



Executive Chef Haydn Shaak
Executive Sous Chef Chris Mydosh

For the Table

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

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

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

White Bean Dip Gardiniera, Lemon E.V.O.O., Chives, Picos de Pan 13

Burrata + Ciabatta Heirloom Tomatoes, Mixed Olives, Crunchy Garlic, Lemon E.V.O.O. 18

Pasta

Orrechietti 25

Burrata, Italian Eggplant, Heirloom Tomato,
Castelvetrano Olives, Garlic Chips

Conchiglie 26

Italian Sausage, Roasted Peppers, Calabrian
Chilis, Cherry Tomatoes, Pecorino

Stuffed Pappardelle 23

Wild Mushrooms, Winter Squash,
Roasted Fennel, Formaggio Filling,
Truffle Oil

Penne 28

Shrimp, Grape Tomatoes, Leeks,
Roasted Garlic, Scampi Sauce

Rigatoni 22

San Marzano Sugo, Ricotta Filling,
Caramelized Onions, Green Basil,
Lemon E.V.O.

From the Farm

Fall Apple Salad 15

Pickled Onion, Dried Figs,
Hazelnuts, Goat Cheese,
Cider Vinaigrette

Legume Caprese 16

Smoked Mozzarella, Balsamico,
Capers, Dry Cured Olives, Pumpkin
Seed Pesto

Root Vegetable Panzanella 16

Pink Turnips, Shaved Carrots,
Watermelon Radish,
Golden Beets

Additions

Tempeh 8

Chicken 9

Shrimp 10

Split Plate Fee 5

Small Plates

Upcountry Vegetable Plate 24

Ancient Grains, Fennel Pollen,
Chef's Selection of Local Produce,
Pumpkin Seed Pesto

Domestique Risotto 21

Pancetta, Persimmons, Brussel Leaves,
Marcona Almonds, Shaved Parmesan

Braised Short Rib 26

Polenta Cake, Turnip Greens,
Cippolini Onions, Sage, Broth Sugo

R17 Gnocchi 27

Crab Meat, Pancetta, Calabrian Chilis,
Pangrattato, Wine + Butter

Mains

Steak Taglio* 55

Lardo Potatoes, Cipollini Onions, Wild Mushrooms, Gremolata

Market Fish Piccata* 45

Fregola Tostada, Heirloom Squash, Turnip Greens, Shaved Fennel Salad

Chicken Cacciatore 36

Spaghetti, Roasted Eggplant, Wild Mushrooms, Grana Padano

Pork Osso Bucco 42

Cannellini Beans, Stewed Tomatoes, Braised Greens, Natural Jus

Pastured Duck* 48

Orzo Tostada, Honeynut Squash, Persimmon Conserva, Vincotto

Nat Bradford Seneca, SC

Grow Food Charleston, SC

Noonday Farms Landrum, SC

Sidewall Bakery Travelers Rest, SC

Broken Oak Organics Travelers Rest, SC

Dark Spore Mushrooms Piedmont, SC

Anson Mills Columbia, SC

MacGregor Orchard Travelers Rest, SC

Vicario Liqueurs Greer, SC

Trail Place Farms Roebuck, SC

Six & Twenty Distillery Piedmont, SC

Annie's Bakery Asheville, NC

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