



Brunch

Presented by
Executive Chef Haydn Shaak
Sous Chef Josh Hamrick

Domestique Breakfast*	18
2 Eggs Any Way, Bacon, Potato Hash, Toast	
Omelet of the Day*	18
Chef's Daily Selection of Local + Seasonal Ingredients With Potato Hash, Vegetarian Upon Request	
Chef's Brunch Special*	24
Inspired by the Season	
Shrimp + Grits	22
Heirloom Tomato, Smoked Bacon, Herb Butter Broth	
Pesto Chicken Salad Sandwich	19
Focaccia Bread, Provolone Cheese, Toasted Almonds, Wild Arugula Served With Kettle Chips	
Grilled Pork Loin	22
Sweet Potatoes, Collard Greens, Peppers + Onions, Mustard Q	
Wild Mushroom Pasta	20
House Made Shells, Roasted Tomatoes, Heirloom Eggplants, Grana Padano	
Domestique Salad	19
Apples, Candy Stripe Beets, Dried Figs, Shaved Radish, Hazelnuts Served with Soup of the Day	
100% Grassfed Burger*	21
'Nduja, Prosciutto, Cheddar Cheese, Calabrian Chili Mayo Served With Fries	

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
Jasmine Gold Green Tea, Lavender Limoncello, Pisgah Breakfast, Tulsi Rose, Mountain Chai, Asheville Grey, Blue Ridge Mountain Mint, Pumpkin Pie Chai, Snow Day Peppermint	

Nat Bradford Seneca, SC	Saluda Grade Coffee Saluda, NC	Vicario Liqueurs Greer, SC
Table Rock Tea Pickens, SC	Dark Spore Mushrooms Piedmont, SC	Carolina Bee Company Travelers Rest, SC
Grow Food Charleston, SC	MacGregor Orchard Travelers Rest, SC	Six & Twenty Distillery Piedmont, SC
Sidewall Bakery Travelers Rest, SC	Trail Place Farms Roebuck, SC	Annie's Bakery Asheville, NC
Ashe Acre Farms Travelers Rest, SC	Noonday Farms Landrum, SC	G.U.S.T.O. Seafood Greer, SC

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.