



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 <i>With Potato Hash, Vegetarian Upon Request</i>	
Chef's Brunch Special*	24
<i>Inspired by the Season</i>	
Shrimp + Grits	22
Heirloom Tomato, Smoked Bacon, Herb Butter Broth	
Chicken Padano	24
Cavatappi Pasta, San Marzano Sugo, Heirloom Tomatoes, Basil	
Grilled Pork Loin	26
Mashed Sweet Potatoes, Grilled Apple Mostarda, Brassicas	
Shrimp Diavolo	21
Casarecce Pasta, Calabrian Chilis, Sun-Dried Tomatoes, Crispy Garlic Chips	
Domestique Salad	19
Clementines, Shaved Radish, Pepitas, Goat Cheese <i>Served with Soup of the Day</i>	
Turkey Panini	20
Sour Cherry Aioli, Wild Arugula, Prosciutto, Dijon <i>Served with Chips</i>	
100% Grassfed Burger*	21
Smoked Bacon, Fried Onion, Honey Mustard Aoli, Provolone <i>Served 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>Jasmine Gold Green Tea, Lavender Limoncello, Pisgah Breakfast, Tulsi Rose, Mountain Chai, Asheville Grey, Blue Ridge Mountain Mint, Pumpkin Pie Chai, Ginger Turmeric, Snow Day Peppermint, Spiced Apple Butter, Winter Wonderland Wintergreen</i>	

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
Alvin Langston Greenville, 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.