



**SWAMP
FOX**
RESTAURANT & BAR

FARMERS MARKET DINNER

APRIL 2019

\$35 per person plus tax & gratuity

Includes a Complimentary Glass of Saint M. Riesling 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.

FENNEL CITRUS SALAD

Roasted Lowland Farms Fennel, Vertical Roots Baby Spinach, Blood Orange Segments
Toasted Pistachios, Balsamic Citrus Vinaigrette

EAST COAST PAN SEARED HALIBUT

City Roots Basil Cous Cous, Caper Lemon Zest, Kurios Farm Cherry Tomato
White Wine Butter Sauce

DOUBLE CHOCOLATE FUDGE CHEESECAKE

Low Country Creamery Chocolate Whipped Cream, Chocolate Syrup Drizzle

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, Lowland Farms, 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, Vertical Roots, 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.*