



Brunch

Presented by

Executive Chef Haydn Shaak

Executive Sous Chef Chris Mydosh

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>Bacon, Heirloom Tomato, Herb Butter Broth</i>	
Domestique Salad	18
<i>Roasted Winter Squash, Dried Sour Cherries, Pickled Onions, Watermelon Radish, Pumpkin Seeds, Shaved Padano</i>	
<i>With Soup of the Day</i>	
Carolina Hot Chicken	22
<i>Black Rice, Pancetta, Curly Kale, Heirloom Carrots, Calabrian Chillis</i>	
Wild Mushroom Radiatori	20
<i>Grape Tomatoes, Melted Leeks, Charred Fennel, Garlic Chips, Pecorino</i>	
Meatball Sub	19
<i>Quattro Formaggio, Roasted Sweet Peppers, 100% Grassfed Beef, San Marzano Sugo</i>	
<i>With Kettle Chips</i>	
100% Grass Fed Burger*	21
<i>Prosciutto, Fried Mushrooms, Caramelized Onions, Provolone, Porcini</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
<i>Asheville Grey, Blue Ridge Mountain Mint, Green River, Hibiscus Flower, Pisgah Breakfast, Mountain Chai, Lavender Chamomile, Snow Day</i>	

Nat Bradford Seneca, SC

Grow Food Charleston, SC

Noonday Farms Landrum, SC

Sidewall Bakery Travelers Rest, 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.