



## STARTERS & SHARE PLATES:

### **Happy Cow Buttermilk Biscuits & Seasonal Jam**

\*3 for \$6 / 5 for \$9

\*add sausage gravy \$4

### **Crispy Pimento Cheese Fritters 12**

broccoli slaw, crispy ham

### **Housemade Granola & Split Creek Farm Yogurt 5**

local honey-*gs*

### **Soup du Jour 5 / 7**

changes daily, seasonal preparation -*gs*

### **Stella's Sticky Buns 9**

cinnamon brioche buns, pecans, vanilla glaze

### **Open Faced Avocado Toast 10**

crispy lardons, tomato chutney

### **Stella's 'Southern' Poutine 12**

chimichurri, house made chorizo gravy, queso fresco, pommes frites, fried farm egg

## **\*FEATURED COCKTAILS\***

### **Pimm's Cup 8**

Pimm's #1, cucumber, lemon, mint, ginger ale

### **Pitcher of Mimosas 24**

French sparkling wine & fresh orange juice

### **Pitcher of Seasonal Sangria 24**

Changes weekly! Ask your server

### **Vanilla Iced Coffee Cocktail 10**

Counter Culture iced coffee, vanilla vodka, Irish cream, chocolate sauce, whipped crème fraiche

Parties of 6 or more are subject to 20% service charge

\* {gs}\* Indicates gluten sensitive friendly, gluten free items, & items easily modified to be gluten free

\* DHEC Advisory: A possible health risk may exist by eating undercooked ground beef at an internal temperature less than 155 degrees Fahrenheit.

Guests who prefer a temperature less than medium well (155 degrees) must be at least 18 years of age.



## BRUNCH MENU



## ENTREES & SANWICHES

### **Local Beet Salad 12**

arugula, house ricotta, roasted winter squash, shaved radish, brown butter pepitas, arugula pesto, toasted almond vinaigrette -*gs*

\* add pulled chicken 4

### **Pan Fried Crab Cake Sandwich 16**

green tomato gribiche, Tyger River greens, shaved local radish, grilled brioche bun, pommes frites

### **Brasserie Burger 15\*** *toasted brioche bun, pommes frites*

bacon jam, american cheese, b&b pickles, special sauce -*gs*

### **Croque Madame Sandwich 13.25**

parisian ham, grainy mustard, fried farm egg, Mornay cheese sauce, Bake Room sourdough

### **Bethel Trails Farm Egg Quiche 16**

mixed greens, vinaigrette, charred local carrots

\**choice of crust: regular or gluten free*

### **Classic Steak & Eggs Frites 20**

grilled NC hangar steak, two fried farmer eggs, maitre d' butter, pommes frites & mixed greens -*gs*

### **Brioche French Toast 12**

battered brioche bread, whipped crème fraiche, seasonal jam, almonds, real maple syrup

\**add a side of bacon 3*

### **Abundant Seafood Fish Du Jour**

seasonal preparation / mkt price -*gs*

### **The Traditional Breakfast 16**

two scrambled farmer eggs, sugar cured bacon, twice baked cheddar grits, fruit & Happy Cow Buttermilk biscuit -*gs*

### **Stella's Original Shrimp & Grits 18**

creamy grits, bell peppers, tomatoes, bacon & scallions -*gs*

### **Braised CAB-Certified Angus Beef- Brisket 18**

caramelized onions, charred peppers, soft herbs, collard greens, crispy potatoes, braising jus



## SIDES & PASTRIES:

### Sides:

#### **Pommes Frites 4.50**

charred onion aioli -*gs*

#### **Olive Oil Grilled Asparagus 5**

shaved parmesan & cured egg yolk -*gs*

#### **Twice Baked Cheddar Grit Cake 4.50**

green tomato chutney -*gs*

#### **Seasonal Fruit 4.50-*gs***

#### **Sugar Cured Bacon 3-*gs***

add a Fried Farmer Egg 1.50-*gs*

### Housemade Pastries:

#### **Chef's Choice 3**

(changes daily)

Donuts, Muffin, Scone

#### **Local Strawberry Thyme Oatmeal Bars 3**

#### **Chocolate Chip Cookie 1.75**

#### **Gluten Free Local Sweet Potato Scone 3**

apricot glaze

\*add a fried farmer egg to anything \$1.50

\*substitute gluten free sandwich bread \$2

\*substitute a cup of soup of the day or small green salad for \$1.50



# BRUNCH BEVERAGES



## MIMOSAS:

### w/ French sparkling wine 8

~The Original- fresh orange juice

~Cherry Mimosa- tart cherry juice

~The 'Beeter' Mimosa - orange & beet juice

## COCKTAILS:

### Hendrick's Cucumber Basil Collins 10

Hendrick's gin, cucumber, lemon-lime, basil, soda

### Classic Kir Royale 7

French sparkling, dark berry cassis, lemon twist

### The Paloma 8 – up or on the rocks?

white tequila, fresh pink grapefruit, fresh lime, soda, bergamote sugar & salt rim

### Agave Jalapeno Margarita 10

lunazul blanco, lime juice, agave, jalapeno

### The Name Changer 8

st. germain, vodka, cranberry, grapefruit, sparkling wine, served up

### Original Daquiri 8

lime infused Don Q white rum, fresh lime juice, simple syrup, served up

### Gin & House-Made Tonic

Choose your gin & house-made tonic full of botanicals, spices, citrus & herbs!  
(wide selection of gin, ask your server)

## BLOODY MARYS:

### Signature Brasserie Bloody Mary 8

Our specialty Cajun spiced recipe & house vodka  
~ Make it a *Bloody Maria* with Lunazul Tequila  
~ Make it a *Briny Bloody* with extra olive juice

### Spicy Brasserie Bloody Mary 8

Our Cajun recipe with a kick & sriracha rim

### Michelada 8

Modelo beer, spiced tomato juice, lime & spices

## DRAFT BEER

### Stella Artois 6

Belgian Lager- 5%

### 312 Urban Wheat Ale 6

Chicago, IL – Wheat Ale – 4.2%

### Brewery 85 Quittin' Time 6

Greenville, SC - 7.1%

Local Helles Bock

### Palmetto Brewing Co.

#### 'Palmetto Amber' 7

Charleston, SC – 5.8%

American Amber Ale

### Red Hare Brewing Co

#### 50 / 50 ~ Shandy 7

Marietta, GA – 4.2%

IPA & Grapefruit Soda

### Wicked Weed 'Pernicious' IPA 7

Asheville, NC– 7.3%

India Pale Ale

## GLASSES OF RED

### Pinot Noir Viejo de Valle

Valle Central, Chile, 2016

### Pinot Noir, Pike Road

Willamette Valley, Oregon, 2015

### Gamay, Cru Beajolais, Pierre Chermette

Beaujolais, France 2016

### Salice Salentino

Salento, Italy 2013

### Cotes du Rhone, Verquiere

Grenache, Syrah, Mourvedre, France, 2015

### Malbec, Amayan, Belhera Estate

Mendoza, Argentina, 2015

### Garnacha Tinto, Laya

Almansa Spain, 2014

### Merlot, Chateau Pilet

Bordeaux, 2014

### Cabernet Sauvignon, Clos La Chance

Estate Grown, Central Coast, California, 2016

petite / fun / btl

7 / 12 / 34

10 / 16 / 48

11 / 18 / 53

7 / 12 / 34

8 / 14 / 38

9 / 15 / 44

8 / 14 / 38

8 / 14 / 38

12 / 19 / 56

## GLASSES OF WHITE

### SPARKLING

petite / fun / btl

### Bele Casel Col Fondo Prosecco, 2015

10 / 16 / 48

### Jacques Pelvas Brut Rose, NV

7 / 12 / 34

## WHITE & ROSÉ WINES

petite / fun / btl

### Rosé, Guilhem

Languedoc, France, 2016

### Riesling, Single Post

Mosel, Germany, 2015

### Pinot Grigio, Bidoli

Friuli, Italy, 2016

### Picpoul de Pinet, Bastion

Picpoul, France 2016

### Savoie Blanc, Viallet

white blend, Savoie, France 2016

### Sauvignon Blanc, Jean Marc Barthez

Bordeaux, France, 2015

### Sauvignon Blanc, Schug

Sonoma Coast, California, 2016

### Chardonnay, Bernier

Languedoc, France 2016

### Chardonnay, Robin K.

Russian River Valley, CA, 2015

### Garnacha Blanca, Alavesa Tierra

Rioja, Spain, 2014

8 / 14 / 38

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8 / 14 / 38

7 / 12 / 34

10 / 16 / 46

8 / 14 / 38

10 / 15 / 48

8 / 14 / 38

## COFFEE MENU

### Featuring Counter Culture

Big Trouble, Forty-Six, & Decaf 'Slow Motion'

Add a kick to your coffee! Irish Cream, Tia Maria or Frangelico

### DRINKS:

#### Drip Coffee 2.75

(regular or decaf)

#### Happy Cow Hot

#### Chocolate 3

Housemade

Marshmallows

#### Chai Latte 3.50

(chai tea w/ 8oz milk)

#### Hot Tea 2.50

### ESPRESSO:

#### Espresso 2.25

(2oz)

#### Macchiato 2.75

(espresso w/ 2oz milk)

#### Cortada 3.00

(espresso w/ 3oz milk)

#### Cappuccino 3.25

(espresso w/ 4oz milk)

#### Americano 2.50

(espresso w/ water)

#### Latte 3.75

(espresso w/ 8oz milk)

### Milks:

Happy Cow Whole

Happy Cow Chocolate

Skim Milk

Almond Milk / .25

### Additions: .75

Housemade Marshmallows

### House-Made Syrups:

Vanilla Thyme

Dark Chocolate

Salted Caramel

Agave Lavender

