



Presented by:  
Executive Chef Haydn Shaak  
Executive Sous Chef Malcolm McMillan  
Sous Chef Cory Byers

#### SNACKS

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

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

**Berry + Candied Beet Salad**, *Goat Feta, Marcona Almond, Pickled Shallots, Fragola Vinaigrette* 13

**Mozarella Fritti**, *Smoked Tomato Marmellata, Sweet Basil, Balsamico* 12

**Asparagus + Burrata**, *Breakfast Radish, Heirloom Tomatoes, Country Prosciutto, Vincotto* 14

#### SMALL PLATES

**Pasta Nero Seppia**, *Pancetta, Wild Mushrooms, Cippolini Onions, Herb Brodo* 16

**Domestique Puttanesca**, *Heirloom Tomatoes, Kalamata Olives, Artichoke, Eggplant* 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

**Latte Braised Pork Shoulder**, *Handmade Pappardelle, Garlic Chips, Basil, Parmesan* 22

#### 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**, *Lardo Potatoes, Asparagus, Forest Mushrooms, Rosemary Salsa Verde\** 40

**Mountain Trout Piccata**, *Orzo Salad, Baby Radish, Rainbow Chard, Preserved Lemon* 32

**Heritage Breed Pork Chop**, *Forest Mushrooms, Spring Vegetables, Carrot Puree, Brown Butter Vinaigrette* 36

**Lamb Chops**, *Spring Peas, Zucchini, Young Carrots, Mint Gremolata* 38

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

#### ADDITIONS

*Tempeh* 6

*Chicken* 7

*Shrimp* 9

*Split Plate Charge* 5

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.