



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 With Potato Hash, Vegetarian Upon Request	
Chef’s Brunch Special*	25
Inspired by the Season	
Shrimp + Grits	22
Heirloom Tomato, Smoked Bacon, Herb Butter Broth	
Tomato + Watermelon Panzanella	19
Shaved Radish, Cucumbers, Pickled Onions, Almonds, Goat Cheese, Lemon Vinaigrette Served with Soup of the Day	
Calabrian Sausage + Raviolis	24
Ricotta Filled, Summer Peppers, Caramelized Onions, Pancetta, San Marzano Sugo	
Pesto Chicken Salad Sandwich	20
Focaccia Bread, Sun-Dried Tomatoes, Pesto Mayo, Pumpkin Seeds Served with Kettle Chips	
Roasted Eggplant + Wild Mushrooms	23
Campanelle Pasta, Heirloom Tomatoes, Alfredo Verde, Pecorino	
100% Grass Fed Burger*	21
Applewood Smoked Bacon, Tomato Jam, Fried Onions, Provolone 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, Ginger Turmeric, Snow Day Peppermint, Spiced Apple Butter, Winter Wonderland Wintergreen, Hibiscus Mojito	

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.