



**SWAMP
FOX**
RESTAURANT & BAR

FARMERS MARKET DINNER

MARCH 2019

\$35 per person plus tax & gratuity

Includes a Complimentary Glass of Blackberry Bourbon Smash or Westbrook White Thai

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.

KURIOUS FARM TOMATO SALAD

Radicchio, Fresh Pea Tendrils, Clemson Blue Cheese Crumbles, Basil Vinaigrette

BRAISED PORK BELLY

Watsonia Farms Bicolor Corn, Gallop Farm Purple Potato Hash, Blackberry Reduction

WATSONIA FARMS STRAWBERRY CHEESECAKE

Strawberry Compote, 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, Gallop Farm, 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.*