

Dinner

Presented by
Executive Chef Haydn Shaak
Sous Chef Eric Witmer

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

House Made Focaccia Bread *E.V.O.O., House Spice Blend* 5

Summer Corn + Peach Salad *Goat Feta, Teardrop Peppers, Tangled Greens, Marcona Almonds* 15

Watermelon + Burrata *Gorgonzola, Pickled Onion, Radish, Hazelnuts* 16

Small Plates

Domestique Puttanesca *Italian Eggplant, Cured Olives, Heirloom Tomatoes, GF Pasta* 23

Wild Mushrooms + Burrata *Black Garlic Pasta, Leeks, Cherry Tomatoes, Lemon* 24

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

Oxtail + Fusilli Nero *Summer Squash, Baby Fennel, Sun-Dried Tomato, Pecorino* 24

Large Plates

Southern Fried Chicken Padano *Handmade Pasta, Calabrian Peppers, San Marzano Sugo, Black Garlic Balsamic* 32

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

Carolina Beef Taglio *Summer Squash, Truffled Mushrooms, Baby Carrots, Rosemary Gremolata** 48

Mountain Trout Piccata *Fregola Tostada, Okra, Heirloom Squash, Fennel Salad** 45

Sweet Potato + Eggplant Lasagna *Handmade Ricotta, Green Basil, San Marzano Sugo, Grana Padano* 28

100% Grass Fed Burger *Slab Bacon, Cured Chorizo, Smoked Provolone, Truffle Crema, 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

Dark Spore Mushrooms Piedmont, SC

Killer Bees Honey Lake Toxaway, NC

Vicario Liqueurs Greer, SC

Brasstown Beef Brasstown, NC

Trail Place Farms Roebuck, SC

Six & Twenty Distillery Piedmont, SC

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