



Brunch

Presented by
Executive Chef Haydn Shaak
Sous Chef Zach Sneed

Domestique Breakfast*	18
2 Eggs Any Way, Bacon, Potato Hash, Toast	
Omelet of the Day*	18
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	
Nettle Leaf Pasta	21
Wild Mushrooms, Italian Eggplant, Spring Leeks, Sun-dried Tomato, Grana Padano	
Pesto Burrata Panini	18
Smoked Provolone, Heirloom Tomatoes, Lacinato Kale, Balsamic Onions <i>Served with Kettle Chips</i>	
Chicken Gremolata	23
Pancetta, Collard Greens, Baby Carrots, Blue Polenta	
Domestique Salad	22
Baby Beets, Early Summer Berries, Pickled Onions, Sunflower Seeds, Gorgonzola <i>Served with the Soup of the Day</i>	
R17 Burger	24
Fried Mushrooms, Slab Bacon, Cheddar Cheese, Truffle Peppercorn Mayonnaise <i>Served with Hand-Cut Fries</i>	

From the Café

Hot Tea <i>Earl Grey, Moroccan Mint, Green, Hibiscus Flower, English Breakfast, Chai, Chamomile</i>	4
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	5
Cappuccino	6
Latte	6
Macchiato	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.