

Presented by:  
**Executive Chef Haydn Shaak**  
**Sous Chef Zach Sneed**

**SNACKS**

- Cheese + Charcuterie Plate**, *Chef's Selection of Cheeses, Cured Meats, Accompaniments, Olive Oil Crackers* 26
- House Made Ricotta Dip**, *Wildflower Honey, Truffle Oil, Smoked Sea Salt, Grilled Focaccia* 16
- Heirloom Tomato + Goat Cheese Salad**, *Pickled Onion, Lunchbox Peppers, Pancetta, Balsamico* 13
- Smoked Trout Dip**, *Sicilian Olives, Sweet Peppers, Chives, Olive Oil Crackers* 13
- Watermelon + Burrata**, *Heirloom Cucumber, Soft Herbs, Sea Salt, Lemon Vinaigrette* 15

**SMALL PLATES**

- Pulpo + Calabrian Chilis**, *Orzo Salad, Preserved Lemon, Pistachio, Sun-Dried Tomato Gremolata* 18
- Summer Mushroom Rigatoni**, *Fennel, Cippolini Onion, Pancetta, Pecorino* 16
- Domestique Puttanesca**, *Heirloom Tomatoes, Cured Olives, Artichoke Hearts, Eggplant, GF Fusilli* 20
- Southern Vegetable Plate**, *Ancient Grains, Chef's Selection of Seasonal + Local Produce, Limonolio* 22
- Italian Sausage + Peppers Radiatori**, *Cured Tomatoes, Eggplant, Wild Oregano, Pecorino* 26

**LARGE PLATES**

- Seared Scallops**, *Black Rice, Sweet Corn, Baby Eggplant, Pancetta\** 38
- Southern Fried Chicken Padano**, *Radiatori Pasta, Eggplant, San Marzano Sugo, Black Garlic Balsamic* 28
- Duck Breast**, *Polenta, Romanesco, Butternut Squash, Spiced Agrodulce\** 39
- Beef Coulotte Taglio**, *Lardo Potatoes, Wild Mushrooms, Cippolini Onion, Pesto Vinaigrette\** 40
- Grouper Piccata**, *Orzo Salad, Heirloom Squash, Castelvetro Olives, Preserved Lemon\** 38
- Heritage Breed Pork Chop**, *Sweet Potato, Lunchbox Peppers, Okra, Apple Sauce\** 36
- Sweet Potato & Eggplant Lasagna**, *House Made Ricotta, Basil, San Marzano Ragu, Shaved Padano* 26
- R17 Burger**, *With 100% Grass Fed Beef, Fontina Cheese, Sugar Cured Bacon. Served with House-Cut Fries\** 19

**ADDITIONS**

*Tempeh* 6  
*Chicken* 7  
*Shrimp* 9

*Split Plate Charge* 5

**Nat Bradford**, Seneca, SC  
**Grow Food**, Charleston, SC  
**Glass Downs**, Landrum, SC  
**Noonday Farms**, Landrum, 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  
**Brasstown Beef**, Brasstown, NC  
**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.