



FARMERS MARKET DINNER

MAY 2019

\$35 per person plus tax & gratuity

Includes a Complimentary Glass of Rosehaven Rosé or Commonhouse 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.

RED BUTTERHEAD WEDGE SALAD

Vertical Roots Hydroponic Lettuce, Smoked Bacon, Watsonia Farms Strawberries
Blue Cheese Vinaigrette

BLACKENED MAHI MAHI

Watsonia Farms Strawberry Pico de Gallo, Mofongo

BUTTERMILK PIE

Lowcountry Creamery Vanilla Custard, 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, 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.*