



*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*

**Okra Fritto 16**

*Tear Drop Peppers, Feta Cheese, Calabrian Chili Mayo*

**Artisan Bread 6**

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

**Pasta**

**Nero Casarrecce 28**

*Coastal Shrimp, Pancetta, Grape Tomatoes, Melted Leeks*

**Bucatini 25**

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

**Pappardelle 22**

*Summer Peppers, Roasted Fennel, Wild Mushrooms, Corn Alfredo*

**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*

**Small Plates**

**Prosciutto + Figs 18**

*Shaved Padano, Lemon E.V.O.O., Pepper Conserva, Vincotto*

**Sweet Fennel Sausage 28**

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

**Stracciatella + Eggplant 18**

*Corn, Sweet Peppers, Capers, Crunchy Garlic*

**Additions**

*Tempeh 8*

*Chicken 9*

*Shrimp 10*

*Split Plate Fee 5*

**Mains**

**Steak Gremolata\* 55**

*Purple Potatoes, Heirloom Squash, Wild Mushrooms, Braised Shallots*

**Duroc Pork Chop\* 38**

*Smoked Farro, Bradford Okra, Purple Cabbage, Apple Mostarda*

**Market Fish Piccata 45**

*Orzo + Pancetta, Castelvetro Olives, Fall Squash, Fennel Salad*

**Chicken Saltimbocca 35**

*Brown Butter Farroto, Roasted Eggplant, Farm Carrots, Black Garlic Balsamico*

**Duck Breast\* 42**

*Italian Lentils, Green Okra, Cipolini Onion, Muscadines*

**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.