

Brunch

*Presented by
Executive Chef Haydn Shaak*

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>	
Smoked Salmon + Ciabatta Sandwich	19
<i>Caper Cream Cheese, Pickled Onions, Marinated Kale, Pancetta Served with Kettle Chips</i>	
Summer Peach + Roasted Peppers Salad	18
<i>Wild Arugula, Goat Cheese, Candystripe Beets, Hazelnuts Served with the Soup of the Day</i>	
Wild Mushrooms + Burrata	22
<i>Black Garlic Pasta, Heirloom Tomatoes, Charred Leeks, Green Basil</i>	
Chicken Piccata	24
<i>Sweet Potato, Fregola Tostada, Yellow Squash, Green Okra</i>	
100% Grass Fed Burger	21
<i>Aged Gouda, Umami Mushrooms, Truffle Mayo, Farm Egg 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.