



## Dinner

Presented by

Executive Chef Haydn Shaak

Executive Sous Chef Khaleb Cannon

### Snacks

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

**Artisan Bread** *E.V.O.O., House Spice Blend* 6

**Blueberry + Radish Salad** *Pickled Onion, Marcona Almond, Blue Cheese, Berry Vinaigrette* 15

**Strawberry + Beet Salad** *Dried Figs, Fennel, Goat Cheese, Pistachio Vinaigrette* 15

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

### Small Plates

**Italian Sausage + Peppers** *Shell Pasta, Calabrian Chilis, Heirloom Tomato, Pecorino* 28

**Burrata + Rigatoni** *Pancetta, Cherry Tomatoes, Leeks, Garlic Chips* 23

**Tempeh + Pasta** *GF Fusilli, Heirloom Squash, Wild Mushrooms, Sundried Tomato* 24

**Upcountry Vegetable Plate** *Ancient Grains, Chef's Selection of Local + Seasonal Produce, Fennel Pollen, Sunflower Seed Pesto* 22

**Spring Ravioli** *Prosciutto, Forest Mushrooms, Sugar Snap Pea, Truffle Oil* 21

### Large Plates

**NY Strip Gremolata** *Fingerling Potatoes, Wild Mushrooms, Asparagus, Cippolini Onions\** 55

**Market Fish + Fregola** *Heirloom Squash, Asparagus, Fennel Salad, Piccata Sauce\** 45

**Southern Fried Chicken Padano** *Black Garlic Pasta, Castelvetrano Olives, San Marzano Sugo, Balsamico* 36

**Shrimp Pomodoro** *Handmade Spaghetti, Calabrian Chili, Castelvetrano Olives, Capers\** 38

**Duroc Pork Chop** *Sweet Potato, Pancetta, Bradford Cabbage, Wild Onions\** 42

**100% Grass Fed Burger** *Pancetta, Provolone Cheese, Onion Conserva, Calabrian Chili Mayo\** 21

**Nat Bradford Seneca**, SC

**Broken Oak Organics** Travelers Rest, SC

**Vicario Liqueurs** Greer, SC

**Grow Food** Charleston, SC

**Dark Spore Mushrooms** Piedmont, SC

**Trail Place Farms** Roebuck, SC

**Noonday Farms** Landrum, SC

**Anson Mills** Columbia, SC

**Six & Twenty Distillery** Piedmont, SC

**Project Host** Greenville, SC

**MacGregor Orchard** Travelers Rest, SC

**Annie's Bakery** Asheville, NC

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

### **Additions**

*Tempeh* 8

*Chicken* 9

*Shrimp* 10

*Split Plate Fee* 5