



BRUNCH

Presented by:

Executive Chef Haydn Shaak

Sous Chef Zach Sneed

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 Sweet Corn, Snack Peppers, Pickled Onions, Pumpkin Seeds, Goat Cheese <i>Served with the Soup du Jour</i>	15
Pork Tenderloin Sweet Potato, Collard Greens, Okra, Mustard Jus	18
Pasture Raised Lamb Chop Israeli Couscous, Heirloom Tomato, Hard Squash, Pesto Vinaigrette	24
Mushroom + Pancetta Rigatoni Fennel, Wild Onions, Roasted Mushrooms, Pecorino, San Marzano Sugo	17
R17 100% Grass Fed Burger Fontina Cheese, Applewood Smoked Bacon, Caramelized Onion <i>Served with Hand-Cut Fries</i>	19

From the Café

ShareWell 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
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

	VINTAGE	PRICE
Laurent-Perrier, La Cuvée Brut Champagne, France	MV	35

Wines by the Glass

Sparkling/Rosé

	VINTAGE	PRICE
Tullia, Prosecco Veneto, Italy	mv	11
Pere Mata, Cupada No. 22 Reserva Cava Catalonia, Spain	'17	14
Figuière Méditerranée, Rosé Provence, France	'20	10
Pere Mata, Cava Brut Reserva Trepas Rose Catalonia, Spain	mv	13

White

Zingara, Pinot Grigio delle Venezie, Italy	'18	12
Albert Mann, Pinot Blanc Alsace, France	'18	15
/Vevo/, Vinho Verde Vinho Verde, Portugal	'20	10
Beronia, Verdejo Rueda, Spain	'18	10
Jules Taylor, Sauvignon Blanc Marlborough, New Zealand	'20	11
Closerie des Lys, Chardonnay Languedoc, France	'19	11
Annabella, Chardonnay Napa Valley, California	'19	11
Nick Weis, Urban Riesling Mosel, Germany	'18	11
Blacksmith Wines, Colombard Paarl, South Africa	'20	14

Red

Closerie Des Lys, Pinot Noir Languedoc, France	'17	11
King and Cannon, Pinot Noir Willamette Valley, Oregon	'14	14
Weingut Niklas, Schiava Alto Adige, Italy	'19	13
CHT du Cèdre, Heritage Malbec Cahors, France	'18	13
Iris Vineyards, House Call Red Blend Rouge Valley, Oregon	'19	13
Milbrant, Merlot Columbia Valley, Washington	'17	11
DME de l'Ecu, 'Love & Grapes' Syrah Rhône Valley, France	'19	12
Joey Tensley, Cabernet Sauvignon Central Coast, California	'17	14
Paul Dolan, Zinfandel Mendocino County, California	'19	13

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
Family Reunion Goslings Rum, Averna Amaro, Christmas Cranberry Syrup, Lime Juice, Cranberry Bitters	14
Road of Vines Four Roses Bourbon, Gosling's Black Seal Rum, House Tonic Syrup, Ginger Syrup, Mint, Lemon Bitters	12
Don't Sleep on it Sipsmith Gin, Luxardo Maraschino Liqueur, Cointreau, Lavender Chamomile Syrup, Lemon Juice	14
Nicholas Sage Rittenhouse Rye, Domaine de Canton, Lime Juice, Lemon Sage Syrup, Grapefruit Cordial, Angostura Bitters, Sage	14
Champagne Cocktail Prosecco, Pearled Sugar, Bitters, Lillet Blanc, Aperol, St. Germain, Brandy rinse	11
Mountain Water Plymouth Gin, Dolin Blanc, Local Honey, Lemon Juice, Rosemary Simple Syrup	14
Pimm's Cup #17 Pimm's, Cathead Vodka, Lemon Juice, Grapefruit Cordial, Basil, Orange Bitters	13
Solstice Sunset Lunazul Blanco, Cointreau, St. Germaine, Strawberry Basil Syrup, Lemon Juice, Lime Juice	13

Craft Beer

Wicked Weed, Daylight Pilsner Asheville, North Carolina	6
Brewery 85, Fishin' Lager Greenville, South Carolina	6
Catawba Brewing Co., Farmer Ted's Golden Ale Morganton, North Carolina	6
Revelry Brewing Co., Hotel Rendezvous Wheat Charleston, South Carolina	6
RJ Rockers Brewing Co., Son of a Peach Spartanburg, South Carolina	6
Terrapin Beer Co., RecreationAle LocCal IPA (16oz) Athens, Georgia	8
Sweetwater Brewing Co., 420 Extra Pale Ale Atlanta, Georgia	6
Wicked Weed, Pernicious IPA Asheville, North Carolina	7
New Belgium Brewing Co., Fat Tire Amber Asheville, North Carolina	6
Highland Brewing Company, Gaelic Ale Asheville, North Carolina	6
Palmetto, Espresso Porter Charleston, South Carolina	6
Wicked Weed, Watermelon Dragonfruit Sour Asheville, North Carolina	6
Westbrook Brewing Co., Gose Mt. Pleasant, South Carolina	6
Bold Rock, Carolina Apple Hard Cider Mills River, North Carolina	6