

Dinner

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* 30

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

Berries + Gorgonzola Salad *Root Vegetables, Candied Walnuts, Pickled Onion, Citrus Vinaigrette* 15

Burrata Salad *Marinated Olives, Heirloom Tomatoes, Asparagus, Balsamico* 15

Small Plates

Domestique Puttanesca *Italian Eggplant, Mixed Olives, Heirloom Tomato, GF Pasta* 23

Nettle Leaf Pasta *Burrata, Squash, Castelvetrano Olives, Italian Eggplant* 25

Wild Mushrooms + Pancetta *Heirloom Tomatoes, Goat Cheese, Black Garlic Pasta, Brodo* 24

Formaggio Ravioli *Asparagus, Fennel, Spring Leeks, Green Basil* 22

Southern Vegetable Plate *Ancient Grains, Chef's Selection of Local + Seasonal Vegetables, Limonolio, Fennel Pollen* 26

Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

100% Grass Fed Burger *Slab Bacon, Wild Mushrooms, Smoked Provelone, Pesto Cheese Spread, Served with Hand Cut Fries* 21

Additions

Tempeh 8

Chicken 9

Shrimp 10

Split Plate Fee 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

Southern Berkshire Farm Westminster, SC

Brasstown Beef Brasstown, NC

Trail Place Farms Roebuck, SC

Six & Twenty Distillery Piedmont, SC

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Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

100% Grass Fed Burger *Slab Bacon, Wild Mushrooms, Smoked Provelone, Pesto Cheese Spread, Served with Hand Cut Fries* 21

Additions

Tempeh 8

Chicken 9

Shrimp 10

Split Plate Fee 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

Southern Berkshire Farm Westminster, SC

Brasstown Beef Brasstown, NC

Trail Place Farms Roebuck, SC

Six & Twenty Distillery Piedmont, SC

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Dinner

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* 30

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

Berries + Gorgonzola Salad *Root Vegetables, Candied Walnuts, Pickled Onion, Citrus Vinaigrette* 15

Burrata Salad *Marinated Olives, Heirloom Tomatoes, Asparagus, Balsamico* 15

Small Plates

Domestique Puttanesca *Italian Eggplant, Mixed Olives, Heirloom Tomato, GF Pasta* 23

Nettle Leaf Pasta *Burrata, Squash, Castelvetrano Olives, Italian Eggplant* 25

Wild Mushrooms + Pancetta *Heirloom Tomatoes, Goat Cheese, Black Garlic Pasta, Brodo* 24

Formaggio Ravioli *Asparagus, Fennel, Spring Leeks, Green Basil* 22

Southern Vegetable Plate *Ancient Grains, Chef's Selection of Local + Seasonal Vegetables, Limonolio, Fennel Pollen* 26

Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

100% Grass Fed Burger *Slab Bacon, Wild Mushrooms, Smoked Provelone, Pesto Cheese Spread, Served with Hand Cut Fries* 21

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Burrata Salad *Marinated Olives, Heirloom Tomatoes, Asparagus, Balsamico* 15

Small Plates

Domestique Puttanesca *Italian Eggplant, Mixed Olives, Heirloom Tomato, GF Pasta* 23

Nettle Leaf Pasta *Burrata, Squash, Castelvetrano Olives, Italian Eggplant* 25

Wild Mushrooms + Pancetta *Heirloom Tomatoes, Goat Cheese, Black Garlic Pasta, Brodo* 24

Formaggio Ravioli *Asparagus, Fennel, Spring Leeks, Green Basil* 22

Southern Vegetable Plate *Ancient Grains, Chef's Selection of Local + Seasonal Vegetables, Limonolio, Fennel Pollen* 26

Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

100% Grass Fed Burger *Slab Bacon, Wild Mushrooms, Smoked Provelone, Pesto Cheese Spread, Served with Hand Cut Fries* 21

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Berries + Gorgonzola Salad *Root Vegetables, Candied Walnuts, Pickled Onion, Citrus Vinaigrette* 15

Burrata Salad *Marinated Olives, Heirloom Tomatoes, Asparagus, Balsamico* 15

Small Plates

Domestique Puttanesca *Italian Eggplant, Mixed Olives, Heirloom Tomato, GF Pasta* 23

Nettle Leaf Pasta *Burrata, Squash, Castelvetrano Olives, Italian Eggplant* 25

Wild Mushrooms + Pancetta *Heirloom Tomatoes, Goat Cheese, Black Garlic Pasta, Brodo* 24

Formaggio Ravioli *Asparagus, Fennel, Spring Leeks, Green Basil* 22

Southern Vegetable Plate *Ancient Grains, Chef's Selection of Local + Seasonal Vegetables, Limonolio, Fennel Pollen* 26

Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

100% Grass Fed Burger *Slab Bacon, Wild Mushrooms, Smoked Provelone, Pesto Cheese Spread, Served with Hand Cut Fries* 21

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Berries + Gorgonzola Salad *Root Vegetables, Candied Walnuts, Pickled Onion, Citrus Vinaigrette* 15

Burrata Salad *Marinated Olives, Heirloom Tomatoes, Asparagus, Balsamico* 15

Small Plates

Domestique Puttanesca *Italian Eggplant, Mixed Olives, Heirloom Tomato, GF Pasta* 23

Nettle Leaf Pasta *Burrata, Squash, Castelvetrano Olives, Italian Eggplant* 25

Wild Mushrooms + Pancetta *Heirloom Tomatoes, Goat Cheese, Black Garlic Pasta, Brodo* 24

Formaggio Ravioli *Asparagus, Fennel, Spring Leeks, Green Basil* 22

Southern Vegetable Plate *Ancient Grains, Chef's Selection of Local + Seasonal Vegetables, Limonolio, Fennel Pollen* 26

Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

100% Grass Fed Burger *Slab Bacon, Wild Mushrooms, Smoked Provelone, Pesto Cheese Spread, Served with Hand Cut Fries* 21

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Cheese + Charcuterie Plate *Chef's Selection of Cheeses, Cured Meats, Accompaniments, Olive Oil Crackers* 30

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

Berries + Gorgonzola Salad *Root Vegetables, Candied Walnuts, Pickled Onion, Citrus Vinaigrette* 15

Burrata Salad *Marinated Olives, Heirloom Tomatoes, Asparagus, Balsamico* 15

Small Plates

Domestique Puttanesca *Italian Eggplant, Mixed Olives, Heirloom Tomato, GF Pasta* 23

Nettle Leaf Pasta *Burrata, Squash, Castelvetrano Olives, Italian Eggplant* 25

Wild Mushrooms + Pancetta *Heirloom Tomatoes, Goat Cheese, Black Garlic Pasta, Brodo* 24

Formaggio Ravioli *Asparagus, Fennel, Spring Leeks, Green Basil* 22

Southern Vegetable Plate *Ancient Grains, Chef's Selection of Local + Seasonal Vegetables, Limonolio, Fennel Pollen* 26

Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

100% Grass Fed Burger *Slab Bacon, Wild Mushrooms, Smoked Provelone, Pesto Cheese Spread, Served with Hand Cut Fries* 21

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Cheese + Charcuterie Plate *Chef's Selection of Cheeses, Cured Meats, Accompaniments, Olive Oil Crackers* 30

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

Berries + Gorgonzola Salad *Root Vegetables, Candied Walnuts, Pickled Onion, Citrus Vinaigrette* 15

Burrata Salad *Marinated Olives, Heirloom Tomatoes, Asparagus, Balsamico* 15

Small Plates

Domestique Puttanesca *Italian Eggplant, Mixed Olives, Heirloom Tomato, GF Pasta* 23

Nettle Leaf Pasta *Burrata, Squash, Castelvetrano Olives, Italian Eggplant* 25

Wild Mushrooms + Pancetta *Heirloom Tomatoes, Goat Cheese, Black Garlic Pasta, Brodo* 24

Formaggio Ravioli *Asparagus, Fennel, Spring Leeks, Green Basil* 22

Southern Vegetable Plate *Ancient Grains, Chef's Selection of Local + Seasonal Vegetables, Limonolio, Fennel Pollen* 26

Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

100% Grass Fed Burger *Slab Bacon, Wild Mushrooms, Smoked Provelone, Pesto Cheese Spread, Served with Hand Cut Fries* 21

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Cheese + Charcuterie Plate *Chef's Selection of Cheeses, Cured Meats, Accompaniments, Olive Oil Crackers* 30

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

Berries + Gorgonzola Salad *Root Vegetables, Candied Walnuts, Pickled Onion, Citrus Vinaigrette* 15

Burrata Salad *Marinated Olives, Heirloom Tomatoes, Asparagus, Balsamico* 15

Small Plates

Domestique Puttanesca *Italian Eggplant, Mixed Olives, Heirloom Tomato, GF Pasta* 23

Nettle Leaf Pasta *Burrata, Squash, Castelvetrano Olives, Italian Eggplant* 25

Wild Mushrooms + Pancetta *Heirloom Tomatoes, Goat Cheese, Black Garlic Pasta, Brodo* 24

Formaggio Ravioli *Asparagus, Fennel, Spring Leeks, Green Basil* 22

Southern Vegetable Plate *Ancient Grains, Chef's Selection of Local + Seasonal Vegetables, Limonolio, Fennel Pollen* 26

Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

100% Grass Fed Burger *Slab Bacon, Wild Mushrooms, Smoked Provelone, Pesto Cheese Spread, Served with Hand Cut Fries* 21

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

Berries + Gorgonzola Salad *Root Vegetables, Candied Walnuts, Pickled Onion, Citrus Vinaigrette* 15

Burrata Salad *Marinated Olives, Heirloom Tomatoes, Asparagus, Balsamico* 15

Small Plates

Domestique Puttanesca *Italian Eggplant, Mixed Olives, Heirloom Tomato, GF Pasta* 23

Nettle Leaf Pasta *Burrata, Squash, Castelvetro Olives, Italian Eggplant* 25

Wild Mushrooms + Pancetta *Heirloom Tomatoes, Goat Cheese, Black Garlic Pasta, Brodo* 24

Formaggio Ravioli *Asparagus, Fennel, Spring Leeks, Green Basil* 22

Southern Vegetable Plate *Ancient Grains, Chef's Selection of Local + Seasonal Vegetables, Limonolio, Fennel Pollen* 26

Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

100% Grass Fed Burger *Slab Bacon, Wild Mushrooms, Smoked Provelone, Pesto Cheese Spread, Served with Hand Cut Fries* 21

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Berries + Gorgonzola Salad *Root Vegetables, Candied Walnuts, Pickled Onion, Citrus Vinaigrette* 15

Burrata Salad *Marinated Olives, Heirloom Tomatoes, Asparagus, Balsamico* 15

Small Plates

Domestique Puttanesca *Italian Eggplant, Mixed Olives, Heirloom Tomato, GF Pasta* 23

Nettle Leaf Pasta *Burrata, Squash, Castelvetrano Olives, Italian Eggplant* 25

Wild Mushrooms + Pancetta *Heirloom Tomatoes, Goat Cheese, Black Garlic Pasta, Brodo* 24

Formaggio Ravioli *Asparagus, Fennel, Spring Leeks, Green Basil* 22

Southern Vegetable Plate *Ancient Grains, Chef's Selection of Local + Seasonal Vegetables, Limonolio, Fennel Pollen* 26

Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

100% Grass Fed Burger *Slab Bacon, Wild Mushrooms, Smoked Provelone, Pesto Cheese Spread, Served with Hand Cut Fries* 21

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Small Plates

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Formaggio Ravioli *Asparagus, Fennel, Spring Leeks, Green Basil* 22

Southern Vegetable Plate *Ancient Grains, Chef's Selection of Local + Seasonal Vegetables, Limonolio, Fennel Pollen* 26

Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

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Small Plates

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Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

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Sous Chef Zach Sneed

Snacks

Cheese + Charcuterie Plate *Chef's Selection of Cheeses, Cured Meats, Accompaniments, Olive Oil Crackers* 30

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

Berries + Gorgonzola Salad *Root Vegetables, Candied Walnuts, Pickled Onion, Citrus Vinaigrette* 15

Burrata Salad *Marinated Olives, Heirloom Tomatoes, Asparagus, Balsamico* 15

Small Plates

Domestique Puttanesca *Italian Eggplant, Mixed Olives, Heirloom Tomato, GF Pasta* 23

Nettle Leaf Pasta *Burrata, Squash, Castelvetrano Olives, Italian Eggplant* 25

Wild Mushrooms + Pancetta *Heirloom Tomatoes, Goat Cheese, Black Garlic Pasta, Brodo* 24

Formaggio Ravioli *Asparagus, Fennel, Spring Leeks, Green Basil* 22

Southern Vegetable Plate *Ancient Grains, Chef's Selection of Local + Seasonal Vegetables, Limonolio, Fennel Pollen* 26

Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

100% Grass Fed Burger *Slab Bacon, Wild Mushrooms, Smoked Provelone, Pesto Cheese Spread, Served with Hand Cut Fries* 21

Additions

Tempeh 8

Chicken 9

Shrimp 10

Split Plate Fee 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

Southern Berkshire Farm Westminster, SC

Brasstown Beef Brasstown, NC

Trail Place Farms Roebuck, SC

Six & Twenty Distillery Piedmont, SC

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Dinner

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* 30

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

Berries + Gorgonzola Salad *Root Vegetables, Candied Walnuts, Pickled Onion, Citrus Vinaigrette* 15

Burrata Salad *Marinated Olives, Heirloom Tomatoes, Asparagus, Balsamico* 15

Small Plates

Domestique Puttanesca *Italian Eggplant, Mixed Olives, Heirloom Tomato, GF Pasta* 23

Nettle Leaf Pasta *Burrata, Squash, Castelvetrano Olives, Italian Eggplant* 25

Wild Mushrooms + Pancetta *Heirloom Tomatoes, Goat Cheese, Black Garlic Pasta, Brodo* 24

Formaggio Ravioli *Asparagus, Fennel, Spring Leeks, Green Basil* 22

Southern Vegetable Plate *Ancient Grains, Chef's Selection of Local + Seasonal Vegetables, Limonolio, Fennel Pollen* 26

Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

100% Grass Fed Burger *Slab Bacon, Wild Mushrooms, Smoked Provelone, Pesto Cheese Spread, Served with Hand Cut Fries* 21

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Small Plates

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Nettle Leaf Pasta *Burrata, Squash, Castelvetrano Olives, Italian Eggplant* 25

Wild Mushrooms + Pancetta *Heirloom Tomatoes, Goat Cheese, Black Garlic Pasta, Brodo* 24

Formaggio Ravioli *Asparagus, Fennel, Spring Leeks, Green Basil* 22

Southern Vegetable Plate *Ancient Grains, Chef's Selection of Local + Seasonal Vegetables, Limonolio, Fennel Pollen* 26

Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

100% Grass Fed Burger *Slab Bacon, Wild Mushrooms, Smoked Provelone, Pesto Cheese Spread, Served with Hand Cut Fries* 21

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Formaggio Ravioli *Asparagus, Fennel, Spring Leeks, Green Basil* 22

Southern Vegetable Plate *Ancient Grains, Chef's Selection of Local + Seasonal Vegetables, Limonolio, Fennel Pollen* 26

Large Plates

Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

Sausage + Peppers *Handmade Conchiglie, Calabrian Chili, Wild Oregano, Pecorino* 38

Carolina Beef Taglio *Truffle Potatoes, Wild Mushrooms, Heirloom Carrots, Gremolata** 48

Sweet Potato + Eggplant Lasagna *House-Made Ricotta, Sweet Basil, San Marzano Sugo, Grana Padano* 28

All Natural Pork Chop *Green Cabbage, Cippolini Onions, Sweet Potato, Vincotto** 45

100% Grass Fed Burger *Slab Bacon, Wild Mushrooms, Smoked Provelone, Pesto Cheese Spread, Served with Hand Cut Fries* 21

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Southern Fried Chicken Padano *House Made Pasta, Calabrian Peppers, Heirloom Tomatoes, Black Garlic Balsamic* 32

Market Fish Piccata *Fregola Tostada, Heirloom Squash, Fennel, Citrus Salad** 40

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