

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
- Early Fall Salad**, *Root Vegetables, Hard Squash, Pumpkin Seed, Cider Vinaigrette* 13
- Tomato + Burrata Panzanella**, *Lunchbox Peppers, Pickled Onion, Focaccia Crouton, Balsamico* 15
- Eggplant Dip**, *Preserved Lemon, Sicilian Olives, Snack Peppers, Olive Oil Crackers* 12

SMALL PLATES

- Sausage Tortellini**, *Fennel, Pistachios, Tear Drop Peppers, Brodo* 17
- Wild Mushroom Pasta Nero**, *Pancetta, Pumpkin, Cippolini Onions, 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**, *Cured Tomatoes, Eggplant, Pecorino, Conchiglie Pasta* 26

LARGE PLATES

- Southern Fried Chicken Padano**, *Housemade Spaghetti, Eggplant, San Marzano Sugo, Black Garlic Balsamic* 28
- Carolina Beef Taglio**, *Lardo Potatoes, Forest Mushrooms, Wild Onions, Pesto Vinaigrette** 40
- Tilefish Piccata**, *Orzo Salad, Heirloom Squash, Castelvetro Olives, Preserved Lemon** 38
- Heritage Breed Pork Chop**, *Blue Polenta, Collard Greens, Baby Turnips, Apple Mostarda** 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.