



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	
Chicken Gremolata	21
Black Rice, Roasted Garlic, Broccolini, Fall Squash	
Pear + Date Salad	19
Shaved Radish, Pickled Onions, Almonds, Feta, Berry Vinaigrette Served with Soup of the Day	
Wild Mushrooms + Eggplant Pasta	20
Penne, Heirloom Tomatoes, Basil, Grana Padano	
Beef Short Rib	25
Roasted Potatoes, Purple Cabbage, Caramelized Onions, Rosemary Demi	
100% Grass Fed Burger*	22
Applewood Smoked Bacon, Fried Mushrooms, Cheddar Cheese, 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.

