

Local Farms & Suppliers!

For more than a decade it has been our unwavering mission to serve our guests the best quality products we can find. We shop local because; it *supports small business & our local economy*, keeps the dollars here in the upstate, *it's fresher*, doesn't have to travel as far, *it's made with love by local people who are passionate about what they do* and most importantly ... *it tastes better!!*

Every amazing and hardworking farmer, rancher, fisherman, shrimper & artisan that we work with goes above and beyond to provide us the best foodstuffs possible. We hope you enjoy the products you have here, and that you shop local too!

Meat

free range, hormone & antibiotic free

Bethel Trails Farm

Gray Court, SC

eggs, chicken, pork & rabbit

Heritage Farms Pork

Goldsboro, NC

Berkshire pork

Manchester Farms Quail

Columbia, SC

quail & quail eggs

Springer Mountain Farms

Northeast GA

100% all-natural chicken

Dairy

pesticide & chemical free

grass fed cows, antibiotic & hormone free

Blue Ridge Creamery | *Traveler's Rest, SC*

artisanal cheese

Forx Farm | *Anderson, SC*

artisan raw milk gouda cheese

Happy Cow Creamery | *Pelzer, SC*

whole milk & buttermilk

Hickory Hill Milk | *Edgefield SC*

whole milk

Split Creek Farms | *Anderson, SC*

goat cheese, feta cheese, & yogurts.

Sweet Grass Dairy | *Thomasville, GA*

handcrafted cheeses

Bread & Grains

The Bake Room | *Greenville, SC*

Baguette & Sourdough- Artisanal breads, locally milled flour.

Adluh Mills | *Columbia, SC*

Stone ground grits

Historic SC Mill, SC corn

Anson Mills | *Columbia, SC*

Carolina Gold Rice & Farro

organic heirloom grains & rice

Hurricane Creek Farms | *Pelzer, SC*

stone ground grits, hydroponic produce

Seafood

Abundant Seafood | *Mount Pleasant, SC*

sustainable caught Carolina seafood

Carolina Classics | *Ayden, NC*

NC Catfish

Wild Caught American Shrimp

Ask Your Grocer!

We are committed to only serving

wild caught domestic shrimp!

Other

Bradford Family Pickles | *Sumter, SC*

watermelon rind pickles

Hickory Nut Gap | *Fairview, NC*

artisanal meats & charcuterie

Horsecreek Honey Farm | *Bowman, SC*

infused honeys

Red Clay Hot Sauce | *Greenwood, SC*

artisanal hot sauces

Produce

our produce is sustainable, all natural & chemical free

Bioway Farms | *Ware Shoals, SC*

variety of seasonal produce, certified organic

Crescent Farms | *Clinton, SC*

variety of seasonal produce, USDA certified organic

Tyger River Smart Farm | *Greer, SC*

hydroponic greenhouse

Happy Berry | *Six Mile, SC*

variety of berries, figs & grapes (*seasonal*)

Jackson Farms II | *Lyman, SC*

peaches, fruit, vegetables & flowers (*seasonal*)

Beechwood Farms | *Marietta, SC*

assorted fruit & vegetables (*seasonal*)

***Upstate Greens** | *Greenville, SC*

grown all-naturally, organic soils, feed & seed

****Part of the Homegrown by Heroes Project-Veteran Owned!***

Farmer's Markets

Greenville State Farmers Market

Monday-Saturday

Greenville Farmers Market

Saturdays, May-Oct

Mauldin Market

Open Daily

Simpsonville Farmers Market

May-Oct



Beverages

Blenheim Gingerale Beverages | *Hamer, SC*

historic SC *Blenheim mineral water springs*

Charleston Tea Company | *Wadmalaw Is. SC*

hot & iced tea, America's ONLY tea plantation

Counter Culture Coffee | *Roasted in Durham, NC*

sustainable, coffee from around the world

Local / Regional Beers & Spirits

Brewery 85 | *Greenville, SC*

Quest Brewery | *Greenville, SC*

Palmetto Brewing Co. | *Charleston, SC*

Wicked Weed Brewing | *Asheville, NC*

Charleston Distilling Co. | *Charleston, SC*

Jasper's Gin, bourbon barrel aged gin

Dark Corner Distillery | *Greenville, SC*

Jocassee Gin, infused with honeysuckle & magnolia blossom harvested from banks of Lake Jocassee

DINNER MENU



STARTERS:

Stella's French Onion Soup 8
caramelized onions, melted gruyere, baguette -gs

Whipped Pimento Cheese Dip 8
pickled peppers, pickled okra, house crackers -gs

Happy Cow Buttermilk Crispy Okra Frites 8.50
sorghum aioli

Stella's 'Fried Rice' 11.50
shaved carrot, grilled red onion, soft herbs, field peas, farm egg, charred octopus, pork belly, crispy rice -gs

Beef Tenderloin Carpaccio * 12
shaved fennel, citrus, crispy capers, pickled red onion jam, arugula, shaved grana padano, olive oil -gs

SALADS:

Local Beet Salad 10
local strawberry, shaved radish, basil pesto, brown butter pepitas, blue ridge fromage blanc, toasted almond vinaigrette -gs

Salad Lyonnaise 10
friséé lettuce, sugar cured bacon, roasted mushrooms, sherry mustard vinaigrette, poached farmer egg -gs

Bibb Lettuce Salad 8
Happy Cow lemon-buttermilk dressing, Tyger River bibb lettuce, croutons & soft herbs -gs

Marinated Red Royal Shrimp 16
Tyger River mixed lettuce, asparagus, pickled peppers, soft herbs, candied pecan gremolata, herb vinaigrette -gs



God Bless & Support our Local Farmers!
Please, ask for wild caught American Shrimp at your local grocer.

TABLE SHARE & SMALL PLATES:

DOMESTIC ARTISAN CHEESES 22
port poached pears, whipped local honey pickled cherries, bacon benne seed brittle, house crackers, grilled Bake Room baguette -gs

STELLA'S BUTCHER PLATE 22
variety of house cured meats, sausage & patés, fennel jam, pickled relish, grainy mustard, bacon jam, citrus mostarda & aji dulce hot sauce, house crackers, grilled Bake Room baguette -gs

PLOUGHMAN'S PLATTER 39
a combination of our artisan cheeses, butcher plate, all house accompaniments -gs

ENTREES:

Classic Steak Frites 27 *
hangar steak, pommes frites, maître d' butter, friséé & arugula, -gs
~ Stella's steak sauce upon request

Grilled 12oz NY Strip Steak 31 *
salad of arugula, crispy sweet onions, smashed & fried potato, citrus, soft herbs, pickled local peppers, cracked pepper bordelaise -gs

Brasserie Burger 14 *
bacon jam, american cheese, house-made b&b pickles, special sauce, pommes frites -gs

Buttermilk Fried Chicken 21
grilled peppers, melted spring onions, butter beans, stewed fingerling potato, english pea pesto, sweet & sour sauce

Vietnamese Vegetable Pot au Feu 19
shiitake, spicy kimchee, pickled squash, collards, vegetable broth, poached farmer egg, soba noodles

Crispy NC Catfish 23
english peas, charred leeks, fried corn, local kale, NC country ham, benne seeds, rice grits, sweet corn & crab jus -gs

Duck & Dumplings 24
confit duck leg, gnocchi, stewed tomato, charred carrots, oyster mushrooms, mustard greens, caraway duck jus -gs

Grilled Heritage Farms 12oz Pork Chop 28
asparagus, grilled corn, local turnip greens, preserved lemons, black eyed peas, hen of the wood mushrooms, pulled pork cheek, spiced pork rinds, smoked broth -gs

Stella's Signature Shrimp & Grits 26
roasted bell peppers, bacon, creamy smoked grits, roasted tomato jus -gs

MUSSELS & FRITES 15 -gs
grilled bakeroom sourdough
choose a preparation:
-smoked tomato broth, bacon, parmesan
-caramelized onions, basil, Blue Ridge blue cheese

BLUE RIDGE CREAMERY CAMEMBERT 21
whole roasted & caramelized, seasonal jam, crispy duck fat potato, sliced apples, grilled bakeroom sourdough -gs



SIDES 6

Creamed Local Kale -gs
country ham, aleppo pepper
Skillet Seared Mushrooms
smoked butter, toasted brioche crumbs, garlic confit, soft herbs -gs
Tempura Fried Asparagus
spiced lime aioli -gs
Pommes Frites
charred onion aioli, béarnaise, -gs



Our private room is available
for all your group dining needs!
Ask your server for more information

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 ask your server for details
* DHEC Advisory: A possible health risk may exist by eating undercooked ground beef at 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.