



Brunch

Presented by
Executive Chef Haydn Shaak
Sous Chef Josh Hamrick

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>Smoked Bacon, Heirloom Tomato, Herb Butter Broth</i>	
Challah French Toast	21
<i>Mixed Berries, Whipped Cream, Applewood Smoked Bacon</i>	
Smoked Salmon Bagel	25
<i>Caper Cream Cheese, Pickled Onions, Cucumber, Potato Hash</i>	
Southern Fried Chicken Padano	32
<i>House Made Shells, Sweet Olives, San Marzano Sugo, Black Garlic Balsamico</i>	
Avocado Toast	18
<i>Pancetta, Calabrian Chili Spread, Benne Seeds, Lemon Olive Oil</i>	
100% Grassfed Burger*	21
<i>Fried Shallots, Pesto Mayo, Goat Cheese</i>	
<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>Green River, Lavender Limoncello, Pisgah Breakfast, Tulsi Rose, Mountain Chai, Spiced Apple Butter</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.