

STARTERS

Stella's Signature

ONION SOUP GRATINEE' 8

caramelized onion, gruyere, baguette

SEASONAL SOUP DU JOUR 5 / 7

TUNA TARTARE 13

miso pickles, avocado mousse, puffed rice, kanzuri aioli

WHIPPED CHEDDAR & PEPPADEW DIP 8

smoked paprika, peppadews, pickled okra, house crackers

Fromage

choose 2 - market price

choose 4 - market price

cow

ASHER BLUE 5

whipped honey
thomasville, ga

sheep

WHISPERING PINES

MANCHEGO 8

pickled cherries
mauldin, sc

cow

WILD BOAR 8

shallot mushroom chutney
charleston, sc

goat

FORX FARM

GOUDA 7

port poached pears
anderson, sc

Charcuterie

-choose-

3 for 16

5 for 25

-porchetta di testa

-coffee rubbed

n.c. bresola

-rabbit rillette

-chicken liver mousse

-country pate

Mussels & Frites

14

-smoked tomato broth,
bacon parmesan

-white wine, pickled garlic,
fine herbs

-green curry, cilantro, peanut

SALADS

Grilled Endive & Bibb Salad

petite 9 / entrée 11

apples, pickled grapes, Roquefort, hazelnuts
verjus mustard vinaigrette
- add poached chicken 3

Seared & Chilled Tuna Salad Nicoise

petite 12 / entree 16

asparagus, radish, nicoise olives
fingerling potatoes, hard boiled egg, sherry vinaigrette

Beef Carpaccio 13.75

italian dressing, salami & provolone chopped salad
- add a fried egg 1.50

Crispy Duck Lyonnaise Salad 13.50

friséé lettuce, poached farm egg, arugula
warm bacon vinaigrette

Bahn Mi "Chef's" Salad 13

vietnamese spiced bologna, pickled vegetables
bean sprouts, peanuts, mint, basil, pate toast
ginger lime dressing

SANDWICHES

choose one side

Croque Madame 12.25

Parisian ham, grainy mustard, fried egg, Mornay, sourdough

Stella's French Dip 12.75

bakehouse demi baguette, shaved beef, roast beef au jus

Roasted Mushroom Grilled Cheese 11.75

tomato jam, gruyere, caramelized onions, sourdough

Brasserie Burger (9oz)

bacon jam, gruyere cheese, b&b pickles, charred onion aioli,
housemade english muffin, pommes frites - 15

ENTREES

Abundant Seafood Fish Du Jour (market price)

chef's preparation

Quiche Du Jour 11

mixed greens vinaigrette

Steak Frites 15

grilled NC hangar steak, maitre d' butter, mixed greens vinaigrette,
pommes fritesadd a fried egg for 1.50



SIDES 4

Pommes Frites

charred onion aioli

Warm Potato Salad

potato confit, kanzuri, herbs

Grilled Asparagus

preserved lemon, parmesan

Salad Verte

citrus vinaigrette

• add fried egg to anything 1.50

* gluten free bread available 2

DHEC Advisory menu contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses