



Brunch

Presented by

Executive Chef Haydn Shaak

Sous Chefs Josh Hamrick & Perrin Gardner

Domestique Breakfast*	18
2 Eggs Any Way, Bacon, Potato Hash, Toast	
Omelet of the Day*	18
Chef's Daily Selection of Local + Seasonal Ingredients <i>With Potato Hash, Vegetarian Upon Request</i>	
Chef's Brunch Special*	24
<i>Inspired by the Season</i>	
Shrimp + Grits	22
Andouille Sausage, Heirloom Tomato, Herb Butter Broth	
Chicken + Waffles	20
Calabrian Honey, Whipped Chive Butter, Sweet Potato	
Domestique Salad	17
Pickled Shallots, Shaved Prosciutto, Goat Cheese, Pistachio Crumble <i>With Soup of the Day</i>	
Short Rib Grilled Cheese	16
House Made Jus, Agrodolce, Pickled Shallots, Cheddar <i>With Fries</i>	
Ravioli	19
Smoked Salmon, Dill, Roasted Tomatoes, Creamed Leeks	
100% Grass Fed Burger*	21
Smoked Bacon, Garlic Aioli, Caramelized Onions, Provolone <i>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.