



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 + Salami Plate 30
Chef's Selection of Cheeses, Cured Meats, Accompaniments, Olive Oil Crackers

Polenta Fritto 17
Sweet Corn, Caramelized Fennel, Crispy Garlic, Pecorino

Artisan Bread 6
E.V.O.O., House Spice Blend

Pasta

Sweet Fennel Sausage 28
Bucatini, Roasted Peppers, Heirloom Tomatoes, Pecorino

Shrimp Puttanesca 29
Piccolo Shells, Pancetta, Mixed Olives, Caramelized Fennel

Crab Gramigna 33
'Nduja, Snap Peas, Zucchini, Creamed Leeks

From the Farm

Watermelon + Feta 15
Heirloom Radish, Pickled Onion, Cucumber, Golden Tomatoes

Strawberry + Beets 15
Shaved Fennel, Dried Apricots, Almonds, Goat Cheese, Fig Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Feta Cheese, Ciabatta Croutons, Caesar Dressing

Small Plates

Gnocchi Caprese 24
Wild Mushrooms, Braised Shallots, Cured Tomato, Pesto

Grilled Octopus 26
Cured Chorizo, Legumes, Pickled Peppers, Shaved Radish

Beef Guanciale 28
Zucchini, Mixed Olives, Polenta Cake, Grana Padano

Additions

Tempeh 8
Chicken 9
Shrimp 10

Mains

Market Fish Salmoriglio 45
Pancetta, Fingerling Potatoes, Heirloom Squash, Asparagus

Steak Gremolata* 55
Heirloom Polenta, Cippolini Onions, Wild Mushrooms, Asparagus

Duroc Pork Chop 40
Fingerling Potatoes, Broccolini, Wild Onions, Sweet Corn

Duck Breast* 42
Black Lentils, Beet Root, Romanesco, Fig Vincotto

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.