



**SWAMP  
FOX**  
RESTAURANT & BAR

# FARMERS MARKET DINNER

APRIL 2018

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

*Includes a Complimentary Glass of Rodney Strong Pinot Noir or Westbrook IPA 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.

## CITY ROOTS ARUGULA SALAD

Watsonia Farms Strawberries, Vidalia Onions, Split Creek Farms Goat Cheese  
Sweet Lime Vinaigrette

## PAN SEARED DUCK BREAST

Gallop Farms Mashed Purple Potatoes, Sweet Corn Purée  
Rosebank Farms Pea Tendrils, White Wine Vinaigrette

## WATSONIA FARMS STRAWBERRY COBBLER

Vanilla Ice Cream

### SPECIAL THANKS TO OUR LOCAL FARMERS:

Anson Mills, Cannon Farms, Carolina Plantation, City Roots, Crosby's Seafood, Dotson Farms  
Fishing Creek Creamery, Gallop Farms, 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](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.*