



Brunch

*Presented by
Executive Chef Haydn Shaak*

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>Heirloom Tomato, Smoked Bacon, Herb Butter Broth</i>	
Wild Mushroom Pasta	22
<i>Roasted Tomatoes, Caramelized Onions, Crunchy Garlic, Artichoke Alfredo</i>	
Prosciutto Benedict	24
<i>Provolone, Purple Sweet Potatoes, Roasted Cauliflower, Smoked Paprika Bearnaise</i>	
Grapefruit + Beet Salad	19
<i>Shaved Radish, Dried Apricots, Hazelnuts, Feta, Berry Vinaigrette Served with Soup of the Day</i>	
Chicken Parmesan	23
<i>Creamy Polenta, Pancetta Braised Cabbage, San Marzano Sugo, Black Garlic Balsamico</i>	
100% Grassfed Burger*	21
<i>Candied Bacon, Pickled Jalapeno, Sunny Up Egg, Cheddar 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
I See Fungi 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

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