

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
- Autumn Pear Salad**, *Baby Fennel, Baby Carrots, Blue Cheese, Pistachio* 13
- Pancetta + Crispy Brussels Sprouts**, *Calabrian Chili, Wildflower Honey, Fennel, Vincotto* 12
- Apple + Radish Salad**, *Wild Arugula, Cannellini Beans, Roma Beans, Walnut Pesto* 13

### SMALL PLATES

- Braised Pork + Papperdelle**, *Cured Tomato, Oregano, Mixed Olives, Padano* 23
- Domestique Puttanesca Caserecce**, *Heirloom Tomatoes, Cured Olives, Artichoke Hearts, Baby Eggplant* 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
- Forest Mushrooms + Burrata**, *House Made Pasta, Winter Squash, Baby Fennel, Cippolini Onion* 20
- Octopus + Chorizo**, *Pimentón Potatoes, Roma Beans, Sweet Drop Peppers, Romesco* 25

### LARGE PLATES

- Southern Fried Chicken Padano**, *Housemade Spaghetti, Snack Peppers, San Marzano Sugo, Black Garlic Balsamic* 28
- Carolina Beef Taglio**, *Lardo Potatoes, Forest Mushrooms, Baby Turnips, Pumpkin Seed Gremolata* 40
- Mountain Trout Piccata**, *Orzo Salad, Heirloom Squash, Castelvetrano Olives, Preserved Lemon\** 38
- Sweet Potato & Eggplant Lasagna**, *House Made Ricotta, Basil, San Marzano Ragu, Shaved Padano* 26
- Skillet Duck Breast**, *Fregola, Baby Carrots, Brussels Sprouts, Plum Conserva\** 37
- R17 Burger**, *Chefs Daily Creation, 100% Grass Fed Beef, Housemade Focaccia. 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.