



## Dinner

Presented by  
Executive Chef Haydn Shaak

### For The Table

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

**Buttermilk Ricotta Dip** *Wildflower Honey, Truffle Oil, Smoked Sea Salt, Grilled Bread* 16

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

### From The Farm

**Gem Romaine Salad** *Heirloom Tomatoes, Mixed Olives, Grana Padano, Croutons, Caesar Dressing* 16

**Peaches + Bitter Greens** *Tart Cherries, Pickled Onions, Toasted Almonds, Goat Cheese, Honey Balsamic Vinaigrette* 16

**Strawberry + Beet Salad** *Shaved Radish, Hazelnuts, Apricots, Feta Cheese, Citrus Emulsion* 16

### Shared Plates

**Pork Belly** *Fennel Slaw, Shaved Radish, Pickled Plums, Lemon Olive Oil* 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** *Rigatoni, Zucchini, Caramelized Onions, Arrabiata Sauce* 32

**Sausage + Peppers** *Pappardelle, Cured Tomatoes, Calabrian Chili, Sugo, Pecorino* 29

**Corn + Wild Mushrooms** *Maccheroni, Summer Beans, Garlic Chips, White Wine + Butter* 26

### Mains

**Prime Steak** *Black Garlic Potatoes, Wild Mushrooms, Baby Carrots, Cippolini Onions, Gremolata\** 62

**Duck Breast** *Smoked Farro, Beets, Heirloom Turnips, Braised Onion, Plum Mostarda\** 48

**Chicken Breast** *Orzo Tostado, Guanciale, Brassicas, Heirloom Carrots, Piccata Sauce* 38

**Market Fish** *Black Rice, Heirloom Beans, Summer Squash, Shaved Fennel, Citrus Emulsion\** 46

### Additions

*Tempeh* 10

*Chicken* 10

*Shrimp* 12

*Split Plate Fee* 5

**MacGregor Orchard** Travelers Rest, SC

**Noonday Farms** Landrum, SC

**Vicario Liqueurs** Greer, SC

**Table Rock Tea Company** Pickens, SC

**Nat Bradford** Seneca, SC

**Saluda Grade Coffee** Saluda, NC

**Grow Food** Charleston, SC

**I See Fungi** Piedmont, SC

**Six & Twenty Distillery** Piedmont, SC

**Alvin Langston** Greenville, SC

**Carolina Bee Company** Travelers Rest, SC

**Annie's Bakery** Asheville, NC

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