



SMALL PLATES

UPSTATE PROVISIONS

SOARING SPIRITS

GRAZE

**HUMPTY DUMPTIES\***

daily deviled eggs 7.00

**CAROLINA PIMENTO  
CHEESE BISCUITS**

blue she-crab, sweet peppers,  
arugula 10.00

**ANCHO CHILE PRAWNS**

nursery cilantro,  
chile pepper-tomato  
jam 12.00

**SOUP OF THE DAY**

chef's selection 5.00

**AHI SASHIMI NACHOS\***

soy sesame aioli,  
edamame hummus,  
masago 10.00

**GARLIC SOY**

**FRIED CHICKEN**

served with a goat  
cheese-herb ranch 10.00

**HERITAGE FARMS**

**PORK RIBS**

ginger slaw 14.00

**SOY-BRAISED**

**PORK BELLY BAO**

hunan sauce, red chili  
pepper, dandelion greens,  
steamed buns 12.00

**PICKLED VEGETABLES**

seasonal selection 5.00

FROM THE FARM

**MESCLUN GREENS**

heirloom pickled tomato,  
candied pecans, radish,  
basil vinaigrette 5.50  
Add Chicken (\$4) or Tuna (\$5)

**ROASTED BEETS**

split creek goat cheese,  
orange, mint, hazelnuts,  
lemon-ginger vinaigrette 6.50  
Add Chicken (\$4) or Tuna (\$5)

**GRILLED ARTICHOKE**

meyer lemon dipping sauce 6.00

**SHISHITO PEPPERS**

sesame-seed furikake, macadamia  
nuts, house-made ponzu sauce 6.00

**ROOFTOP RISOTTO**

with mushrooms &  
seasonal vegetables 9.00  
Add Chicken (\$4) or Tuna (\$5)

FROM THE RANCH

**CHAR-SUI ROASTED**

**PORK SANDWICH**

pickled roots, cucumber, cilantro  
roasted garlic aioli 11.50

**DUCK'N WAFFLES\***

fried confit duck thigh, duck egg,  
five-spice maple syrup 14.00

**ROOFTOP BURGER\***

onion jam, white cheddar, arugula,  
tomato, herb aioli, brioche bun,  
julienne french fries 14.00

**SPRINGER MT. FARMS**

**ROASTED CHICKEN**

meyer lemon citronette,  
shiso, prosciutto-wrapped  
asparagus, whipped potatoes 12.00

**WAGYU STRIP LOIN\***

crushed chili chimichurri,  
confit fingerling potatoes 20.00

FROM THE SEA

**SOFT SHELL CRAB SLIDERS**

old bay remoulade,  
pickled onion 13.00

**MISO-GLAZED BUTTERFISH**

heirloom carrots, soy-glaze,  
tomato relish 16.50

**BLACK MUSSELS**

kalua pig, shaved fennel,  
vermouth 13.50

**GRILLED OCTOPUS**

tempura fingerling potatoes,  
carolina smoked sausage,  
black olive caramel,  
salsa verde 15.00

**TUSCAN TUNA SALAD\***

heirloom tomato,  
cucumber, haricot verts,  
kalamata olives, herb-seared  
ahi tuna, croutons 12.00

SHARE  
[OR NOT]

**FOREST MUSHROOM**

**FLATBREAD**

shimeji, oyster &  
cremini mushrooms,  
clemson blue  
cheese 13.00

**UPSTATE PROVISIONS**

**CHARCUTERIE BLOCK**

locally cured meats,  
artisanal cheeses,  
pickled vegetables, pesto,  
savannah bee creamed honey,  
sliced baguette 20.00

**OYSTER**

**BAKE**

atlantic oysters,  
shallots, garlic,  
spinach, parmesan  
cheese-bacon  
crust 16.00

**BRIE**

**AND GRAPE**

**QUESADILLA**  
pecan pesto,  
sweet pea  
guacamole  
14.00

SUNSET SWEETS

**COCO PUFF**

cream puff pastry,  
chocolate pudding,  
macadamia nut  
chantilly, ganache 6.00

**SEASONAL**

**SORBET**

fresh berries,  
mint 7.00

**FUNNEL FRIES**

carolina honey-bourbon  
panna cotta,  
vanilla-bean  
sweet cream 6.50

**TRES LECHES**

caramelized banana,  
luna rosa butter pecan  
gelato, coconut cream,  
candied pecans 7.50