

PASS THE PLATE

Fried Green Tomatoes cornmeal dusted, blue cheese, crunchy chickpeas, spicy honey balsamic vinaigrette	12	
Deviled Eggs roasted red peruvian pepper, chive, pecorino	9	(gf)
Heirloom Wings naked, togarashi hot honey, carolina gold, buffalo	13	
Crispy Country Ham Fritter bradford collards, NC country ham, smoked pimento cheese dip	10	
Brussels Sprouts crispy fried, spiced apple cider glaze, granny smith apple	12	
Roasted Sweet Potatoes braised red cabbage, pistachios, sherry caramel	11	(gf, v)

Skillet Honey Cornbread sorghum butter & tomato jam	9	
Smoked Trout Dip house smoked trout, cured egg yolk, pickled jalapeño, fried chicharrónes, black garlic crostini, sliced veggies	10	
Coldwater Atlantic Oysters * on the half shell with accompaniments	3 per // 34 doz	(gf, df)
Oysters Rockefeller bacon, spinach, alfredo, pecorino	18 1/2 doz // 36 doz	(gf)

SERVED ON THE SIDE

- 7 -

bacon braised collards (gf) // za'atar roasted winter squash (gf)
sautéed green beans (gf) // three cheese macaroni pie
roasted red potatoes (gf) // braised red cabbage (gf, v)

SEASONAL SALADS & SOUP

Heirloom // 11
tomato, cucumber, carrot, pickled onion, black garlic crouton, buttermilk dressing (gf, v-)

Winter Kale // 13
kale, roasted sweet potato, golden beets, dried cranberry, apple, crunchy chickpeas, apple cider vinaigrette (gf, v)

Southern Caesar // 12
romaine, parmesan cheese, cornbread croutons, house caesar dressing

Chicken and Cauliflower Velouté // 9
with leek ash and chive oil

add grilled chicken 7, grilled shrimp 8, salmon 12 (gf)

CHEF-INSPIRED MAINS

Walnut Grove Farms Ribeye * coffee rub, garlic roasted red potatoes, sautéed green beans	50	(gf)
Shrimp & Carolina Grits peppers, onions, tomatoes, edamame, cream	26	(gf)
Walnut Grove Farms Burger double smash patty, cheddar, lettuce, tomato, pickled onion, lusty monk aioli, fries	20	
Pan Seared Scottish Salmon * cauliflower grits, sautéed kale, sage butter	32	(gf)
Creole Chicken Pot Pie blackened pulled chicken, tasso ham, onions, red peppers, creole spices, buttermilk biscuit crust	24	

Country Fried Steak roasted red potatoes, sautéed green beans, pepper gravy	27	
Cheshire Pork Belly whipped sweet potatoes, tomato jam, za'atar roasted winter squash	31	(gf)
Braised Chicken Thighs parsnip puree, braised collard greens, roasted golden beets, tarragon pan sauce	27	
Pasta cavatappi, alfredo, broccoli, pecorino	23	
Vegetarian Jambalaya rice, tomato, pickled okra, za'atar roasted winter squash	21	(gf, v)

(gf) gluten free // (df) dairy-free // (v) vegan // (v*) vegan upon request

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

805 Spartan Boulevard, Spartanburg, SC, 29301 *Located in Hilton Garden Inn Complex*

To make a reservation or to place a to-go order, please call (864) 913-1212. Delivery available - Hub City Delivery & DoorDash.

Sunday-Thursday 5:00-9:00 PM

Friday-Saturday 5:00-9:30 PM