



Brunch

Presented by
Executive Chef Haydn Shaak
Sous Chef Zach Sneed

Domestique Breakfast*	15
2 Eggs Any Way, Bacon, Potato Hash, Toast	
Omelet of the Day*	14
Chef's Daily Selection of Local + Seasonal Ingredients <i>Served with Potato Hash, Vegetarian Upon Request</i>	
Chef's Brunch Special*	24
<i>Inspired by the Season</i>	
Shrimp + Grits	22
Andouille Sausage, Heirloom Tomato, Herb Butter Broth	
Crispy Mountain Trout	24
Lemon Pepper Grits, Rainbow Cauliflower, Asparagus, Brown Butter Hot Sauce	
Duroc Pork Loin	25
Braised, Cabbage, Spring Onions, Pancetta, Apricot Mustarda	
Calabrian Chili Fried Chicken	22
Sweet Potato Hash, Baby Carrots, Lunchbox Peppers, Hot Honey	
Berry & Beet Salad	22
Golden Raisins, Gorgonzola, Sunflower Seeds, Citrus Vinaigrette <i>Served with the Soup of the Day</i>	
R17 Burger	24
Pimento Cheese, Applewood Smoked Bacon, Onion Jam <i>Served with Hand-Cut Fries</i>	
From the Café	21
Hot Tea <i>Earl Grey, Moroccan Mint, Green, Hibiscus Flower, English Breakfast, Chai, Chamomile</i>	
Table Rock Tea Company Iced Tea <i>Sweet or Unsweet</i>	4
ShareWell 'Mad Mountain Momma' Coffee	4
ShareWell Decaf Coffee	4
ShareWell 'Brazil do Salto' Espresso	4
Cappuccino	5
Latte	6
Macchiato	6
	6

Nat Bradford, Seneca, SC
Grow Food, Charleston, SC
Glass Downs, Landrum, SC
Noonday Farms, Landrum, SC

Mushroom Mountain, Easley, SC
Killer Bees Honey, Lake Toxaway, NC
Stage 22 Farms, Travelers Rest, SC

Southern Berkshire Farm, Westminster, SC
Brasstown Beef, Brasstown, NC
Trail Place Farms, Roebuck, SC
Six & Twenty Distillery, Piedmont, SC

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