restaurant . café . bar

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

Roasted Chicken Pasta — 23
Campanelle, Cured Tomatoes, Kale, Feta, Pepperoni Alfredo

Roast Beef + Cheddar Melt — 21
Ciabatta Bread, Caramelized Onions, Calabrian Mayo
Served with Truffled Hashbrowns

Steak Caprese — 24
Roasted Potatoes, Heirloom Tomatoes, Mozzarella, Black Garlic Balsamic

Apple + Fig Salad — 19
Shaved Radish, Pickled Onions, Toasted Almonds, Goat Cheese
Served with Soup of the Day

100% Grass Fed Burger* — 22
Applewood Smoked Bacon, Fried Mushrooms, Onion Jam, Blue Cheese, Truffle Mayo
Served with Fries

From the Café

Table Rock Tea Company Iced Tea *Sweet or Unsweet* — 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.