# 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, Ciabatta Crouton, Caeser Dressing* 16

**BLOOD ORANGE + BEET SALAD** *Sliced Almonds, Dried Figs, Goat Cheese, Citrus Vinaigrette* 16

**APPLE + GORGONZOLA** *Shaved Radish, Pickled Onions, Hazelnuts, Dried Apricots* 16

## SHARED PLATES

**ALMONDS + OLIVES** *Roasted Marcona, Fennel, Fresh Herbs, Feta* 14

**PORK BELLY** *Grape Mostarda, Fennel Salad, Pistachio, Lemon E.V.O.O.* 22

**GRILLED OCTOPUS** *Pancetta, Legumes, Sweet Peppers, Calabrian Chili, Romesco* 24

## PASTA

**PUMPKIN + PANCETTA** *Ricotta Raviolis, Roasted Mushrooms, Bell Pepper, Grana Padano* 28

**SHRIMP+ GUANCIALE** *Rigatoni Heirloom Squash, Caramelized Onions, Arrabiata Sauce* 32

**SAUSAGE + PEPPERS** *Papperdelle, Cured Tomatoes, Calabrian Chili, Sugo, Pecorino* 29

## MAINS

**PRIME STEAK** *Black Garlic Potatoes, Wild Mushrooms, Baby Carrots, Cippolini Onions, Truffle Demi ** 65

**BEEF SHORT RIB** *Smoked Farro, Roasted Parsnips, Braised Onion, Celery Root, Demi** 42

**CHICKEN GREMOLATA** *Guanciale, Cannellini Beans, Melted Leeks, Winter Greens, Pumpkin Seeds* 34

**MARKET FISH** *Roasted Potatoes, Green Olives, Heirloom Squash, Shaved Fennel Salad, Tomato Pesto** 46

**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 food borne illness.*