



## BRUNCH

Presented by:

Executive Chef Haydn Shaak  
Executive Sous Chef Malcolm McMillan  
Sous Chef Tye Cantrell

Domestique Breakfast 2 Eggs Any Way, Bacon, Potato Hash, Toast	13
Omelet of the Day Chef's Daily Selection of Local + Seasonal Ingredients. <i>Served with Potato Hash</i> <i>Vegetarian Available Upon Request</i>	12
Chef's Brunch Special Inspired by the Season	13
Shrimp and Grits Bacon, Heirloom Tomato, Herb Butter Broth	17
Huevos Rancheros Shrimp, Brown-Eyed Peas, Tostada	17
Strawberry Pain Perdu Bacon, Lemon Curd, Baguette Domestique	15
Chef Salad Speck Ham, 6-minute Egg, Parmesan. <i>Served with the Soup du Jour</i>	15
R17 Carpaccio Poached Egg, Arugula, Grana Padano	17
Crab Melt Pepperjack, Cucumber, Tomato. <i>Served with Potato Chips</i>	18
R17 Burger 100% Grass Fed Beef, Sunny Side Up Egg, Bacon, Red-Eye Gravy. <i>Served with Fries</i>	19

### From the Café

ShareWell Coffee	3
ShareWell Decaf Coffee	3
Hot Tea <i>Earl Grey, Moroccan Mint, Green, Hibiscus Flower, English Breakfast, Chai, or Chamomile Decaf</i>	3
ShareWell Espresso	4
Cappuccino	5
Latte	5
Macchiato	5

Nat Bradford, Seneca, SC  
Grow Food, Charleston, SC  
Glass Downs, Landrum, SC  
Upstate Greens, Greenville, SC

Stage 22 Farms, Travelers Rest, SC  
Mushroom Mountain, Easley, SC  
Killer Bees Honey, Lake Toxaway, NC  
Six & Twenty Distillery, Piedmont, SC

Southern Berkshire Farm, Westminster, SC  
Growing Greens, Anderson, SC  
Blue Ridge Creamery, Travelers Rest, SC  
Trail Place Farms, Roebuck, SC

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

## Split Bottles

VINTAGE PRICE

**Laurent-Perrier**, La Cuvée Brut  
Champagne, France

MV 35

## Wines by the Glass

VINTAGE PRICE

### Sparkling/Rosé

**Tullia**, Prosecco  
Treviso, Italy

mv 11

**Pere Mata**, Cupada No. 22 Reserva Cava  
Catalonia, Spain

'17 14

**Figuière Méditerranée**, Rosé  
Provence, France

'19 10

**Juvé & Camps**, Brut Rosé Pinot Noir Cava  
San Sadurní d'Anoia, Spain

mv 11

### White

**Zingara**, Pinot Grigio  
delle Venezie, Italy

'18 12

**Lieb Cellars**, Pinot Blanc  
Long Island, New York

'18 15

**Birichino**, Malvasia Bianca  
Monterey, California

'19 11

**Cloudy Bay**, Sauvignon Blanc  
Marlborough, New Zealand

'19 15

**Château Vrai Caillou**, White Bordeaux  
Entre-Deux-Mers, Bordeaux, France

'17 11

**Jean-Marc Brocard**, Kimméridgien Chardonnay  
Burgundy, France

'19 14

**Sandhi**, Chardonnay  
Santa Barbara, California

'19 15

**Beaumont**, Chenin Blanc  
Bot River, South Africa

'19 12

**Von Donabaum**, Grüner Veltliner  
Burgenland, Austria

'19 10

**Montinore Estate**, Almost Dry Riesling  
Willamette Valley, Oregon

'18 11

### Red

**Stolpman**, 'Love you Bunches' Sangiovese  
Santa Barbara County, California

'19 16

**Closerie Des Lys**, Pinot Noir  
Lombardy, Italy

'17 11

**Soter North Valley**, Pinot Noir  
Willamette Valley, Oregon

'17 16

**Marqués de Tomares**, Crianza Rioja  
Rioja, Spain

'17 14

**CHT du Cèdre**, Heritage Malbec  
Cahors, France

'16 13

**Raúl Pérez**, St Jacques Ultraia Mencia  
Bierzo, Spain

'18 15

**Joey Tensley**, Cabernet Sauvignon  
Central Coast, California

'17 14

**Milbrant**, Merlot  
Columbia Valley, Washington

'17 11

**Renacer**, Milamore  
Mendoza, Argentina

'15 14

**Terra d'Oro**, Zinfandel  
Sierra Foothills, California

'17 12

### Sherry

**González Byass**, Viña AB Amontillado  
Jerez Xérès, Spain

mv 12

## Signature Cocktails

### Basic Bloody

Tito's Vodka, House Made Bloody Mary Mix

12

### Mimosa

Bubbles, Your Choice of Orange or Cranberry Juice

9

### Garden Party

Plymouth Gin, Hibiscus Syrup, Yellow Chartreuse, Lemon Juice, Mint, Lemon Bitters

13

### Spring Warm Up

HatTrick Gin, Kumquat Shrub, Dolin Blanc, Cointreau, Lemon Juice, Orange Bitters

14

### Road of Vines

Four Roses Bourbon, Gosling's Black Seal Rum, House Tonic Syrup, Ginger Syrup, Mint, Lemon Bitters

12

### Nicholas Sage

Rittenhouse Rye, Domaine de Canton, Lime Juice, Lemon Sage Syrup, Grapefruit Cordial, Angostura Bitters, Sage

14

### Aviation

Plymouth Gin, Violet Liqueur, Luxardo Maraschino Liqueur, Lemon Juice

13

### Champagne Cocktail

Prosecco, Pearled Sugar, Bitters, Lillet Blanc, Aperol, St. Germain, Germain-Robin Brandy rinse

11

### Rioja Sol

Herradura Blanco, Aperol, Lemon Juice, Lime Juice, Simple Syrup, Pinot Noir Float

15

### Mountain Water

Plymouth Gin, Dolin Blanc, Local Honey, Lemon Juice, Rosemary Simple Syrup

14

### Carolina Green

Six & Twenty Carolina Cream, Kahlua, Gosling's Black Seal Rum, Crème de Menthe, Almond Milk

12

## Craft Beer

### Coast Brewing Co., 32°/50° Kolsch

Charleston, South Carolina

6

### Palmetto, Low Country Lager

Charleston, South Carolina

6

### Revelry Brewing Co., Hotel Rendezvous Bavarian Wheat

Charleston, South Carolina

6

### Revelry Brewing Co., Poke The Bear Pale Ale

Charleston, South Carolina

6

### Westbrook Brewing Co., Massican Birra Bianca (16oz)

Mt. Pleasant, South Carolina

9

### RJ Rockers, Son of a Peach

Spartanburg, South Carolina

6

### SweetWater Brewing Co., 420 Extra Pale Ale

Atlanta, Georgia

6

### Wicked Weed, Pernicious IPA

Asheville, North Carolina

7

### Catawba Brewing Co., Farmer Ted's Golden Ale

Morgantown, North Carolina

6

### New Belgium Brewing Co., Fat Tire Amber

Asheville, North Carolina

6

### River Rat Brewery, Hazelnut Brown Ale

Columbia, South Carolina

6

### Palmetto, Espresso Porter

Charleston, South Carolina

6

### Wicked Weed, Watermelon Dragon Fruit Burst Session Sour

Asheville, North Carolina

6

### Bold Rock, Carolina Apple Hard Cider

Mills River, North Carolina

6

