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WORLD CUP 2026
PRINT-ONLY SUBSCRIBER-EXCLUSIVE SPECIAL EDITION INSIDE

GETTING CREATIVE IN THE KITCHEN



GETTY IMAGES

Greenville restaurants working to combat rising food costs

Ruth Cronin Greenville News | USA TODAY NETWORK – SOUTH CAROLINA

As inflation remains on the rise, many Greenville restaurants are seeing their food and operating costs at an all-time high. • Essentials like meat and produce are more expensive, with the cost of ground beef rising by 31 percent from February 2024 to February 2026, the Greenville News previously reported. • These increased costs imposed by inflation, tariffs and gas prices present an extra challenge for the restaurant industry, according to Mark Newman, president and chief executive officer of the South Carolina Restaurant and Lodging Association. • Newman said that in many cases restaurants are having to alter recipes in order to manage costs, shrink menu sizes, or even charge extra for things that used to come with a meal – such as a tomato on a hamburger.

ABYSS, a downtown seafood restaurant, brings in fresh fish and oysters every day, executive chef Dominic Angelo said. Their supply comes from all over the country, depending on the season, and they even fly in a shipment of Dover sole fish from Europe once weekly. The cost of fuel has made it all much more expensive, according to Angelo.

Fish that once cost about \$20 a pound now sell for nearly \$30 or more, Angelo said. Rather than switch to lower-quality fish or pass the cost on to customers, the restaurant has adapted by getting more creative in the kitchen.

“What our job is, though, is to get creative in times like this and kind of integrate some cheaper ingredients with our high-end ingredients to make the cost all balance out,” Angelo said.

For example, Chilean sea bass is an expensive fish, so Angelo started pairing it with a fresh lemon-garlic sauce he makes from ingredients already on hand.

“We juice our lemons in-house, but I can also



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Dominic Angelo Executive chef of ABYSS

PHOTO BY KEN RUINARD/
USA TODAY NETWORK – SOUTH CAROLINA

use those lemon peels to make a really great, vibrant, colorful sauce,” Angelo said.

ABYSS owner Anmar Natheer said that the restaurant helps cut costs by buying local, making everything in-house, and wasting as little as possible.

“We literally use everything from the peels to the filets,” Natheer said.

ABYSS has managed to escape skyrocketing beef prices by ordering large quantities directly from local Caroland Farms.

By skipping the expense of the “middle man”, they are able to get beef for around \$8 per pound, Natheer said.

The restaurant also gets most produce from local farms for a decent price.

“You have to work with what you’re given,” Angelo said. “I can’t change the market, so what I can do is whatever the market is going to give me, I have to work with that the best I can for us and for the customer.”

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Several statewide and local races head to runoff

Bella Carpentier and Ruth Cronin

Greenville News
USA TODAY NETWORK – SOUTH CAROLINA

South Carolina voters will return to the polls on June 23 as several races, including the governor’s race, head into runoffs.

INSIDE

• Which Greenville districts are in runoffs? Candidates share their thoughts, **3A**

• Attorney general election goes to runoff, **4A**

Runoff elections are triggered in South Carolina if no candidate earns more than 50% of the vote and are likely in competitions with numerous candidates. In the Republican gubernatorial primary, a runoff is necessary since none of the five candidates earned the needed vote margins.

Lt. Gov. Pamela Evette and Attorney General Alan Wilson will head into the Republican gubernatorial runoff.

Evette earned 28.86% of the vote with 136,390 ballots cast for her while

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USA250

Visit 5 of SC’s most treasured views during America’s 250th birthday

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South Carolina is home to many historic places worth visiting this summer.

This spring, we featured many of these places, including the Burt-Stark Mansion, Fort Hill National Historic Landmark, Secession Hill, Scenic Highway II and Cowpens National Battlefield.

As America prepares to celebrate its 250th anniversary this summer, why not plan a visit to one of these historic sites?

America 250: Civil War-era mansion, site of last Confederate war council

The Burt-Stark Mansion, located in Abbeville, South Carolina, features 19th-century furnishings and is known for its historical significance as

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