



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

Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

- Sweet Fennel Sausage 28**
Bucatini, Roasted Peppers, Heirloom Tomatoes, Pecorino
- Shrimp Diavolo 29**
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo
- Crab + Pancetta 33**
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter
- Wild Mushroom Ravioli 25**
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

- Apple + Almond Salad 15**
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico
- Gem Romaine 15**
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

- Tempeh 8*
- Chicken 9*
- Shrimp 10*
- Chef Split Plate 5*

Small Plates

- Pork Belly 21**
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce
- Macaroni Fritto 16**
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo
- Octopus 26**
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato
- Short Rib + Polenta 24**
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

MacGregor Orchard Travelers Rest, SC
Table Rock Tea Company Pickens, SC
Grow Food Charleston, SC
Sidewall Bakery Travelers Rest, SC
Ashe Acre Farms 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
G.U.S.T.O. Seafood Greer, SC

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Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

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

Shrimp Diavolo 29
*Paprika Shells, Guanciale,
Charred Fennel, Smoked Sugo*

Crab + Pancetta 33
*Nero Linguini, Roasted Corn,
Cured Tomatoes, ‘Nduja Butter*

Wild Mushroom Ravioli 25
*Eggplant, Creamed Leeks,
Castelvetrano Olives, Ricotta Filling*

From the Farm

Apple + Almond Salad 15
*Goat Cheese, Shaved Radish,
Pickled Onions, Apricot Balsamico*

Gem Romaine 15
*Heirloom Tomatoes, Mixed Olives,
Grana Padano, Ciabatta Croutons,
Caesar Dressing*

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Fennel Salad, Blackberry Agrodolce*

Macaroni Fritto 16
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Octopus 26
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Short Rib + Polenta 24
*Wild Onions, Sweet Olives,
Cured Tomatoes, Black Garlic Balsamico*

Mains

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Trail Place Farms Roebuck, SC

Vicario Liqueurs Greer, SC
Saluda Grade Coffee Saluda, NC
Six & Twenty Distillery Piedmont, SC
Annie’s Bakery Asheville, NC
G.U.S.T.O. Seafood Greer, SC

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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

Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

MacGregor Orchard Travelers Rest, SC
Table Rock Tea Company Pickens, SC
Grow Food Charleston, SC
Sidewall Bakery Travelers Rest, SC
Ashe Acre Farms Travelers Rest, SC

Noonday Farms Landrum, SC
Nat Bradford Seneca, SC
Dark Spore Mushrooms Piedmont, SC
Carolina Bee Company Travelers Rest, SC
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For the Table

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Cheese + Salami Plate 30
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Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

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Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
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Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

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Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

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Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
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Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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Buttermilk Ricotta Dip 16
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Cheese + Salami Plate 30
Chef’s Selection of Cheeses, Cured Meats, Accompaniments, Olive Oil Crackers

Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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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

Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
*Paprika Shells, Guanciale,
Charred Fennel, Smoked Sugo*

Crab + Pancetta 33
*Nero Linguini, Roasted Corn,
Cured Tomatoes, ‘Nduja Butter*

Wild Mushroom Ravioli 25
*Eggplant, Creamed Leeks,
Castelvetrano Olives, Ricotta Filling*

From the Farm

Apple + Almond Salad 15
*Goat Cheese, Shaved Radish,
Pickled Onions, Apricot Balsamico*

Gem Romaine 15
*Heirloom Tomatoes, Mixed Olives,
Grana Padano, Ciabatta Croutons,
Caesar Dressing*

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
*Summer Peppers, Sweet Corn,
Fennel Salad, Blackberry Agrodolce*

Macaroni Fritto 16
*Guanciale, Calabrian Chili, Grana Padano,
San Marzano Sugo*

Octopus 26
*Cured Chorizo, Legumes,
Roasted Corn, Sweet Potato*

Short Rib + Polenta 24
*Wild Onions, Sweet Olives,
Cured Tomatoes, Black Garlic Balsamico*

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cippolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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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

Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cippolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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Cheese + Salami Plate 30
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Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
*Paprika Shells, Guanciale,
Charred Fennel, Smoked Sugo*

Crab + Pancetta 33
*Nero Linguini, Roasted Corn,
Cured Tomatoes, ‘Nduja Butter*

Wild Mushroom Ravioli 25
*Eggplant, Creamed Leeks,
Castelvetrano Olives, Ricotta Filling*

From the Farm

Apple + Almond Salad 15
*Goat Cheese, Shaved Radish,
Pickled Onions, Apricot Balsamico*

Gem Romaine 15
*Heirloom Tomatoes, Mixed Olives,
Grana Padano, Ciabatta Croutons,
Caesar Dressing*

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
*Summer Peppers, Sweet Corn,
Fennel Salad, Blackberry Agrodolce*

Macaroni Fritto 16
*Guanciale, Calabrian Chili, Grana Padano,
San Marzano Sugo*

Octopus 26
*Cured Chorizo, Legumes,
Roasted Corn, Sweet Potato*

Short Rib + Polenta 24
*Wild Onions, Sweet Olives,
Cured Tomatoes, Black Garlic Balsamico*

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cippolini Onions, Truffled Potatoes

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Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

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Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

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Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

MacGregor Orchard Travelers Rest, SC
Table Rock Tea Company Pickens, SC
Grow Food Charleston, SC
Sidewall Bakery Travelers Rest, SC
Ashe Acre Farms 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
G.U.S.T.O. Seafood Greer, SC

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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

Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cippolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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

Cheese + Salami Plate 30
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Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

- Sweet Fennel Sausage 28**
Bucatini, Roasted Peppers, Heirloom Tomatoes, Pecorino
- Shrimp Diavolo 29**
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo
- Crab + Pancetta 33**
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter
- Wild Mushroom Ravioli 25**
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

- Apple + Almond Salad 15**
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico
- Gem Romaine 15**
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

- Tempeh 8*
- Chicken 9*
- Shrimp 10*
- Chef Split Plate 5*

Small Plates

- Pork Belly 21**
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce
- Macaroni Fritto 16**
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo
- Octopus 26**
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato
- Short Rib + Polenta 24**
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

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Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

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Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

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Duck Breast* 42
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Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

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Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

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Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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

Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
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Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
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Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

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- Shrimp Diavolo 29**
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo
- Crab + Pancetta 33**
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter
- Wild Mushroom Ravioli 25**
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

- Apple + Almond Salad 15**
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico
- Gem Romaine 15**
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

- Tempeh 8*
- Chicken 9*
- Shrimp 10*
- Chef Split Plate 5*

Small Plates

- Pork Belly 21**
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce
- Macaroni Fritto 16**
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo
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Cured Chorizo, Legumes, Roasted Corn, Sweet Potato
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Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

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Wild Mushrooms, Baby Carrots, Cippolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

MacGregor Orchard Travelers Rest, SC
Table Rock Tea Company Pickens, SC
Grow Food Charleston, SC
Sidewall Bakery Travelers Rest, SC
Ashe Acre Farms 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
G.U.S.T.O. Seafood Greer, SC

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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

Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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Sous Chef Josh Hamrick

For the Table

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

Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale,
Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn,
Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks,
Castelvetrano Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish,
Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives,
Grana Padano, Ciabatta Croutons,
Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10
Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn,
Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano,
San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes,
Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives,
Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cippolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
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Duck Breast* 42
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Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
*Paprika Shells, Guanciale,
Charred Fennel, Smoked Sugo*

Crab + Pancetta 33
*Nero Linguini, Roasted Corn,
Cured Tomatoes, ‘Nduja Butter*

Wild Mushroom Ravioli 25
*Eggplant, Creamed Leeks,
Castelvetrano Olives, Ricotta Filling*

From the Farm

Apple + Almond Salad 15
*Goat Cheese, Shaved Radish,
Pickled Onions, Apricot Balsamico*

Gem Romaine 15
*Heirloom Tomatoes, Mixed Olives,
Grana Padano, Ciabatta Croutons,
Caesar Dressing*

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
*Summer Peppers, Sweet Corn,
Fennel Salad, Blackberry Agrodolce*

Macaroni Fritto 16
*Guanciale, Calabrian Chili, Grana Padano,
San Marzano Sugo*

Octopus 26
*Cured Chorizo, Legumes,
Roasted Corn, Sweet Potato*

Short Rib + Polenta 24
*Wild Onions, Sweet Olives,
Cured Tomatoes, Black Garlic Balsamico*

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cippolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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Cheese + Salami Plate 30
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Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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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

Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
*Paprika Shells, Guanciale,
Charred Fennel, Smoked Sugo*

Crab + Pancetta 33
*Nero Linguini, Roasted Corn,
Cured Tomatoes, ‘Nduja Butter*

Wild Mushroom Ravioli 25
*Eggplant, Creamed Leeks,
Castelvetrano Olives, Ricotta Filling*

From the Farm

Apple + Almond Salad 15
*Goat Cheese, Shaved Radish,
Pickled Onions, Apricot Balsamico*

Gem Romaine 15
*Heirloom Tomatoes, Mixed Olives,
Grana Padano, Ciabatta Croutons,
Caesar Dressing*

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
*Summer Peppers, Sweet Corn,
Fennel Salad, Blackberry Agrodolce*

Macaroni Fritto 16
*Guanciale, Calabrian Chili, Grana Padano,
San Marzano Sugo*

Octopus 26
*Cured Chorizo, Legumes,
Roasted Corn, Sweet Potato*

Short Rib + Polenta 24
*Wild Onions, Sweet Olives,
Cured Tomatoes, Black Garlic Balsamico*

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cippolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

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Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
*Paprika Shells, Guanciale,
Charred Fennel, Smoked Sugo*

Crab + Pancetta 33
*Nero Linguini, Roasted Corn,
Cured Tomatoes, ‘Nduja Butter*

Wild Mushroom Ravioli 25
*Eggplant, Creamed Leeks,
Castelvetrano Olives, Ricotta Filling*

From the Farm

Apple + Almond Salad 15
*Goat Cheese, Shaved Radish,
Pickled Onions, Apricot Balsamico*

Gem Romaine 15
*Heirloom Tomatoes, Mixed Olives,
Grana Padano, Ciabatta Croutons,
Caesar Dressing*

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
*Summer Peppers, Sweet Corn,
Fennel Salad, Blackberry Agrodolce*

Macaroni Fritto 16
*Guanciale, Calabrian Chili, Grana Padano,
San Marzano Sugo*

Octopus 26
*Cured Chorizo, Legumes,
Roasted Corn, Sweet Potato*

Short Rib + Polenta 24
*Wild Onions, Sweet Olives,
Cured Tomatoes, Black Garlic Balsamico*

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cippolini Onions, Truffled Potatoes

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

Pasta

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Bucatini, Roasted Peppers, Heirloom Tomatoes, Pecorino

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

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Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

MacGregor Orchard Travelers Rest, SC
Table Rock Tea Company Pickens, SC
Grow Food Charleston, SC
Sidewall Bakery Travelers Rest, SC
Ashe Acre Farms 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
G.U.S.T.O. Seafood Greer, SC

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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

Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

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Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

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Additions

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Octopus 26
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Short Rib + Polenta 24
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Mains

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

Pasta

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

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Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

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Short Rib + Polenta 24
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Mains

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Bucatini, Roasted Peppers, Heirloom Tomatoes, Pecorino

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

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Chicken 9
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Chef Split Plate 5

Small Plates

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Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

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Duck Breast* 42
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Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

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Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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

Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

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

Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
Paprika Shells, Guanciale, Charred Fennel, Smoked Sugo

Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

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

Prosciutto + Melon 18
Honey Dew, Cantaloupe, Pickled Rind, Lemon Mosto Oil

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

Pasta

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

Shrimp Diavolo 29
*Paprika Shells, Guanciale,
Charred Fennel, Smoked Sugo*

Crab + Pancetta 33
*Nero Linguini, Roasted Corn,
Cured Tomatoes, ‘Nduja Butter*

Wild Mushroom Ravioli 25
*Eggplant, Creamed Leeks,
Castelvetrano Olives, Ricotta Filling*

From the Farm

Apple + Almond Salad 15
*Goat Cheese, Shaved Radish,
Pickled Onions, Apricot Balsamico*

Gem Romaine 15
*Heirloom Tomatoes, Mixed Olives,
Grana Padano, Ciabatta Croutons,
Caesar Dressing*

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
*Summer Peppers, Sweet Corn,
Fennel Salad, Blackberry Agrodolce*

Macaroni Fritto 16
*Guanciale, Calabrian Chili, Grana Padano,
San Marzano Sugo*

Octopus 26
*Cured Chorizo, Legumes,
Roasted Corn, Sweet Potato*

Short Rib + Polenta 24
*Wild Onions, Sweet Olives,
Cured Tomatoes, Black Garlic Balsamico*

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cippolini Onions, Truffled Potatoes

Chicken Madeira 38
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Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

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Crab + Pancetta 33
Nero Linguini, Roasted Corn, Cured Tomatoes, ‘Nduja Butter

Wild Mushroom Ravioli 25
Eggplant, Creamed Leeks, Castelvetro Olives, Ricotta Filling

From the Farm

Apple + Almond Salad 15
Goat Cheese, Shaved Radish, Pickled Onions, Apricot Balsamico

Gem Romaine 15
Heirloom Tomatoes, Mixed Olives, Grana Padano, Ciabatta Croutons, Caesar Dressing

Additions

Tempeh 8
Chicken 9
Shrimp 10

Chef Split Plate 5

Small Plates

Pork Belly 21
Summer Peppers, Sweet Corn, Fennel Salad, Blackberry Agrodolce

Macaroni Fritto 16
Guanciale, Calabrian Chili, Grana Padano, San Marzano Sugo

Octopus 26
Cured Chorizo, Legumes, Roasted Corn, Sweet Potato

Short Rib + Polenta 24
Wild Onions, Sweet Olives, Cured Tomatoes, Black Garlic Balsamico

Mains

Market Fish Piccata* 45
Orzo Tostada, Heirloom Squash, Legumes, Fennel Slaw

Steak Gremolata* 55
Wild Mushrooms, Baby Carrots, Cipolini Onions, Truffled Potatoes

Chicken Madeira 38
Smoked Farro, Baby Eggplant, Summer Squash, Creamed Leeks

Duroc Pork Chop* 40
Sweet Potato, Summer Peppers, Eggplant, Apple Pancetta Conserva

Duck Breast* 42
Black Rice, Beet Root, Roasted Fennel, Fig Mostarda

MacGregor Orchard Travelers Rest, SC
Table Rock Tea Company Pickens, SC
Grow Food Charleston, SC
Sidewall Bakery Travelers Rest, SC
Ashe Acre Farms 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
G.U.S.T.O. Seafood Greer, SC

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