



Dinner

Presented by
Executive Chef Haydn Shaak
Sous Chef Chey Pitman
Tournant Chefs Isaac Lucas + Austin Barrios

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
- Blackberry + Beet Salad Shaved Radish, Hazelnuts, Apricots, Feta Cheese, Citrus Emulsion 16

Shared Plates

- Grilled Octopus Pancetta, Legumes, Sweet Peppers, Calabrian Chili, Romesco 22
- Shishitos + Feta Salsa Verde, Tomato Pesto, Pancetta, Smoked Sea Salt 18

Pasta

- Corn + Pancetta Agnolotti Crowns, Roasted Eggplant, Crunchy Garlic, Grano Crema 28
- Shrimp + Guanciale Rigatoni, Zucchini, Caramelized Onions, Arrabiata Sauce 32
- Sausage + Peppers Pappardelle, Cured Tomatoes, Calabrian Chili, Sugo, Pecorino 29
- Wild Mushrooms + Bell Peppers Black Garlic Linguini, Sun-Gold Tomatoes, Green Basil, White Wine + Butter 26

Mains

- Pork Chop Smoked Farro, Okra, Farm Carrots, Apple Mostarda * 43
- Prime Steak Black Garlic Potatoes, Wild Mushrooms, Baby Carrots, Cippolini Onions, Gremolata * 62

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.