



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*

**Oxtail Ravioli 25**

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

**Bucatini 23**

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

**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**

**Stuffed Pappardelle 23**

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

**R17 Risotto 21**

*Prosciutto, Farm Egg, Asparagus, Ramps, Pecorino*

**Pork Belly 24**

*Farrotto, Baby Turnips, Cippolini Onions, Salsa Verde*

**Domestique Carpaccio 22**

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

**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, Roasted Artichokes, Brown Butter*

**Upcountry Vegetable Plate 30**

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

**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.