



Brunch

Presented by
Executive Chef Haydn Shaak

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*	25
<i>Inspired by the Season</i>	
Shrimp + Grits	22
Heirloom Tomato, Smoked Bacon, Herb Butter Broth	
Blackberry + Beet Salad	19
Shaved Radish, Dried Apricot, Toasted Almonds, Feta Cheese <i>Served with Soup of the Day</i>	
Wild Mushroom Pasta	22
Campanelle, Roasted Corn, Sun-Dried Tomatoes, Garlic Chips, Pecorino	
Grilled Pork Loin	24
Sweet Potato Hash, Baby Carrots, Purple Radish, Hot Honey Mustard	
100% Grass Fed Burger*	21
Apple Wood Smoked Bacon, Roasted Mushrooms, Provolone Cheese, Calabrian Chili Mayo <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, Hibiscus Mojito</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.