



FARMERS MARKET DINNER

SEPTEMBER 2016

\$35 per person plus tax & gratuity

Includes Complimentary House White Zinfandel or Draft Pilsner

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.

RADICCHIO SALAD

SC Figs, Walnuts, Prosciutto, Hickory Hill Farm Clemson Blue Cheese

BRAISED HERITAGE FARM PORK BELLY

Walters Farm Sweet Potato Hash, Swiss Chard, Applewood Smoked Bacon
Firefly Sweet Tea Molasses Glaze

SHULER FARMS BLACK BERRY COBBLER

House Made Streusel, Vanilla Bean Ice Cream



SPECIAL THANKS TO OUR LOCAL FARMERS:

Hickory Hill Farms, Split Creek Farm, Sweet Bay Nursery, Crosby's Seafood,
Joseph Field's Farm, Old Tyme Bean Co., Holy City Farms, Heritage Farm,
Shuler Farms, Storey Farms, Lowcountry Creamery, Fishing Creek Creamery, Anson Mills



**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