



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<br>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                                                              |    |
| Calabrian Sausage + Ravioli                                                                                   | 24 |
| Ricotta Filled, Peppers + Onions, Green Basil, Crunch Garlic                                                  |    |
| Apple + Date Salad                                                                                            | 19 |
| Shaved Radish, Toasted Almonds, Pickled Onions, Goat Cheese, Berry Vinaigrette<br>Served with Soup of the Day |    |
| Deep Fried French Toast                                                                                       | 23 |
| Peach Conserva, Mascarpone Crema, Cane Syrup, Candied Nuts, Applewood Smoked Bacon                            |    |
| Grilled Chicken Sandwich                                                                                      | 25 |
| Brie Cheese, Fig Mustard, Slab Cut Bacon, Wild Arugula, Sourdough Bread<br>Served with Soup of the Day        |    |
| 100% Grass Fed Burger*                                                                                        | 22 |
| Prosciutto, Provolone Cheese, Pesto Onions, Sun-Dried Tomato Mayo<br>Served with Fries                        |    |

From the Café

|                                                                                                                                                                                                                                                                 |   |
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| 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.