

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
Table Rock Tea Pickens, SC
Grow Food Charleston, SC
Alvin Langston Greenville, SC
Ashe Acre Farms 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
G.U.S.T.O. Seafood Greer, SC