



*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 + Salami Plate 30

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

Carolina Burrata 18

Ciabatta, Mixed Olives, Heirloom Tomatoes, Vincotto

Artisan Bread 6

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

Pasta

Nero Casarecce 28
Coastal Shrimp, Pancetta, Roasted Tomatoes, Melted Leeks

Bucatini 25
Carolina Burrata, Italian Eggplant, Mixed Olives, Arrabiata Sauce

From the Farm

Caesar Salad 15
Grape Tomatoes, Shaved Padano, Garlic Croutons, Truffle Dressing

Apple Salad 15
Pickled Onions, Toasted Pecans, Dried Cherries, Goat Cheese, Cider Vinaigrette

Small Plates

Sweet Fennel Sausage 28
Gluten Free Pasta, Roasted Peppers, Cured Tomatoes, Pecorino

Octopus al Forno 24
Smoked Farro, 'Nduja, Legumes, Brown Butter

Additions

Tempeh 8
Chicken 9
Shrimp 10

Split Plate Fee 5

Mains

Steak Gremolata* 55

Pearled Lentils, Cippolini Onions, Caulilini, Baby Carrots

Chicken Cacciatore 35

Black Garlic Pasta, Assortimento Vegetables, San Marzano Sugo, Grana Padano

Duroc Pork Chop 40

Smoked Farro, Purple Cabbage, Parsnips, Apple Mostarda

MacGregor Orchard Travelers Rest, SC

Table Rock Tea Company Pickens, SC

Grow Food Charleston, SC

Sidewall Bakery Travelers Rest, SC

Noonday Farms Landrum, SC

Nat Bradford Seneca, SC

Dark Spore Mushrooms Piedmont, SC

Carolina Bee Company Travelers Rest, SC

Trail Place Farms Roebuck, SC

Vicario Liqueurs Greer, SC

Saluda Grade Coffee Saluda, NC

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.