



Presented by:
Executive Chef Haydn Shaak
Executive Sous Chef Malcolm McMillan
Sous Chef Tye Cantrell

SNACKS

Cheese + Charcuterie Plate, *Chef's Selection of Cheeses, Cured Meats, Pickles + Mustards, Olive Oil Crackers* 26

Ricotta Dip, *Wildflower Honey, Truffle Oil, Smoked Sea Salt, Grilled Focaccia* 16

Strawberry + Beet Panzanella, *Rosemary Focaccia, Goat Feta, Pickled Shallots, Balsamic Molasses* 13

Burrata Fritte, *Fennel, Sweet Peppers, Castelvetrano Olives, Spring Pesto* 14

Gnudi Dumplings, *Lacinato Kale, Herb Ricotta, Pancetta Parmesan Brodo* 15

SMALL PLATES

Duck Egg Raviolo, *House Made Duck Prosciutto, Wild Mushrooms, Cippolini Onion, Brodo* 17

Latte Braised Pork Shoulder, *Handmade Pappardelle, Truffles, Basil, Parmesan* 22

Domestique Puttanesca, *Heirloom Tomatoes, Kalamata Olives, Artichoke, Crispy Capers* 20

Southern Vegetable Plate, *Ancient Grains, Chef's Selection of Seasonal + Local Produce, Soft Herbs* 22

Sausage + Peppers Radiatore, *Sweet Fennel Sausage, Cured Tomatoes, Wild Oregano, Pecorino* 26

LARGE PLATES

R17 100% Grass Fed Burger, *Sugar Cured Bacon, Fontina Cheese, House Focaccia Roll, Hand Cut Fries** 19

Southern Fried Chicken Padano, *HandMade Chittara Spaghetti, Eggplant, San Marzano Sugo, Black Garlic Balsamic* 28

Carolina Beef Taglio, *Sweet Potato, Forest Mushroom, Winter Greens, Rosemary Salsa Verde** 40

Mountain Trout Piccata, *Orzo Salad, Heirloom Squash, Winter Greens, Preserved Lemon* 32

Heritage Breed Pork Chop, *Toasted Farro, Brussels Leaves, Local Carrot, Smoked Tomato Butter* 36

Sweet Potato & Eggplant Lasagna, *Herbed Ricotta, Basil, San Marzano Ragu, Shaved Padano* 26

ADDITIONS

Tempeh 6

Chicken 7

Shrimp 9

Nat Bradford, Seneca, SC

Grow Food, Charleston, SC

Glass Downs, Landrum, SC

Upstate Greens, Greenville, SC

Stage 22 Farms, Travelers Rest, SC

Mushroom Mountain, Easley, SC

Killer Bees Honey, Lake Toxaway, NC

Six & Twenty Distillery, Piedmont, SC

Southern Berkshire Farm, Westminster, SC

Growing Greens, Anderson, SC

Blue Ridge Creamery, Travelers Rest, SC

Trail Place Farms, Roebuck, SC

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.



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Split Plate Charge 5

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