



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	
Short Rib Ragu	22
Campanelle Pasta, Cured Tomatoes, Caramelized Onions, Basil, Grana Padano	
Roasted Beets + Feta Salad	19
Dried Figs, Shaved Radish, Pickled Onions, Toasted Almonds Served with Soup of the Day	
Smoked Salmon Breakfast Bagel	21
Applewood Smoked Bacon, Sunny Up Egg, Sweet Potato Hash, Fall Squash Salad	
Pesto Chicken Salad Sandwich	20
Croissant Bun, Wild Arugula, Pumpkin Seeds, Sun-Dried Tomato Served with Kettle Chips	
100% Grass Fed Burger*	22
Pepperoni Spread, Provolone, Fried Mushrooms, Truffle Mayo 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.

