



Executive Chef Haydn Shaak
Sous Chefs Josh Hamrick & Perrin Gardner

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

Nero Shells 28

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

Ravioli 25

N'Duja, Wild Mushrooms, Charred Fennel, Heirloom Squash, Truffle Oil

Bucatini 23

Burrata, Heirloom Tomatoes, Mixed Olives, Crunchy Garlic, Grass Fed Beef Bolognese

Stuffed Pappardelle 23

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

From the Farm

Blood Orange + 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

Additions

Tempeh 8

Chicken 9

Shrimp 10

Split Plate Fee 5

Small Plates

Carpaccio 21

Wild Arugula, Pickled Peppers, Shaved Padano, Ciabatta Bread, Truffle Crema

Sweet Fennel Sausage 28

Rigatoni Pasta, Roasted Peppers, Calabrian Chili, Cherry Tomatoes, Pecorino

Pork Belly 24

Farrotto, Grilled Peach, Candy Stripe Beets, Cippolini Onions, Salsa Verde

Upcountry Vegetable Plate 26

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

Mains

Market Fish Piccata* 45

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

Steak Gremolata* 55

Purple Potatoes, Heirloom Cauliflower, Wild Mushrooms, Cippolini Onions

Chicken Saltimbocca 35

Smoked Farro, Asparagus, Braised Shallots, Sage, Brown Butter

Pastured Duck 40

Farrotto, Yellow Squash, Morel Mushrooms, Ramp Pesto, Peach Mostarda

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.