



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

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

Grape + Gorgonzola Shaved Radish, Hazelnuts, Dried Apricots, Citrus Vinaigrette 16

Grilled Octopus Pancetta, Legumes, Sweet Peppers, Calabrian Chili, Romesco 22

Pork Belly Pickled Watermelon Rind, Fennel Salad, Shaved Radish, Lemon E.V.O.O. 22

Corn + Pancetta Ricotta Raviolis, Roasted Eggplant, Crunchy Garlic, Grana 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 Bucatini Nero, Sun-Gold Tomatoes, Green Basil, White Wine + Butter 26

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

Market Fish Black Rice, Roasted Squash, Heirloom Tomatoes, Shaved Fennel Slaw, Piccata Sauce 45

Pork Madeira Brown Butter Orzo, Heirloom Eggplant, Shishito Peppers, Braised Onions 34

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.