



# Restaurant Week 2022

Presented by  
Executive Chef Haydn Shaak  
Sous Chef Zach Sneed

## First

-Choose One-

**Artisan Cheese Board** Chef's Selection of Local & Imported Cheeses, Olive Oil Crackers, Accompaniments 15  
-Add Charcuterie- 11

**100% Grass Fed Polpettes** Ciabatta, Romesco, Balsamico, Grana Padano 15

**Winter Salad** Roasted Root Vegetables, Pumpkin Seeds, Golden Raisins, Goat Cheese, House Vinaigrette 15

**Tuna Crudo** Calabrian Chili, Pistachio, Pickled Cippolini Onion, Limonolio 15

**Scamorza Fritta** Green Basil, San Marzano Sugo, Cured Tomatoes, Vincotto 15

**Green Garbanzo Hummus** Marinated Olives, Tear Drop Peppers, Olive Oil Crackers 15

**Crispy Brussels Sprouts** Pancetta, Pickled Peppers, Wildflower Honey, Pecorino 15

## Second

-Choose One-

**Pan Seared Scallops** Pancetta, Marinated Lentils, Parsnips, Brussels Sprouts 36

**Lion's Mane 'Steak'** Ancient Grains, Cippolini Onion, Cashew Crema, Pumpkin Seed Gremolata 25

**Carolina Trout Piccata** Fregola Salad, Braised Greens, Winter Squash, Castelvetro Olives 35

**Steak Taglio** Lardo Potatoes, Wild Mushrooms, Baby Carrots, Salsa Verde 38

**Grilled Pork Chop** Blue Polenta, Baby Turnips, Romanesco, Bourbon Bacon Jus 28

**Chicken Cacciatore** Risotto, Tear Drop Peppers, Caperberry, Grana Padano 36

## ADDITIONS

Tempeh 6  
Chicken 7  
Shrimp 9  
Split Plate Charge 5

Nat Bradford, Seneca, SC

Stage 22 Farms, Travelers Rest, SC

Southern Berkshire Farm, Westminster, SC

Grow Food, Charleston, SC

Mushroom Mountain, Easley, SC

Brasstown Beef, Brasstown, NC

Glass Downs, Landrum, SC

Killer Bees Honey, Lake Toxaway, NC

Blue Ridge Creamery, Travelers Rest, SC

Noonday Farms, Landrum, SC

Six & Twenty Distillery, Piedmont, SC

Trail Place Farms, Roebuck, SC

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