



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>Smoked Bacon, Heirloom Tomato, Herb Butter Broth</i>	
Pesto Chicken Salad	19
<i>Croissant Roll, Sun-Dried Tomatoes, Feta Cheese With Kettle Chips</i>	
Domestique Salad	18
<i>Apples, Dried Cherries, Pickled Onions, Goat Cheese, Toasted Hazelnuts With Soup of the Day</i>	
Crispy Duck Quarters*	22
<i>Marinated Lentils, Arugula, Dried Dates, Shaved Radish, Slivered Almonds</i>	
Bolognese + Burrata	23
<i>House Made Bucatini, San Marzano Sugo, Fried Garlic, Balsamico</i>	
Fried Grouper	24
<i>Black Rice, Mustard Greens, Roasted Bell Peppers, Smoked Paprika Crema</i>	
100% Grass Fed Burger*	21
<i>Smoked Bacon, Fried Egg, Fried Onions, Cheddar Cheese, Spicy Mayo 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.