



**SWAMP  
FOX**  
RESTAURANT & BAR

# FARMERS MARKET DINNER

MARCH 2020

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

Includes a Complimentary Glass of Rodney Strong Pinot Noir or a Westbrook White Thai Beer

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.

## STRAWBERRY & FENNEL SALAD

Fresh Strawberries, Shaved Baby Fennel, Toasted Pine Nuts, Rocket Arugula  
Champagne & Roasted Shallot Vinaigrette

## PAN SEARED BLUEFIN TUNA

Farro Piccolo Salad of Romanesco, Pea Tendrils, Radish, Smoked Pecans, Charred Spring Onion  
Feta Cheese, Toasted Benne Seed & Honey Vinaigrette

## STRAWBERRY & CITRUMELO CAKE

Fresh Whipped Lavender Cream

### **SPECIAL THANKS TO OUR LOCAL FARMERS:**

Anson Mills, Columbia SC • Blue Pearl Farms, McClellanville SC  
Brickyard Point Farms, Lady's Island SC • Cypress Hill Farm, Ridgeville SC  
DMF Farms, Sumter SC • Geechie Boy Mills, Edisto Island SC  
Hickory Bluff Farms, Holly Hill SC • Lowcountry Creamery, Bowman SC • Rooting Down Farms, Edisto Island SC  
Rosebank Farms, Johns Island SC • Split Creek Farms, Anderson SC  
The Ellen Jean Fishing Vessel, Cherry Point SC



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.*