



Brunch

*Presented by
Executive Chef Haydn Shaak
Sous Chef Eric Witmer*

Domestique Breakfast*	18
<i>2 Eggs Any Way, Bacon, Potato Hash, Toast</i>	
Omelet of the Day*	18
<i>Chef's Daily Selection of Local + Seasonal Ingredients Served with Potato Hash, Vegetarian Upon Request</i>	
Chef's Brunch Special*	24
<i>Inspired by the Season</i>	
Shrimp + Grits	22
<i>Andouille Sausage, Heirloom Tomato, Herb Butter Broth</i>	
Summer Vegetable Pasta	20
<i>Summer Squash, Leeks, Sundried Tomato, Handmade Pasta, Pecorino Cheese</i>	
Fried Mountain Trout	25
<i>Lemon Pepper Grits, Wilted Greens, Pepper Jelly, Fermented Chili Sauce</i>	
Domestique Salad	20
<i>Seasonal + Local Produce, Dried Nectarines, Sunflower Seeds, Goat Cheese Served with the Soup of the Day</i>	
Pork Shoulder Bolognese	23
<i>Marinated Olives, Roasted Fennel, Handmade Spaghetti, Grana Padano</i>	
100% Grass Fed Burger	21
<i>Slab Bacon, Cured Chorizo, Smoked Provolone, Truffle Crema 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

Dark Spore Mushrooms, Greer, SC
Killer Bees Honey, Lake Toxaway, NC
Stage 22 Farms, Travelers Rest, SC

Vicario Liqueurs, Greer, 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.