

# TALK

Greenville

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Let's  
Get Out  
THE UPSTATE'S  
SUMMER MUSIC  
& THEATRE SCENE

TIME FOR  
BURGER NIGHT  
*Pimento Cheese Burgers*  
*... yes please*

SERIAL  
RENOVATORS  
AT HOME WITH HEIDI & MATT

Here  
Comes  
The Sun

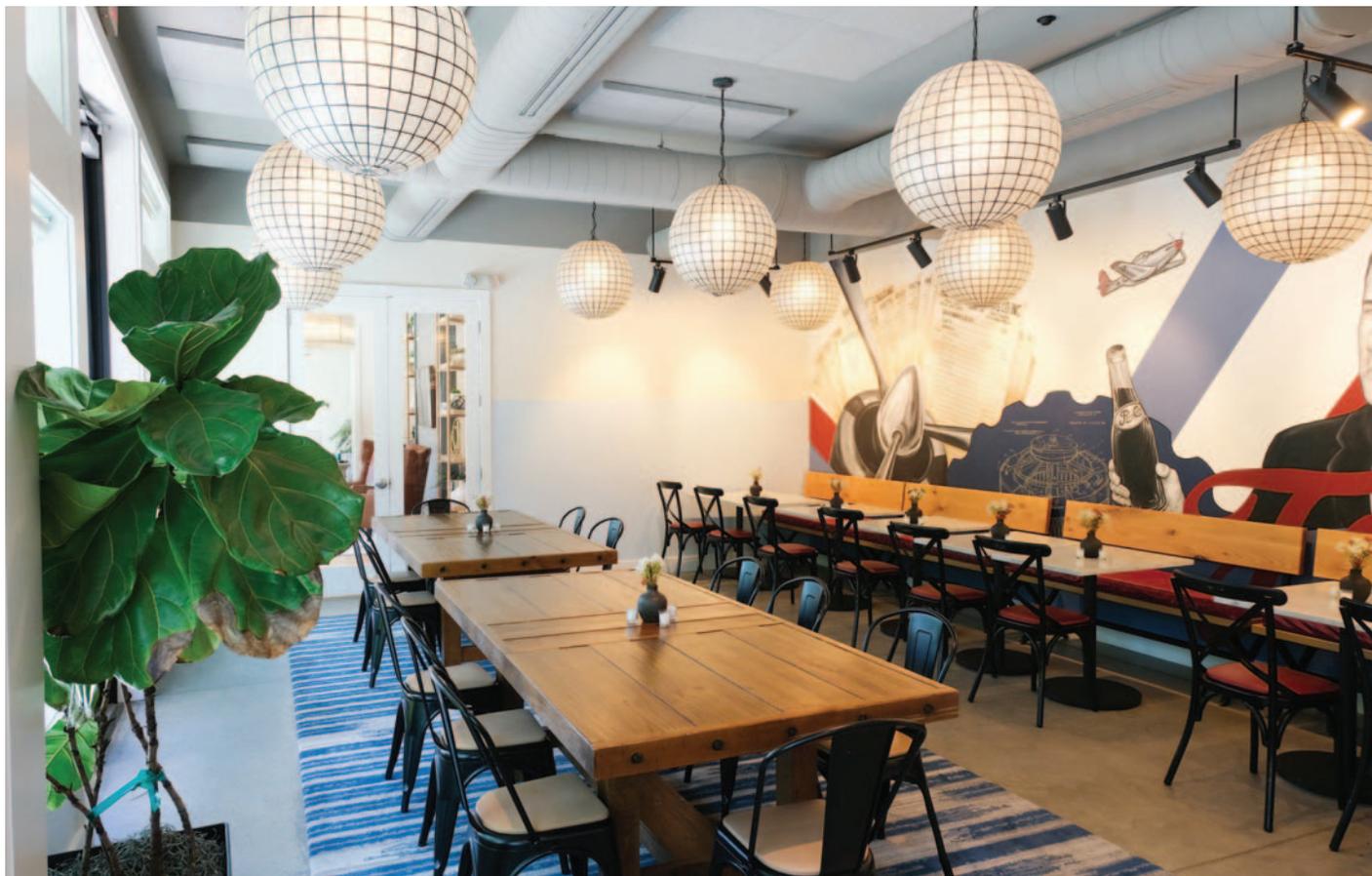
THIS SEASON'S  
SWIMSUIT TRENDS



# *Hartness becomes a culinary hot spot*

EXECUTIVE CHEF TANNER MARINO  
HAS MULTIPLE CONCEPTS ON HIS PLATE

WRITTEN BY RENATA PARKER | PHOTOS BY NATHAN GRAY AND PROVIDED



▲ Photos provided

It was just a year ago that Executive Chef Tanner Marino stepped into his role to oversee the food and beverage venues at Hartness, a new 449-acre urban village concept with resort-style amenities founded by the Hartness family. With the first restaurant opened, another underway, an on-site farm, and additional concepts in the works, Hartness is becoming a culinary destination of its own.

“The property has such a great story and a great history,” says Marino. “It’s going to be a great destination for a lot of reasons.”

Here are just a few.

## Village Kitchen

Making its debut last spring, Village Kitchen is the first restaurant concept to open in Hartness. Marino has taken the fast-casual dining experience up a notch with a menu of delicious burgers, sandwiches, salads, and fire-roasted flatbreads.

Popular flatbreads feature grilled local peaches, herbed goat cheese, smoked ham, and arugula. Try the Caprese chicken sandwich with crispy fried chicken, basil pesto, fresh mozzarella, and slices of Cherokee purple tomato between a buttered and toasted brioche bun.

Brunch standouts include superfood and hearty breakfast bowls, tasty crispy fried chicken, and cornmeal waffles with a hot honey drizzle. Avocado toast features nine-grain bread, in-house avocado spread, Roma tomatoes, and scallions.

“Brunch here is always hopping,” says Marino. “There’s a lively, welcoming vibe - I have fun with it.”

Marino says plans are in the works to add a grab-and-go case for take-home items.

## Fine Dining Preview at Patterson

Patterson will add a fine-dining experience to the village and will be part of the development’s boutique resort hotel, Hotel Hartness. The hotel and free-standing restaurant are currently under construction and are scheduled to open later this year.

“It will be a place to make you feel special and a place to enjoy a special experience,” says Marino. “While we’re creating a more elevated dining experience with a higher level of service, it will also be very approachable.”

Marino says artfully plated dishes will feature simple, fresh ingredients sourced directly from the onsite farm.

“The menu will honor the South in all its grandeur and influences,” Marino says. “Most dishes only need three or four ingredients, so it will be simplistic but elegant and full of flavor.”

Expect Southern classics, like shrimp and grits, and elevated versions of Southern staples like corn chowder, Jimmy Red cornbread, and purlieu, a style of rice with chicken and local sausage.



“I love manipulating and getting creative with ingredients,” Marino says. “This opportunity pulls from all different experiences. It’s a way for me to do something that also aligns with my vision and to do the food I’ve always wanted to do.”

Patterson will be surrounded by nature. Inside, the décor features a folding, retractable glass wall and oversized windows that offer views of the natural greenspace and the adjacent pond.

Marino says the dining room will include a mix of seating areas and serene nooks with more privacy. An open exposition kitchen and bar with a chef’s counter provide diners with a front-row seat to watch the culinary team in action.

## Farm to Retail

Located within the Hartness community, a working farm provides a sustainable food source for the village restaurants, and residents as well. Looking ahead, Marino says there are plans to produce a line of signature culinary items, such as pickled okra and candied pecans, which will be available for purchase in the retail areas throughout the property.

THE HARTNESS COMMUNITY IS LOCATED ON GREENVILLE’S EASTSIDE. FOR MORE INFO, VISIT [WWW.HARTNESSLIVING.COM](http://WWW.HARTNESSLIVING.COM)



Opposite page: Village Kitchen dining room. The Hartness Farm. This page, above left to right: Executive Chef, Tanner Marino. Summer strawberry salad, the peach and pig flatbread, and the Caprese fried chicken sandwich.