



FARMERS MARKET DINNER

APRIL 2017

\$35 per person plus tax & gratuity

Includes a Complimentary Glass of Rodney Strong Chardonnay or Palmetto Amber

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.

ARUGULA SALAD

Wabi Sabi Farm Watermelon Radish, Pickled Onions,
Split Creek Farm Feta Cheese, Red Wine Basil Vinaigrette

PAN SEARED LOCAL JUMBO SHRIMP

Old Tyme Bean Company Butterbeans, White Acre Pea,
Sautéed Corn Succotash, Dill Mustard Cream

SPLIT CREEK FARM GOAT CHEESE CHEESECAKE

Fresh Watsonia Farms Strawberry Compote, Lowcountry Creamery Whipped Cream

SPECIAL THANKS TO OUR LOCAL FARMERS:



Holy City Farms, Nivens Farms, Hickory Hill Farms, Crosby's Seafood, Joseph Field's Farm
Old Tyme Bean Co., Legare Farms, Ragan Orchard, Shuler Farms, Storey Farms, City Roots
Lowcountry Creamery, Kurios Farms, Anson Mills, Fishing Creek Creamery,
Carolina Plantation, Rosebank Farms, Rebecca Farms, Dotson Farms, Split Creek Farms,
Wabi Sabi Farm, White Acre, Watsonia Farms



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
menu items subject to change due to availability • substitutions possible for those with dietary preferences or restrictions
Located in the Francis Marion Hotel • Reservations 843.724.8888 • francismarioncharleston.com