35 per person plus tax & gratuity

Includes a Complimentary Glass of Crossings Sauvignon Blanc or Commonhouse Brewery Park Circle Pale Ale

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.

STOREY FARMS CHICKEN LIVERS

Sautéed Dogwood Farms Peppers, DMF Farms Onions, Brown Pan Gravy

SHRIMP & CATFISH JAMBALAYA

Watsonia Farms Corn, Smoked Pork Belly, House Red Rice, Cornbread with Tupelo Honey

BANANAS FOSTER PUDDING PARFAIT

Caramelized Bananas, Salted Pecan Caramel, Lowcountry Creamery Whipped Cream

SPECIAL THANKS TO OUR LOCAL FARMERS:

Anson Mills, Cannon Farms, Carolina Plantation, City Roots, Crosby's Seafood, DMF Farms, Dogwood Farms, 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, 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.*