



BRUNCH

Presented by:

Executive Chef Haydn Shaak
Executive Sous Chef Malcolm McMillan
Sous Chef Cory Byers

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
Domestique Salad Local Beets, Pickled Shallots, Cracked Treenut, Goat Feta. <i>Served with the Soup du Jour</i>	14
Penne & Vegetables Whole Grain Mustard, Pickled Leeks, Parmesan, Marinated Tomatoes, Greens	18
Seafood Melt Mixed Greens, Smoked Provolone, Curry's Aioli, Bacon	18
Marinated Chicken Farro Salad, Citrus, Local Kale, Cherry Tomatoes, Soft Herbs	20
Steak and Duck Eggs Black Pepper Hollandaise, Asparagus, Forest Mushrooms, Potato Hash	22
R17 Burger 100% Grass Fed Beef, Cilantro Aioli, Crispy Jalapeno, Queso, "Taco" Fries <i>Served with Hand Cut 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
Table Rock Tea Company Iced Tea <i>Sweet or Unsweet</i>	3
ShareWell Espresso	4
Cappuccino	5
Latte	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

Sparkling/Rosé

	VINTAGE	PRICE
Tullia , Prosecco Treviso, Italy	mv	11
Pere Mata , Cupada No. 22 Reserva Cava Catalonia, Spain	'17	14
Figuière Méditerranée , Rosé Provence, France	'19	10
Pere Mata , Cava Brut Reserva Trepas Rose Catalonia, Spain	mv	13

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
Laporte , Le Bouquet Sauvignon Blanc Loire Valley, France	'19	13
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
The Royal , Chenin Blanc Swartland, South Africa	'20	10
Epiphany , Grenache Blanc Santa Barbara County, California	'17	14
Montinore Estate , Almost Dry Riesling Willamette Valley, Oregon	'18	11

Red

Mark Ryan , Board Track Racer 'The Vincent' Columbia Valley, Washington	'17	16
Closerie Des Lys , Pinot Noir Languedoc, France	'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	'18	13
Fratelli Antonio e Raimondo , Barbera Piedmont, Italy	'18	11
Joey Tensley , Cabernet Sauvignon Central Coast, California	'17	14
Milbrant , Merlot Columbia Valley, Washington	'17	11
Terra d'Oro , Zinfandel Sierra Foothills, California	'17	12

Sherry

González Byass , Viña AB Amontillado Jerez Xérès, Spain	mv	12
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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, Clementine Thyme 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
Island Escape Plantain Infused Rum, Flor de Caña 12 year Rum, Velvet Falernum, Cointreau, Lime Juice, Reagan's Orange Bitters, Mint, Plantain	15

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
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
Bold Rock, Carolina Apple Hard Cider Mills River, North Carolina	6

