



*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

Burrata + Olives 19

Wild Arugula, Heirloom Tomatoes, Marcona Almonds, Lemon E.V.O.O., Benne Seed Crackers

Stracciatella + Eggplant 18

Corn, Sweet Peppers, Capers, Crunchy Garlic

Artisan Bread 6

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

Pasta

Nero Casarecce 28

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

Bucatini 25

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

Pappardelle 22

Summer Peppers, Zucchini, Heirloom Tomatoes, Balsamico, Squash Alfredo

Ravioli 24

Formaggio Filling, Summer Corn, Wild Mushrooms, Roasted Fennel, Green Basil

From the Farm

Blackberry + Beet Salad 15

Pickled Onion, Candied Apricots, Walnuts, Goat Cheese, Citrus Vinaigrette

Caesar Salad 15

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

Field Pea Panzanella 15

Feta Cheese, Roasted Corn, Summer Tomatoes, Cucumbers, Shaved Radish

Additions

Tempeh 8

Chicken 9

Shrimp 10

Split Plate Fee 5

Small Plates

Yellowtail Tuna Crudo* 21

Watermelon, Shallots, Chilis, Coconut Water

Prosciutto + Figs 18

Shaved Padano, Aleppo, Pepper Conserva, Vincotto

Sweet Fennel Sausage 28

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

Sweet Potato + Eggplant Lasagna 26

Quattro Formaggio, Wild Arugula, San Marzano Sugo, Balsamico

Arancini 22

Braised Short Rib, Pumpkin Seed Pesto, Padano, Basil

Mains

Market Fish Piccata* 45

Orzo Tostada, Pancetta, Heirloom Squash, Sweet Peppers, Fennel Slaw

Steak Gremolata* 55

Purple Potatoes, Heirloom Cauliflower, Wild Mushrooms, Cippolini Onions

Chicken Saltimbocca 35

Smoked Farro, Prosciutto, Fairytale Eggplant, Baby Carrots, Brown Butter

Duroc Pork Chop* 38

Farrotto, Bradford Okra, Purple Cabbage, Peach Mostarda

Pastured Duck* 40

Italian Lentils, Roasted Beets, Summer Corn, Plum Caponata, Vincotto

Nat Bradford Seneca, SC

Table Rock Tea Company Pickens, SC

Grow Food Charleston, SC

Noonday Farms Landrum, SC

Sidewall Bakery Travelers Rest, SC

Broken Oak Organics Travelers Rest, SC

Carolina Honey Bee Company Travelers Rest, SC

Dark Spore Mushrooms Piedmont, SC

Anson Mills Columbia, SC

MacGregor Orchard Travelers Rest, SC

Vicario Liqueurs Greer, SC

Saluda Grade Coffee Saluda, NC

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.