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

Short Rib Ragu 23
Campanelle Pasta, Roasted Tomatoes, Sweet Peppers, Basil, Grana Padano

Wild Mushroom Risotto 21
Melted Leeks, Pumpkin, Fennel Pollen, Porcini Crema, Pecorino

Southern Fried Chicken 23
Upcountry Collard Greens, Molasses Baked Beans, Sweet Potato Hash, Craft Hot Sauce

Apple + Date Salad 19
Shaved Radish, Toasted Almonds, Goat Cheese, Romaine, House Vinaigrette
Served with Soup of the Day

100% Grass Fed Burger* 22
Applewood Smoked Bacon, Blue Cheese, Blackened Onions, Cheddar, Roasted Garlic 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.