



BRUNCH

Presented by:

Executive Chef Haydn Shaak

Sous Chef Zach Sneed

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 and Grits	17
Bacon, Heirloom Tomato, Herb Butter Broth	
Grilled Chicken Salad	17
Lunchbox Peppers, Pickled Onions, Sicilian Olives, Goat Cheese	
Shrimp Rigatoni	18
Pancetta, Roasted Fennel, Heirloom Tomatoes, San Marzano Ragu	
Southern Vegetable Plate	15
Ancient Grain, Seasonal + Local Produce, Sunflower Sprouts, Limonolio	
Braised Beef Short Rib	20
Goat Cheese Polenta, Wild Mushrooms, Soft Herbs, Crispy Leeks	
R17 100% Grass Fed Burger	19
Buttermilk Bleu Cheese, Blackened Onions, Sugar Cured Bacon. <i>Served with Hand-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		VINTAGE	PRICE	Signature Cocktails	
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		VINTAGE	PRICE	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 Veneto, 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	Don't Sleep on it Sipsmith Gin, Luxardo Maraschino Liqueur, Cointreau, Lavender Chamomile Syrup, Lemon Juice	14
Zoe , Rosé Peloponnese, Greece		'20	11	Nicholas Sage Rittenhouse Rye, Domaine de Canton, Lime Juice, Lemon Sage Syrup, Grapefruit Cordial, Angostura Bitters, Sage	14
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				Mountain Water Plymouth Gin, Dolin Blanc, Local Honey, Lemon Juice, Rosemary Simple Syrup	14
Zingara , Pinot Grigio delle Venezie, Italy		'18	12	Carolina Green Six & Twenty Carolina Cream, Kahlua, Gosling's Black Seal Rum, Crème de Menthe, Almond Milk	12
Albert Mann , Pinot Blanc Alsace, France		'18	15	Summer Solstice Lunazul Blanco, Cointreau, St. Germaine, Strawberry Basil Syrup, Lemon Juice, Lime Juice	13
/Vevo/ , Vinho Verde Vinho Verde, Portugal		'20	10	Craft Beer	
Beronia , Verdejo Rueda, Spain		'18	10	Wicked Weed, Daylight Pilsner Asheville, North Carolina	6
Laporte , Le Bouquet Sauvignon Blanc Loire Valley, France		'17	13	Brewery 85, Fishin' Lager Greenville, South Carolina	6
Closerie des Lys , Chardonnay Languedoc, France		'19	11	Catawba Brewing Co., Farmer Ted's Golden Ale Morganton, North Carolina	6
Sandhi , Chardonnay Santa Barbara, California		'19	15	Revelry Brewing Co., Hotel Rendezvous Wheat Charleston, South Carolina	6
Nick Weis , Urban Riesling Mosel, Germany		'18	11	RJ Rockers Brewing Co., Son of a Peach Spartanburg, South Carolina	6
Jasci , 'Terre di Chieti' Pecorino Abruzzo, Italy		'19	11	Terrapin Beer Co., RecreationAle LocCal IPA (16oz) Athens, Georgia	8
Blacksmith Wines , Colombard Paarl, South Africa		'20	14	Sweetwater Brewing Co., 420 Extra Pale Ale Atlanta, Georgia	6
Red				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
King and Cannon , Pinot Noir Willamette Valley, Oregon		'14	14	Highland Brewing Company, Gaelic Ale Asheville, North Carolina	6
Maison Philippe Viallet , Savoie Rouge Savoie, France		'18	12	Palmetto, Espresso Porter Charleston, South Carolina	6
CHT du Cèdre , Heritage Malbec Cahors, France		'18	13	Wicked Weed, Watermelon Dragonfruit Sour Asheville, North Carolina	6
Iris Vineyards , House Call Red Blend Rouge Valley, Oregon		'19	13	Westbrook Brewing Co., Gose Mt. Pleasant, South Carolina	6
Milbrant , Merlot Columbia Valley, Washington		'17	11	Bold Rock, Carolina Apple Hard Cider Mills River, North Carolina	6
Tenuta di Ghizzano , 'Il Ghizzano' Toscana Tuscany, Italy		'18	15		
Julien Cecillon , Les Graviers Syrah Rhône Valley, France		'19	14		
Joey Tensley , Cabernet Sauvignon Central Coast, California		'17	14		
Cartello , Cabernet Sauvignon Alexander Valley, California		'18	25		
Paul Dolan , Zinfandel Mendocino County, California		'19	13		