



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

Artisan Bread 6

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

Pasta

Italian Sausage + Peppers 29

Bucatini Pasta, Calabrian Chilis,  
San Marzano Sugo, Pecorino

Short Rib + Papperdelle 30

Mixed Olives, Wild Onions,  
Roasted Peppers, San Marzano Sugo

Rock Shrimp + Risotto 28

Preserved Lemons, Creamed Leeks,  
Wild Mushrooms, Sun-Dried Tomato Pesto

From the Farm

Apple + Feta Salad 15

Shaved Radish, Dried Apricots,  
Pickled Onions, Pistachios

Gem Romaine Salad 15

Heirloom Tomatoes, Mixed Olives,  
Grana Padano, Ciabatta Croutons,  
Caesar Dressing

Small Plates

Pork Belly 21

Sweet Potatoes, Bell Peppers, Fennel,  
Persimmon Agrodolce

Grilled Octopus 26

Pancetta, Winter Squash,  
Fingerling Potatoes, Salmoriglio

Mozzarella Fritto 14

Green Basil, Black Garlic Balsamico  
San Marzano Sugo

Additions

Tempeh 8

Chicken 9

Shrimp 10

Chef Split Plate 5

Mains

Steak Gremolata\* 56

Smoked Farro, Wild Mushrooms, Baby Carrots, Cippolini Onions

Domestique Vegetable Plate 29

Tri-Color Quinoa Salad, Seasonal Produce, Fennel Pollen, Vincotto

Chicken Piccata 38

Fregola, Brassicas, Heirloom Squash, Brown Butter Capers

MacGregor Orchard Travelers Rest, SC

Table Rock Tea Company Pickens, SC

Grow Food Charleston, SC

Alvin Langston Greenville, 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.