

BRUNCH MENU



STARTERS & SHARE PLATES:

Happy Cow Buttermilk Biscuits & Seasonal Jam

3 for \$5 / 5 for \$7

Add Sausage Gravy \$4

Stella's Sticky Buns 8

cinnamon brioche buns, pecans, vanilla glaze

Housemade Granola & Split Creek Farm Yogurt 5

local honey-*gs*

Seared Housemade Scrapple 6

sunny side farm egg yolk, sauce gribiche-*gs*

Soup du Jour 5 / 7

changes daily, seasonal preparation -*gs*

Brasserie French Onion Soup 8

caramelized onion, gruyere, baguette-*gs*

Stella's 'Southern' Poutine 12

chimichurri, house made chorizo, queso fresco, roasted pepper gravy, pomme frites, fried farm egg



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

Happy Cow lemon-buttermilk dressing, croutons & soft herbs -*gs*

Duck Lyonnaise Salad 13.50

frisee lettuce, local arugula, poached farm egg, warm bacon vinaigrette -*gs*

Local Beet Salad 12

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

SANDWICHES — served with pomme frites or cheddar grit cake

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

Croque Madame 12.25

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

Pan Fried Crab Cake Sandwich 14.50

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

Brasserie Burger 14 * pommes frites, house b&b pickles -*gs*

option #1 | bacon jam, gruyere cheese, charred onion aioli & toasted brioche bun

option #2 | patty melt- caramelized onions, american cheese, special sauce & texas toast

*add a fried farm egg to anything \$2

*substitute gluten free sandwich bread \$2

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 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

Abundant Seafood Fish Du Jour 18

roasted cauliflower, grilled winter squash, golden raisins, house gnocchi, butternut squash puree, pecan gremolata, brown butter vinaigrette -*gs*

Bethel Trails Farm Egg Quiche 14

chef's choice, mixed greens, vinaigrette, charred local carrots
choice of crust: regular or gluten free

Classic Steak & Fried Egg Frites 16

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

French Toast 10

battered brioche bread, whipped crème fraiche, seasonal jam, toasted almonds, real maple syrup * *add a side of bacon 3*

Vanilla Buttermilk Waffle 11

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

Traditional Breakfast 15

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

Brunch Boost Plate 15

avocado toast, house made granola with split creek farm yogurt, kale, toasted farro salad -*gs*

Stella's Original Shrimp & Grits 16

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

SIDES: 4.50

Pommes Frites

charred onion aioli -*gs*

Kale Salad

shaved apple, pickled mustard seeds, dates, spiced yogurt-*gs*

Seasonal Fruit Bowl

SC honey, fresh mint -*gs*

Twice Baked Cheddar Grit Cake

green tomato chutney-*gs*

Add a Fried Farm Egg 2 -*gs*
Sugar Cured Bacon 3-*gs*
Daily House Pastry Selection - mkt



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:

Classic Kir Royale 7

French sparkling, dark berry cassis, lemon twist

Lemon Lavender Sangria 9

white wine, citrus, pineapple, housemade lemon lavender syrup, splash St. Germaine

The Paloma 8 – up or on the rocks?

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

Agave Jalapeno Margarita 10

lunazul blanco, lime juice, agave, jalapeno

Espresso Martini 8

Counter Culture iced coffee, vanilla vodka & Tia Maria -add a splash of cream?

The Name Changer 8

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

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 spiced recipe with a kick & sriracha rim

Michelada 8

Pacifico 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

Hi-Wire Brewing

'Bed of Nails' Brown Ale 7

Asheville, NC - 6.1%

'ode' to a traditional English brown

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 2015

Salice Salentino

Salento, Italy 2013

Cotes du Rhone, Verquiere

Grenache, Syrah, Mourvedre, France, 2015

Malbec, Catena, Vista Flores

Mendoza, Argentina, 2014

Garnacha Tinto, Laya

Almansa Spain, 2014

Merlot, Chateau Pilet

Bordeaux, 2014

Cabernet Sauvignon, Knuttel Family

Dry Creek Valley, California, 2013

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 Pelve Brut Rose, NV

7 / 12 / 34

WHITE & ROSÉ WINES

petite / fun / btl

Rosé, Guilhem

Languedoc, France, 2016

8 / 14 / 38

Riesling, Single Post

Mosel, Germany, 2015

7 / 12 / 34

Pinot Grigio, Bidoli

Friuli, Italy, 2016

9 / 15 / 44

Picpoul de Pinet, Bastion

Picpoul, France 2016

7 / 12 / 34

Savoie Blanc, Viallet

white blend, Savoie, France 2016

8 / 14 / 38

Sauvignon Blanc, Jean Marc Barthez

Bordeaux, France, 2015

7 / 12 / 34

Sauvignon Blanc, Schug

Sonoma Coast, California, 2016

10 / 16 / 46

Chardonnay, Bernier

Languedoc, France 2016

8 / 14 / 38

Chardonnay, Robin K.

Russian River Valley, CA, 2015

10 / 15 / 48

Garnacha Blanca, Alavesa Tierra

Rioja, Spain, 2014

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

Chai Latte 3.50

(chai tea w/ 10oz 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/ 10oz 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

