



Dinner

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

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

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

Pear + Gorgonzola Shaved Radish, Pickled Onions, Hazelnuts, Dried Apricots, Citrus Vinaigrette 16

Shishito Fritto Pancetta, Roasted Corn, Pumpkin Seeds, Calabrian Chili Crema 18

Grilled Octopus Pancetta, Legumes, Sweet Peppers, Calabrian Chili, Romesco 24

Pork Belly Grape Mostarda, Fennel Salad, Pistachio, Lemon E.V.O.O. 22

Corn + Pancetta Ricotta Raviolis, Roasted Eggplant, Bell Pepper, Grana Crema 28

Shrimp + Guanciale Rigatoni, Fall Squash, Caramelized Onions, Arrabiata Sauce 32

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

Wild Mushrooms + Olives Bucatini Nero, Roasted Tomatoes, White Wine + Butter, Grana Padano 26

Prime Steak Black Garlic Potatoes, Wild Mushrooms, Baby Carrots, Cippolini Onions, Truffle Demi* 65

Market Fish Roasted Potatoes, Green Olives, Fall Squash, Shaved Fennel Salad, Tomato Pesto 45

Beef Short Rib Whey Braised, Smoked Farro, Roasted Fennel, Melted Onions, Salsa Marrone 42

Chicken Gremolata Brown Butter Orzo, Guanciale, Sweet Corn, Delicata Squash 34

Additions

Tempeh 10

Chicken 10

Shrimp 12

Split Plate Fee 5

MacGregor Orchard Travelers Rest, SC

Table Rock Tea Company Pickens, SC

Grow Food Charleston, SC

Alvin Langston Greenville, SC

Noonday Farms Landrum, SC

Nat Bradford Seneca, SC

I See Fungi Piedmont, SC

Carolina Bee Company Travelers Rest, SC

Vicario Liqueurs Greer, SC

Saluda Grade Coffee Saluda, NC

Six & Twenty Distillery Piedmont, SC

Annie's Bakery Asheville, NC

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