



Executive Chef Haydn Shaak
Sous Chef Josh Hamrick

For the Table

Buttermilk Ricotta Dip 16

Wildflower Honey, Truffle Oil, Smoked Sea Salt, Grilled Bread

Cheese + Charcuterie Plate 30

Chef's Selection of Cheeses, Cured Meats, Accompaniments, Olive Oil Crackers

Prosciutto + Burrata 19

Wild Arugula, Dried Dates, Marcona Almonds, Vincotto, Benne Seed Crackers

Artisan Bread 6

E.V.O.O., House Spice Blend

Pasta

Rigatoni 28

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

Nero Shells 28

Chemical Free Shrimp, Pancetta, Grape Tomatoes, Melted Leeks, Asparagus

Stuffed Pappardelle 23

Formaggio Filling, Asparagus, Yellow Squash, Heirloom Tomatoes, Balsamico

Bucatini 25

Burrata, Heirloom Tomatoes, Mixed Olives, Crunchy Garlic, Beef Short Rib Bolognese

From the Farm

Grapefruit + Beet Salad 15

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

Caesar Salad 15

Cherry Tomatoes, Garlic Chips, Grana Padano, Ciabatta Croutons, Truffle Dressing

Strawberry Salad 15

Shaved Radish, Candied Apricots, Pumpkin Seeds, Blue Cheese, Sorghum Balsamic

Small Plates

Rabbit Ravioli 28

Wild Mushrooms, Charred Fennel, Melted Leeks, Heirloom Squash, Truffle Oil

Asparagus + Prosciutto 18

Farm Egg, Garlic Chips, Pecorino, Balsamico, Lemon Mosto Oil

Upcountry Vegetable Plate 24

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

Sweet Potato + Lardo 18

Pumpkin Seed Pesto, Grana Padano, Pangrattato, Vincotto

Additions

Tempeh 8

Chicken 9

Shrimp 10

Split Plate Fee 5

Mains

Market Fish Piccata* 45

Orzo Tostada, Pancetta, Heirloom Squash, Brassicas, Fennel Slaw

Steak Gremolata* 55

Purple Potatoes, Heirloom Cauliflower, Wild Mushrooms, Cipolini Onions

Chicken Madiera 35

Yukon Golds, Asparagus, Forest Fungo, Braised Shallots, Baby Bell Peppers

Duck al Forno* 37

Pearled Farro, Heirloom Carrots, Roasted Beets, Fig 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.