

## 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, Mxed Olives, Grana  
Padano, Ciabatta Crouton, Caesar Dressing

16

### -Peaches + Bitter Greens-

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

16

### -Strawberry + Beet Salad-

Shaved Radish, Hazelnuts, Apricots,  
Feta Cheese, Citrus Emulsion

16

## SHARED PLATES

### -Pork Belly-

Fennel Slaw, Shaved Radish,  
Sweet Potato, Pickled Blueberry

20

### -Okra Fritto-

Semolina Breaded, Pickled Peppers,  
Garlic Chips, Calabrian Chili Sauce

15

### -Grilled Octopus-

Pancetta, Legumes, Sweet Peppers,  
Calabrian Chili, Romesco

22

## PASTA

### -Ricotta Raviolis-

Pancetta, Roasted Tomatoes,  
Eggplant, Bell Peppers

28

### -Shrimp + Guanciale-

Smoked Paprika Straw  
Pasta, Zucchini, Caramelized  
Onions, Arrabiata Sauce

32

### -Sausage + Peppers-

Papperdelle, Curred  
Tomatoes, Calbrian Chili,  
Sugo, Pecorino

29

### -Corn + Wild Mushrooms-

Plant Based Rigatoni, Summer  
Beans, Garlic Chips,  
White Wine + Butter

26

## MAINS

### -Chicken Breast-

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

38

### -Duck Breast\*-

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

48

### -Prime Steak\*-

Black Garlic Potatoes, Wild  
Mushrooms, Baby Carrots, Cippolini  
Onions, Gremolata

62

### -Market Fish\*-

Black Rice, Heirloom Beans,  
Summer Squash, Shaved Fennel,  
Citrus Emulsion

46

## 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.