



## STARTERS & SHARE PLATES:

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

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

\*add sausage gravy \$4

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

housemade B&B pickles, deviled egg yolks,  
crispy NC country ham

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

cinnamon brioche buns, pecans, vanilla glaze

### **Stella's French Onion Soup 8 \* {gs}**

caramelized onions, melted gruyere, baguette

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

changes daily, seasonal preparation \* {gs}

### **Stella's 'Southern' Poutine 13**

chimichurri, house made chorizo gravy, queso fresco,  
pommes frites, fried farm egg \* {gs}

### **Brunch Boost Plate 16**

house made granola & greek yogurt; avocado toast with  
smoked bacon & tomato jam; kale salad with apple,  
pickled mustard seed, green goddess dressing &  
Blue Ridge Creamery whipped fromage blanc, \* {gs}

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

#### **Pitcher of Mimosas 24**

French sparkling wine & fresh orange juice

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

Changes weekly! Ask your server

### **\*BUBBLES n' POPS\***

#### **King of Pops Artisanal Popsicles 10**

French Brut Rose or Spanish Cava

#### **Choice of Pop**

Strawberry Lemonade / Peach / Raspberry Lime

\* Please inquire with your server for chef's seasonal choice  
daily vegan and vegetarian option! \*



## **BRUNCH MENU**



## ENTREES & SANDWICHES

### **Local Beet Salad 12**

apple, shaved squash, arugula, brown butter pumpkin seeds, basil,  
house ricotta, toasted farro, sorghum vinaigrette \* {gs}

\* add grilled shrimp 6

### **Fried Crab Cake Sandwich 17**

sweet & sour pickles, local savoy cabbage slaw, Tyger River bibb,  
grilled brioche bun, pommes frites \* {gs}

### **Brasserie Burger 16 \***

bacon jam, gruyere cheese, house-made b&b pickles, special sauce,  
pommes frites \* {gs}

### **Croque Madame Sandwich 14**

parisian ham, grainy mustard, fried farm egg,  
mornay sauce, Bake Room sourdough, pommes frites \* {gs}

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

mixed greens, citrus vinaigrette, charred carrot  
\*choice of crust: regular or gluten free

### **Classic Steak & Eggs Frites 21**

grilled hangar steak, two fried farmer eggs,  
maitre d' butter, pommes frites, mixed greens \* {gs}

### **Brioche French Toast 14**

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**

roasted bell peppers, bacon, creamy smoked grits, roasted tomato jus \* {gf}

### **Braised Beef Brisket 18**

caramelized onions, charred peppers, soft herbs, winter green,  
cremini mushroom, crispy potatoes, braising jus \* {gs}



## SIDES & PASTRIES:

### **Pommes Frites 4.50**

charred onion aioli \* {gs}

### **Crispy Brussel Sprouts 5**

caramelized onions, bacon, toasted almonds,  
goat cheese, apple cider vinegar glaze \* {gf}

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

green tomato chutney \* {gf}

### **Seasonal Fruit 4.50 \* {gf}**

### **Sugar Cured Bacon 3 \* {gf}**

add a **Fried Farmer Egg 1.50\* {gf}**

## Housemade Pastries:

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

Donuts, Muffin, Scone \* {gs}

### **Double Chocolate Brownie 3**

### **Chocolate Chip Cookie 2**

\*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

\* {gf} Indicates gluten free

\* {gs} Indicates gluten sensitive, however, item can be  
adjusted to be gluten free. Please ask your server for details!

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

\* 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

# BRUNCH BEVERAGES

## DRAFT BEER

### Stella Artois 6

Belgian Lager- 5%

### Brewery 85 Quittin' Time 6

Greenville, SC - Local Helles Bock - 7.1%

### New Belgium 'Brut' IPA 7

Asheville, NC – Bubbly, dry, crisp, - India Pale Ale – 6.7%

### Brewery 85 'Yeoman's Brown Ale' 7

Greenville, SC – Local American Bourbon Barrel Brown Ale -6.4%

### Narragansett Lager 5

Pawtucket, RI – Classic New England Lager – 5%

### Wicked Weed Pernicious 8

Asheville, NC – India Pale Ale – 5.2%

## BEER - CRAFTED / DOMESTIC / IMPORTED

Beck's (NA) - 5

Bud Light- 4

Bell's Amber – 6

Brewery 85 Fishin' Beer - 6

Coast Kolsch- 6

Devils Backbone Vienna Lager – 7

Frankenstark Belgian Style Golden Ale – 6

Lefte Blond- 6

Lonerider Sweet Josie Brown Ale- 6

Lonerider Shotgun Betty Hefeweizen Ale- 6

Michelob Ultra- 4

Miller Light- 4

New Belgium Sour Saison-7

Southern Barrel Wild Bramble Sour- 6

Spoaty Oaty Pale Ale – 6

West Brook One Claw- 6

Wicked Weed Astronomical-16oz Can- 8

Wicked Weed Uncle Ricks Pilsner - 7

## COCKTAILS:

### ROGUE NEGRONI 10

Campari, Lillet Rogue, New Amsterdam Gin, orange twist

### THE NAME CHANGER 10

St. Germain, vodka, cranberry, grapefruit, sparkling wine  
...up or on the rocks?

### APPLE CIDER MULE 9

Goslings ginger beer, fresh lime  
...choice of bourbon, vodka or tequila

### MORDADITA 12

Lunazul Blanco, lime, orange-beet juice, serrano simple syrup...make it with Casamigos Mezcal 14

### GINGER SNAP 12

Amaretto, Dewars, Amaro, Domain Canton, lemon, candied ginger

### METHODICAL MARTINI 12

rum, Frangelico, Methodical "blue boy" espresso, brown sugar spiced syrup, caramel rim

### MAPLE SMOKED MANHATTAN 12

Virgil Kane Robber Baron, vermouth, smoked maple, walnut bitters, brandied cherry



## MIMOSAS:

### French sparkling wine 9

\*The Original fresh orange juice

\*Cherry Mimosa tart cherry juice

\*The 'Beeter' Mimosa

orange & beet juice



## SIGNATURE BLOODY MARYS:

\*House-made Cajun Spice Bloody Mary 9

\*Spicy Bloody with a kick & sriracha rim

\*Bloody Maria with Lunazul Tequila

\*Briny Bloody with extra olive juice



## COFFEE MENU

### Featuring Methodical Coffee

Stellas Blend, Blue Boy & Decaf

*Add a kick to your coffee!*

*Irish Cream, Tia Maria or Frangelico*

### DRINKS:

**Drip Coffee** 2.75

(regular or decaf)

**Hot Chocolate** 3.50

**Chai Latte** 3.50

(chai tea w/ 8oz milk)

**Hot Tea** 3

-Charleston Tea

Plantation

### 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 Milk

Skim Milk

Almond Milk / .25

### ADDITIONS: .75

**House-Made Syrups:**

Vanilla Thyme

Dark Chocolate

Salted Caramel

Agave Lavender

Brown Sugar Spice

## GLASSES OF WHITE

### SPARKLING

petite / fun / btl

**Brut Rose, Jacques Pelvas**

8 / 14 / 38

**Cava, Mont Marcal Brut Reserva, 2015**

8 / 14 / 38

**Perrier Jouët Champagne Grand Brut**

17 / 29 / 75

### WHITE & ROSÉ WINES

petite / fun / btl

**Rosé, Guilhem**

9 / 15 / 44

Languedoc, France, 2017

**Riesling, Single Post**

7 / 12 / 34

Mosel, Germany, 2016

**Glatzer, Gruner Veltliner**

8 / 14 / 38

Austria 2017

**Savoie Blanc, Viallet**

8 / 14 / 38

white blend, Savoie, France 2017

**Sauvignon Blanc, Les Carrelets**

7 / 12 / 34

Bordeaux, France, 2016

**Sauvignon Blanc, Schug**

10 / 16 / 46

Sonoma Coast, California, 2017

**Pinot Gris, Villa Wolf**

8 / 14 / 38

Pflaz, Germany 2017

**Chardonnay, Bernier**

8 / 14 / 38

Languedoc, France 2016

**Chardonnay, Knuttel**

10 / 15 / 48

Russian River Valley, CA, 2016

## GLASSES OF RED

petite / fun / btl

**Pinot Noir Le Charmel**

7 / 12 / 34

South of France, 2017

**Pinot Noir, Pike Road**

10 / 16 / 48

Willamette Valley, Oregon, 2015

**Gamay, Cru Beajolais, Pierre Chermette**

9 / 15 / 44

Beaujolais, France 2017

**Red Blend, Carro**

7 / 12 / 34

Yecla, Spain 2014

**Red Blend, Vetricc**

8 / 14 / 38

Corsica, France 2017 (syrah, merlot, niellucciu, sciaccarellu)

**Malbec, Amayan, Belhera Estate**

9 / 15 / 44

Mendoza, Argentina, 2015

**Zinfandel, Ballard Lane**

8 / 14 / 38

California 2017

**Bordeaux, Chateau Fillon**

10 / 16 / 48

Bordeaux, Cuvée Première France, 2015 (merlot & cabernet)

**Cabernet Sauvignon, Clos La Chance**

12 / 19 / 56

Estate Grown, Central Coast, 2016