

Greenville News

Patterson at Hartness Village promises to be a place for refined Southern fare



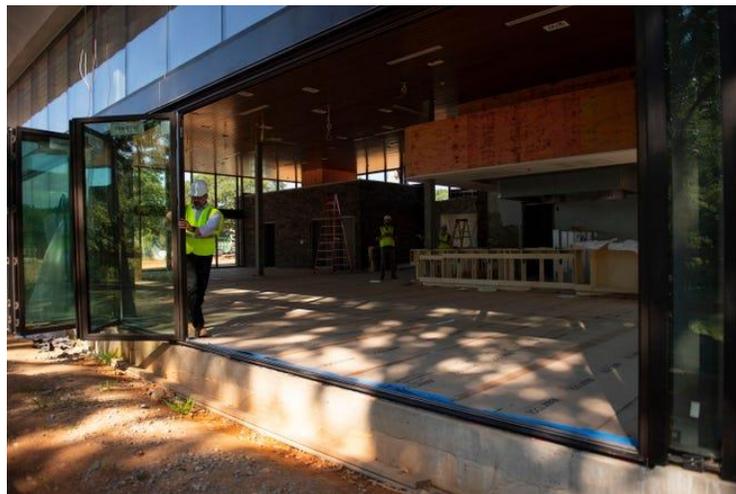
[Lillia Callum-Penso](#)

Greenville News

It's been over a year since Chef Tanner Marino opened Village Kitchen, the first dining concept at Hartness Village, and the executive chef is set to do even more this year. At long last, Marino is ready to reveal the details of the community's next culinary concepts.

Patterson Kitchen + Bar and The Captain are slated to open at Hotel Hartness in winter 2023. The former will bring a menu of elevated Southern-inspired fare along with an experiential dining experience, while the latter will bring an intimate, crafted, but comfortable cocktail bar experience.

Hartness is the culmination of years of planning. Thus far, the 449-acre urban village community is comprised of residential, some businesses and restaurants. Retail is forthcoming, Michael Bonasia, director of sales and marketing for Hotel Hartness, said.



The idea has always been to create a space for the community that lives at Hartness, but also for the community outside it.

Food is key to that.

“We want to make sure Patterson and The Captain is open to the Hartness community and the Greenville community,” said Bonasia said.

A restaurant, an oasis

One of the first things guests will notice when they step inside Patterson is the floor-to-ceiling windows that cover nearly all sides of the restaurant. The detail allows an unencumbered view of the natural surrounding upon which Patterson sits.

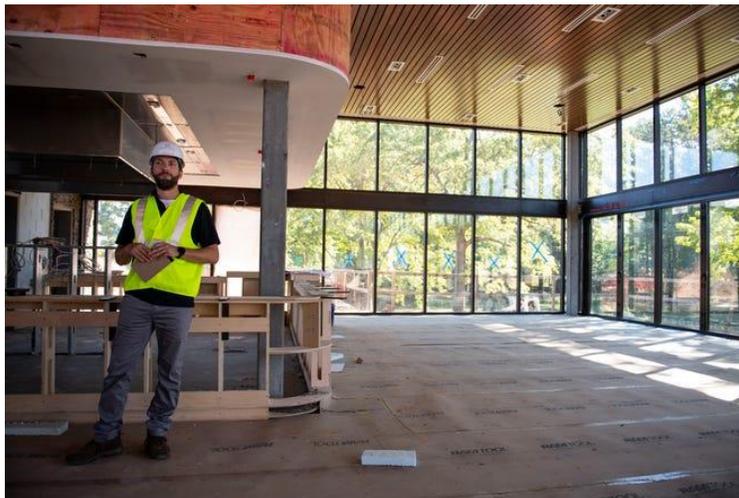
A NanaWall also allows for an experience seamlessly interwoven with nature.

The restaurant's location on the lush landscape of the Hartness property serves as inspiration for Marino's conception of Patterson. The chef, who himself is firmly rooted in the South, having worked at restaurants from Chattanooga, Tennessee to Cary, North Carolina, is building upon those Southern roots. Yet, Marino is also building upon his fine-dining pedigree.

The result is a restaurant that beckons diners with dishes that are both familiar and intriguing.

"We want to offer something over the top, but it doesn't feel over the top for the sake of being over the top," Marino said. "It feels higher end and elevated but not stuffy or pretentious."

Marino will play off that feeling of the rustic surroundings to create a menu inspired by the seasons and local ingredients. The chef, who came up through fine dining spaces like the beloved Greenville gem, Devereaux's, and the boutique Umstead Hotel and Spa, has delighted in the task of creating an inspired menu.



Dishes will be designed to offer something comforting while also a bit of surprise, he says.

Expect proteins like heritage pork tenderloin, ribeye and halibut, with accompaniments like purloo, the traditional Lowcountry rice dish, made with Anson Mills grains and Sea Island red peas and seasonal vegetables.

A roasted duck may come with locally sourced greens and sweet potato puree.

A beet salad is designed to amplify the main ingredient, with a rye bread crumble, creamy goat cheese and sunflower seeds and sprouts to enhance and embrace the earthiness.

“A lot of what I want to focus on is simplistic, approachable food, but with an added element,” Marino said. “Something that makes you go ‘oh wow.’”

Other plans call for special chefs tasting menus and tasting events. Patterson will also feature its own bar, where guests can order crafted cocktails, wine and beer while snacking on a special bar menu.

Across the way, Marino and the culinary team are creating another experience at The Captain. The craft cocktail bar sits inside a corner of the old Hartness home and will act as a sort of refuge from the world, while also being a space to reconnect.

The bar will not have televisions, fostering a cozier and more intimate environment.

Menu-wise, The Captain will focus on beverages with fresh, hand-crafted ingredients, along with higher-end spirits.



Beer and wine will also be served, along with a dedicated menu of “cool, playful snacks,” Marino says. Think candied bacon, dips like Sea Island red peas hummus, pork rinds, and pickled okra.

The third component to come soon is in-hotel dining, banquet and events, which will get equal attention and care for detail through Marino and his team’s careful touch. Again, Marino points to the confluence of his various culinary roles. He learned high volume dining at the Hyatt and Westin in Chattanooga, and he learned how fine dining can define a boutique hotel experience at the Umstead in Cary.

“A lot of what drew me to this property is it is a culmination of everything I’ve learned,” Marino said. “Everything I’ve done to this point feels really organic to what I wanna be doing here.”

Patterson Kitchen + Bar and The Captain will open at Hotel Hartness at Hartness Village in winter 2023. The restaurant will feature elevated and creative takes on Southern fare in a setting inspired by nature. The restaurant will feature a private dining room, along with a bar and a chef’s counter that will offer special tasting menus.

The Captain will offer an intimate, cozy spot for a drink and a snack inside Hotel Hartness.

For more visit hartnessliving.com