

## FOR THE TABLE

### -Buttermilk Ricotta-

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

16

### -Cheese + Salami-

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

30

### -Artisan Bread-

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

6

## FROM THE FARM

### -Gem Romaine Salad-

Heirloom Tomatoes, Mixed Olives,  
Grana Padano, Ciabatta Croutons,  
Caesar Dressing

16

### -Strawberry + Bitter Greens-

Tart Cherries, Pickled Onions,  
Toasted Almonds, Blue Cheese,  
Lemon Honey Vinaigrette

16

### -Apricot + Beet Salad-

Shaved Radish, Hazelnuts,  
Feta Cheese, Citrus Emulsion

16

## SHARE PLATES

### -Calabrian Shrimp Fritto-

Guanciale, Garlic Chips,  
Pickled Peppers,  
Semolina Breaded

19

### -Crispy Pork Belly-

Fennel Salad, Potato Dulce,  
Pancetta, Black Garlic  
Balsamico

20

### -Prosciutto + Asparagus-

Ricotta, Dried Figs,  
Watermelon Radish,  
Crackers, Vincotto

18

### -Grilled Octopus-

Fava Beans, Sweet  
Peppers, Calabrian Chili,  
Romesco

20

## PASTA

### -Spring Raviolis-

Ricotta Filled, Butternut Squash,  
Wild Mushrooms, Creamed Leeks,  
Fava Beans, Marcona Almond

26

### -Short Rib + Ricotta-

Bucatini, Caramelized Onions,  
San Marzano Sugo, Crunchy Garlic

30

### -Sausage + Peppers-

Pappardelle, Calabrian Chili,  
Sugo, Pecorino

28

## MAINS

### -Market Fish\*-

Black Rice, Asparagus,  
Orange Squash, Shaved  
Fennel, Citrus Emulsion

46

### -Lamb Chops\*-

Pancetta Braised Lentils,  
Spring Onions, Ruby  
Turnips, Bullseye Beets,  
Golden Raisin Salmoriglio

48

### -Prime Steak\*-

Dulce Potatoes, Wild  
Mushrooms, Baby Carrots,  
Cippolini Onions, Gremolata

62

### -Chicken Breast-

Smoked Farro, Guanciale,  
Brassicas, Heirloom Carrots,  
Piccata Sauce

38

## ADDITIONS

Chicken - 10

Shrimp - 12

Tempeh - 10

Chef Split Plate - 5

## LOCAL PARTNERS

Macgregor Orchard - Travelers rest  
Ashe Acre Farms - Travelers Rest  
Grow Food - Charleston  
Table Rock Tea Company - Pickens

Noonday farms - Landrum  
Nat Bradford - Seneca  
I See Fungi - Piedmont  
Carolina Bee Company - Travelers Rest

Knock Out Butchery - Roebuck  
Vicario Liqueur - Greer  
G.U.S.T.O. Seafood - Greer  
Saluda Grade Coffee - Saluda

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