



Brunch

Presented by

Executive Chef Haydn Shaak

Sous Chefs Josh Hamrick & Perrin Gardner

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 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>	
Domestique Waffles	19
<i>Chocolate Ganache, Peanut Butter Whip, Sausage, Hash</i>	
Domestique Salad	18
<i>Pickled Onions, Candied Apricots, Toasted Pecans, Goat Cheese With Soup of the Day</i>	
Pulled Chicken Panini	19
<i>Spicy Brown Butter Sauce, Provolone, Wild Arugula, Pickled Onions With Kettle Chips</i>	
Chicken Al Forno	20
<i>House Made Shells, Fresh Basil, San Marzano Sugo, Calabrian Peppers, Pecorino</i>	
Fried Mac + Cheese	15
<i>Black Garlic Sugo, Padano, Crispy Garlic Chips, Fresh Basil</i>	
100% Grass Fed Burger*	21
<i>Calabrese Salami, Sautéed Onions, Garlic Aioli, Cheddar With Fries</i>	

From the Café

Table Rock Tea Company Iced Tea <i>Sweet or Unsweet</i>	4
Saluda Grade Decaf Coffee	5
Saluda Grade 'World Tour' Espresso	6
Latte	7
Cappuccino	7
Macchiato	7
Asheville Tea Company Hot Tea	4
<i>Asheville Grey, Blue Ridge Mountain Mint, Green River, Lavender Limoncello, Pisgah Breakfast, Tulsi Rose, Mountain Chai, Lavender Chamomile, Snow Day, Spiced Apple Butter, Ginger Turmeric</i>	

Nat Bradford Seneca, SC
Table Rock Tea Pickens, SC
Grow Food Charleston, SC
Sidewall Bakery Travelers Rest, SC

Saluda Grade Coffee Saluda, NC
Dark Spore Mushrooms Piedmont, SC
MacGregor Orchard Travelers Rest, SC
Trail Place Farms Roebuck, SC
Noonday Farms Landrum, SC

Vicario Liqueurs Greer, SC
Carolina Bee Company Travelers Rest, 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.