# HAYMAKER

DINNER 6 DAYS A WEEK

HEIRLOOM TOMATO SALAD

red wine vinaigrette

pickled SC peaches, local burrata, vincotto,

FANCY SALAD? add grilled chicken + 6 add grilled shrimp +8

18

#### CRISPY CORNBREAD

Our cornbread starts with heirloom
Jimmy Red Cornmeal from
Marsh Hen Mill in Edisto, SC, and
is made with Uncle Hamp's bacon
fat & Ran Lew Dairy buttermilk.
Enjoy it "straight up" with sour
butter & honey, or with one of the
following accompaniments.

"STRAIGHT UP"
sour butter & honey
6

WHIPPED FARM CHEESE & hot pepper jelly +3

\*BENTON'S HAM & fennel & orange mostarda +6

TROUT CAVIAR & crème fraîche +9



#### FARMERS & FRIENDS

Freshlist - Verdant - Burton Farms
Farm & Sparrow - Marsh Hen Mill
Joyce Farms - Cheshire Pork
Harmony Ridge Farms
Fairshare Farm - Sunburst Trout
Motown Spice

### **SNACKS**

GRILLED SHRIMP	
citrus marinade, aleppo, labneh, lemon	18
SMOKED FISH SPREAD trout caviar, chives, griddled verdant bread	14
HEARTH-ROASTED SHISHITO PEPPERS corn & crab salad, lemon buttermilk dressing	
	15
COUNTRY PORK PÂTÉ griddled verdant bread, pistachio, mustard, pickles	9
BACKYARD CHICKEN WINGS sorghum chili glaze, white bbq	22
PB&J PORK BELLY peach bbq, fennel & roasted peanut salad, tahini lime dressing, tokyo turnip purée	18
SALAD	
WILTED LETTUCE field lettuces, cornbread crumble, red onion, hot bacon & sorghum mustard vin	12
SEASON'S SALAD field lettuces, apple, blue cheese, fried pickled okra,	12
cucumber, grilled honey vin	12

### LARGE PLATES

NC MOUNTAIN TROUT carolina gold rice, olive, lemon, & chile dressing 28 \*GRILLED PORK COLLAR blue cheese apple slaw, apple poblano demi 24 PAN-ROASTED YOUNG CHICKEN half poussin, mushroom sherry pan sauce, chow chow 29 "LASAGNA" fresh pasta, squash ricotta, creamed collards, collard steam & pepita pesto, smoked tomato gravy 22 RABBIT TAGLIATELLE braised rabbit, house pasta, almond, smoked gouda 31 \*COAL-GRILLED DAILY CATCH field peas, spicy shrimp brodo, pot likker dust 29



## SIDES

WILTED CABBAGE
ham hock likker, pepper vinegar
8

ROASTED SQUASH whipped ricotta, chili crisp

MAC & CHEESE country ham, herb crust 10

SEASONED FRIES house cut, pepper aioli



We are a seasonal kitchen and proudly support our local farms, artisans, and source sustainable seafood and meats.

\*items may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

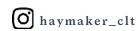
HAYMAKER IS A
BUILT ON HOSPITALITY
RESTAURANT











Please note, a 20% gratuity will be added to parties of 6 or more.