



**SWAMP  
FOX**  
RESTAURANT & BAR

# FARMERS MARKET DINNER

## JUNE 2019

**\$35 per person plus tax & gratuity**

*Includes a Complimentary Glass of Lagaria Pinot Grigio 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.

### CHILLED STRAWBERRY SOUP

*Recipe made famous by our sister property in Vermont, the Middlebury Inn*  
Watsonia Farms Strawberries, Lowcountry Creamery Sour Cream, Sweet Brandy

### PAN SEARED GOLDEN TILE

Rooting Down Farms Kale, Roasted Artichokes, Mepkin Abbey Mushroom Sauté  
Heirloom Tomato Reduction

### PEACH POUND CAKE

Shuler Farms Peaches, Cirsea Vanilla Bean Ice 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, Rooting Down Farms, 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](http://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.*