



# BRUNCH BEVERAGES



## MIMOSAS & COCKTAILS:

### Mimosa 8

fresh squeezed orange juice & sparkling

### Cherry Mimosa 8

tart cherry juice & sparkling

### The 'Beeter' Mimosa 8

orange & beet juice & Sparkling

### Lychee Sparkler 9

lychee puree, st. germaine liqueur, dry white wine, sparkling, soda

### Cucumber Martini 9

cucumber, lemon, fresh basil, New Amsterdam gin splash of lemonade

### The Paloma 8 – up or on the rocks

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

### Agave Jalapeno Margarita 10

lunazul blanco, lime juice, agave, jalapeno

### GVL Lemon Shandy 6

Brewery 85 Quittin' Time, fresh squeezed lemonade

### Seasonal Mojito 8

Bacardi limon, seasonal fruit, lime and mint

### Dark & Stormy 8

Goslings Dark Rum, Ginger beer and lime

## BLOODY MARYS:

### Signature Brasserie Bloody Mary 8

Svedka vodka & our secret Cajun spiced recipe  
~ Make it a *Bloody Maria* with Lunazul Tequila  
~ Make it a *Briny Bloody* with extra olive juice

### Spicy Brasserie Bloody Mary 8

Our Cajun spiced recipe with a kick & sriracha rim

### Michelada 8

Modelo especial, housemade spiced tomato juice, lime & spices

## DRAFT BEER

### Stella Artois 6

*Belgian Lager- 5%*

### Brewery 85 Quittin' Time 6

*Greenville, SC*

*Local Helles Bock - 7.1%*

### Kentucky Bourbon Barrel Ale 8

*Lexington KY*

*Bourbon Barrel Aged – 8.2%*

### Goose Island IPA 6

*Chicago, IL*

*India Pale Ale – 5.9%*

### Stone's Double Bastard Ale 4 (4oz)

*Escondido, CA*

*American Strong Pale Ale – 11%*

### Quest Brewing Co. 'Ponce'

*Greenville, SC-*

*Cucumber Jalapeno Saison – 6.5%*

## COFFEE MENU

### Featuring Counter Culture

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

### 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/ 10oz milk)

### Drip Coffee 3.00

regular or decaf

### Milks:

Happy Cow Whole Milk

Skim

Almond

### House-Made Syrup: .75

Vanilla Thyme

Dark Chocolate

Salted Caramel

Agave Cinnamon Spice

(sugar free)

## GLASSES OF RED

### Pinot Noir Ponga

Marlborough, New Zealand, 2014

### Pinot Noir, Montinore Estate

Willamette Valley, Oregon, 2015

### Pinot Noir, Bourgogne, Prieure

Burgundy, France 2015

### Saliche Salentino, Vecchia Torre

Protetta, Italy, 2013

### Cotes du Rhone, Verquiere

Grenache, Syrah, Mourvedre, France, 2015

### 'Il Frappato' Valle Dell'Acate

Frappato, Sicily, Italy, 2015

### Cabernet Franc, Stinson Vineyards

Virginia, 2014

### Merlot, Saint Glinglin Carte Verte

St. Emilion, France, 2011

### Malbec, Catena, Vista Flores

Mendoza, Argentina, 2014

### Primitivo, Botromagno

Puglia, Italy, 2014

### Garnacha Tinto, Laya

Almansa Spain, 2014

### Cabernet Sauvignon, Chateau Pilet

Bordeaux, 2014

### Cabernet Sauvignon, Kenwood Six Ridges

California, 2013

petite / fun / btl

7 / 12 / 34

10 / 16 / 48

11 / 18 / 53

7 / 12 / 34

8 / 14 / 38

9 / 15 / 44

12 / 19 / 56

12 / 19 / 56

9 / 15 / 44

8 / 14 / 38

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, Proprieta Sperino 'Rosa del Rosa'

9 / 15 / 44

Nebbiolo, Piedmont, Italy, 2016

### Rose, Elk Cove

9 / 15 / 44

Pinot Noir, Willamette Valley, OR, 2016

### Riesling, Single Post

7 / 12 / 34

Mosel, Germany, 2015

### Pinot Grigio, Bidoli

9 / 15 / 44

Friuli, Italy, 2015

### Picpoul de Pinet, Bastion

7 / 12 / 34

Picpoul, France 2016

### Savoie Blanc, Viallet

8 / 14 / 38

white blend, Savoie, France 2016

### 'Borealis' Montinore

8 / 14 / 38

white blend, Willamette Valley, OR, 2015

### Sauvignon Blanc, Jean Marc Barthez

7 / 12 / 34

Bordeaux, France, 2015

### Sauvignon Blanc, Schug

10 / 16 / 46

Sonoma Coast, California, 2016

### Chenin Blanc, Kermit Lynch's Champalou

9 / 15 / 44

Vouvray, France, 2016

### Chardonnay, Bernier

8 / 14 / 38

Loire Valley, France 2015

### Chardonnay, Robin K.

10 / 15 / 48

Russian River Valley, CA, 2015

### Garnacha Blanca, Alavesa Tierra

8 / 14 / 38

Rioja, Spain, 2014



# BRUNCH MENU

## STARTERS:

### Happy Cow Buttermilk Biscuits & Seasonal Jam

3 for \$5 / 5 for \$7

### Seasonal Fruit Bowl 3.50

SC Honey, fresh mint -gf

### House made Granola & Split Creek Farm Yogurt 5

grilled pineapple, local honey-gf

### Seared Housemade Scrapple 6

sunny side egg yolk, sauce gribiche

### Chilled Local Cucumber Soup 5 / 8

citrus crab salad, chive oil -gf

### Onion Soup Gratineé 8

caramelized onion, gruyere, baguette-gf

### Pommes Frites 6

charred onion aioli-gf

### Cous Cous 4.50

arugula pesto, grilled squash, charred red onion

### Beef Carpaccio 14.50

grilled pineapple, cucumber, bok choy, shaved beets, smoked peanuts, marinated mushrooms kimchee puree -gf

### Chile Relleno 8

crispy local polano pepper, pulled pork, queso fresco, poached farmer egg, smoked tomato broth



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

## BRUNCH SALADS

### Bibb Lettuce & Soft Herb Salad 4 / 7

lemon buttermilk dressing -gf

### Grilled Endive & Bibb Salad - petite 9 / entrée 11

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

### Seared & Chilled Tuna Salad Nicoise\* - petite 12 / entree 16

marinated pole beans, radish, nicoise olives, fingerling potatoes,  
hardboiled egg, sherry vinaigrette -gf

### Royal Red Shrimp & Heirloom Tomato Panzanella 14.50

cucumbers, scallions, herbs, torn bread -gf

## SANDWICHES – served with pomme frites or panzanella salad

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

\*substitute gluten free sandwich bread \$2

### Croque Madame 12.25

parisian ham, grainy mustard, fried farmer egg, Mornay,  
Bake Room sourdough

### Brasserie BLT 12.75

heirloom tomato, sugar cured bacon, local bibb, pimento cheese,  
buttermilk aioli, grilled Bake Room sourdough -gf

### Pan Fried Crab Cake Sandwich 14.50

green tomato gribiche, Tyger River greens, local tomato, toasted  
brioche bun

### Brasserie Burger \* 14 - toasted brioche bun, pommes frites -gf

option #1 | bacon jam, gruyere cheese, b&b pickles, charred onion aioli  
option #2 | roquefort, grilled red onion, sweet & sour aioli



Parties of 6 or more are subject to 20% service charge  
{gf} Indicates gluten free, or 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.



## ENTREES

### Pan Roasted Bacon Wrapped Trout Filet 15

farm tomato & charred corn relish, SC field peas,  
house-made scrapple, sweet corn broth -gf

### Quiche Du Jour 13.50

mixed greens, vinaigrette, marinated local pole beans -gf  
choice of crust: regular or gluten free

### Steak & Fried Egg Frites 16

grilled NC hangar steak, maitre d' butter, mixed greens &  
pommes frites -gf

### French Toast 10

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

### Crispy Duck Leg 14

farm peppers, blistered tomato, mushrooms, soft herbs,  
potato waffle, poached local duck egg, sorghum syrup -gf

### Malted Buttermilk Banana Waffle 11

whipped brown butter, candied pecans, real maple syrup,  
fresh fruit \* add a side of bacon 3

### Traditional Breakfast 14

two fried farmer eggs, sugar cured bacon, bacon  
twice baked cheddar grits, fruit and an english muffin -gf

### Brunch Boost Plate 15

avocado toast, housemade granola with split creek farm  
yogurt, warm kale & dates, pesto cous cous -gf

### Stella's Original Shrimp & Grits 14

creamy grits, bell peppers, tomatoes, bacon & scallions -gf



## SIDES:

### Heirloom Tomato Panzanella 4.50

cucumbers, herbs, scallions, torn bread -gf

### Cous Cous

arugula pesto, grilled local squash,  
charred red onions

### Twice Baked Cheddar Grit Cake 3

green tomato chutney-gf

### Add a Fried Farmer Egg 1.50-gf

Sugar Cured Bacon 3-gf

Daily House Pastries- mkt