



BRUNCH

Presented by:

Executive Chef Haydn Shaak

Sous Chef Cory Byers

Domestique Breakfast	13
2 Eggs Any Way, Bacon, Potato Hash, Toast	
Omelet of the Day	12
Chef's Daily Selection of Local + Seasonal Ingredients. <i>Served with Potato Hash</i> <i>Vegetarian Available Upon Request</i>	
Chef's Brunch Special	13
Inspired by the Season	
Shrimp & Grits	17
Bacon, Heirloom Tomato, Herb Butter Broth	
Domestique Salad	14
Citrus Fennel, Local Cucumber, Farm Beets, Goat Cheese. <i>Served with Soup du Jour.</i>	
Summer Vegetable Plate	16
Wild Mushrooms, Heirloom Tomatoes, Local Squash, Ancient Grains	
Curry's "Cuban"	18
Slow Roast Pork, Thick Cut Bacon, Smoked Provolone, House Pickles. <i>Served with Kettle Chips</i>	
Grilled Chicken	18
Black Rice, Friend Okra, Pattypan, Parsley Aioli	
R17 Burger	19
100% Grass Fed Beef, Fontina, Candied Bacon, Duck Egg. <i>Served with House-Cut Fries</i>	

From the Café

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

Nat Bradford, Seneca, SC
Grow Food, Charleston, SC
Glass Downs, Landrum, SC
Noonday Farms, Landrum, 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
Brasstown Beef, Brasstown, NC
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				Signature Cocktails	
	VINTAGE	PRICE			
Laurent-Perrier , La Cuvée Brut Champagne, France	MV	35	Basic Bloody Tito's Vodka, House Made Bloody Mary Mix		12
			Mimosa Bubbles, Your Choice of Orange or Cranberry Juice		9
Wines by the Glass			Garden Party Plymouth Gin, Hibiscus Syrup, Yellow Chartreuse, Lemon Juice, Mint, Lemon Bitters		13
Sparkling/Rosé			Spring Warm Up HatTrick Gin, Clementine Thyme Shrub, Dolin Blanc, Cointreau, Lemon Juice, Orange Bitters		14
Tullia , Prosecco Treviso, Italy	mv	11	Road of Vines Four Roses Bourbon, Gosling's Black Seal Rum, House Tonic Syrup, Ginger Syrup, Mint, Lemon Bitters		12
Pere Mata , Cupada No. 22 Reserva Cava Catalonia, Spain	'17	14	Nicholas Sage Rittenhouse Rye, Domaine de Canton, Lime Juice, Lemon Sage Syrup, Grapefruit Cordial, Angostura Bitters, Sage		14
Zoe , Rosé Peloponnese, Greece	'20	11	Aviation Plymouth Gin, Violet Liqueur, Luxardo Maraschino Liqueur, Lemon Juice		13
Pere Mata , Cava Brut Reserva Trepas Rose Catalonia, Spain	mv	13	Champagne Cocktail Prosecco, Pearled Sugar, Bitters, Lillet Blanc, Aperol, St. Germain, Brandy rinse		11
White			Rioja Sol Herradura Blanco, Aperol, Lemon Juice, Lime Juice, Simple Syrup, Pinot Noir Float		15
Zingara , Pinot Grigio delle Venezie, Italy	'18	12	Mountain Water Plymouth Gin, Dolin Blanc, Local Honey, Lemon Juice, Rosemary Simple Syrup		14
Albert Mann , Pinot Blanc Alsace, France	'18	15	Carolina Green Six & Twenty Carolina Cream, Kahlua, Gosling's Black Seal Rum, Crème de Menthe, Almond Milk		12
Left Coast Estate , White Pinot Noir Willamette Valley, Oregon	'19	15	Island Escape Plantain Infused Rum, Flor de Caña 7 year Rum, Velvet Falernum, Cointreau, Lime Juice, Reagan's Orange Bitters, Mint, Plantain		15
Birichino , Malvasia Bianca Monterey, California	'19	11	Summer Solstice Patron Silver, Cointreau, St. Germaine, Strawberry Basil Syrup, Lemon Juice, Lime Juice		13
Laporte , Le Bouquet Sauvignon Blanc Loire Valley, France	'19	13			
/Vē-Vē/ , Vinho Verde Vinho Verde, Portugal	'20	10	Craft Beer		
Vigneron Ardèchois , Chardonnay Burgundy, France	'19	14	Wicked Weed, Daylight Pilsner Asheville, North Carolina		6
Sandhi , Chardonnay Santa Barbara, California	'19	15	Brewery 85, Fishin' Lager Greenville, South Carolina		6
Epiphany , Grenache Blanc Santa Barbara County, California	'17	14	Revelry Brewing Co., Hotel Rendezvous Bavarian Wheat Charleston, South Carolina		6
Nick Weis , Urban Riesling Mosel, Germany	'18	11	Service Brewing Co., Gun Bunny Wheat Ale Savannah, Georgia		6
Red			Revelry Brewing Co., Poke The Bear Pale Ale Charleston, South Carolina		6
Maison Philippe Viallet , Savoie Rouge Savoie, France	'18	12	Wicked Weed, Pernicious IPA Asheville, North Carolina		7
Closerie Des Lys , Pinot Noir Languedoc, France	'17	11	New Belgium Brewing Co., Fat Tire Amber Asheville, North Carolina		6
Soter North , Pinot Noir Willamette Valley, Oregon	'17	16	River Rat Brewery, Hazelnut Brown Ale Columbia, South Carolina		6
Gurrieri , Frappato Sicily, Italy	'19	15	Highland Brewing Company, Gaelic Ale Asheville, North Carolina		6
Marqués de Tomares , Crianza Rioja Rioja, Spain	'17	14	Palmetto, Espresso Porter Charleston, South Carolina		6
Barone di Villagrande , Etna Rosso Sicily, Italy	'17	16	Wicked Weed, Watermelon Dragonfruit Sour Session Asheville, North Carolina		6
CHT du Cèdre , Heritage Malbec Cahors, France	'18	13	Bold Rock, Carolina Apple Hard Cider Mills River, North Carolina		6
Milbrant , Merlot Columbia Valley, Washington	'17	11			
Joey Tensley , Cabernet Sauvignon Central Coast, California	'18	14			
Cartello , Cabernet Sauvignon Alexander Valley, California	'18	25			
Paul Dolan , Zinfandel Mendocino County, California	'17	11			
Sherry					
González Byass , Viña AB Amontillado Jerez Xérès, Spain	mv	12			