



Brunch

Presented by
Executive Chef Haydn Shaak
Executive Sous Chef Khaleb Cannon

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</i>	
<i>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>	
Bacon Wrapped Pork Tenderloin	21
<i>Brown Rice, Braised Cabbage, Cipollini Onions, Marinated Tomatoes, Au Jus Sauce</i>	
Seafood Alfredo	20
<i>Heirloom + Sun Dried Tomatoes, Leeks, Castelvetrano Olives</i>	
Domestique Salad	19
<i>Pickled Carrots, Mission Figs, Pistachios, Goat Cheese, House Made Vinaigrette</i>	
<i>With Soup of the Day</i>	
Smoked Salmon Everything Bagel	19
<i>Caper Cream Cheese, Sliced Cucumbers, Pickled Red Onions, Fennel Pollen</i>	
<i>With Hash</i>	
100% Grass Fed Burger*	22
<i>Smoked Bacon, Cheddar Cheese, Red Onion Conserva, Roasted Garlic Aioli, Fried Egg</i>	
<i>With Fries</i>	

From the Café

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
Asheville Tea Company Hot Tea	4

Asheville Grey, Blue Ridge Mountain Mint, Green River, Hibiscus, Pisgah Breakfast, Mountain Chai, Chamomile

Nat Bradford Seneca, SC
Grow Food Charleston, SC
Noonday Farms Landrum, SC
Project Host Greenville, SC

Broken Oak Organics Travelers Rest, SC
Dark Spore Mushrooms Piedmont, SC
Anson Mills Columbia, SC
MacGregor Orchard Travelers Rest, SC

Vicario Liqueurs Greer, SC
Trail Place Farms Roebuck, SC
Six & Twenty Distillery Piedmont, SC
Annie's Bakery Asheville, NC

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