

## FOR THE TABLE

### -Buttermilk Ricotta-

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

16

### -Cheese + Salami-

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

30

### -Artisan Bread-

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

6

## FROM THE FARM

### -Gem Romaine Salad-

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

16

### -Strawberry + Bitter Greens-

Tart Cherries, Pickled Onions,  
Toasted Almonds, Blue Cheese,  
Honey Lemon Vinaigrette

16

### -Peach + Beet Salad-

Shaved Radish, Hazelnuts, Apricots  
Feta Cheese, Citrus Emulsion

16

## SHARED PLATES

### -Calabrian

Shrimp Fritto-  
Guanciale, Garlic Chips,  
Pickled Peppers,  
Semolina Breaded

19

### -Prosciutto + Peaches-

Whipped Goat Cheese, Dried  
Figs, Shaved Radish, Vincotto,  
Lemon Olive Oil

18

### -Pork Belly-

Fennel Slaw, Shaved  
Radish, Sweet Potato,  
Pickled Blueberry

20

### -Grilled Octopus-

Pancetta, Legumes, Sweet  
Peppers, Calabrian Chili,  
Romesco

20

## PASTA

### -Straw Pasta-

Zucchini, Wild Mushrooms,  
Eggplant, Sugar Snap Peas, Ricotta

26

### -Braised Duck-

Campanelle, Asparagus,  
Caramelized Onion, Marcona Almonds

27

### -Sausage + Peppers-

GF Rigatoni, Cured Tomatoes,  
Calabrian Chili, Sugo, Pecorino

28

## MAINS

### -Market Fish\*-

Black Rice, Asparagus,  
Heirloom Squash, Shaved  
Fennel, Citrus Emulsion

46

### -Duck Breast\*-

Smoked Farro, Beets,  
Heirloom Turnips, Braised  
Onion, Blueberry Agrodulce

48

### -Prime Steak\*-

Dulce Potatoes, Wild  
Mushrooms, Baby Carrots,  
Cippolini Onions, Gremolata

62

### -Chicken Breast-

Orzo Tostado, Guanciale,  
Brassicas, Heirloom Carrots,  
Piccata Sauce

38

## ADDITIONS

Chicken - 10

Shrimp - 12

Tempeh - 10

Chef Split Plate - 5

## LOCAL PARTNERS

Macgregor Orchard - Travelers rest  
Ashe Acre Farms - Travelers Rest  
Grow Food - Charleston  
Table Rock Tea Company - Pickens

Noonday farms - Landrum  
Nat Bradford - Seneca  
I See Fungi - Piedmont  
Carolina Bee Company - Travelers Rest

Knock Out Butchery - Roebuck  
Vicario Liqueur - Greer  
G.U.S.T.O. Seafood - Greer  
Saluda Grade Coffee - Saluda

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