

## 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

#### 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, fresh squeezed lime, soda, bergamote sugar & salt rim

#### Agave Jalapeno Margarita 10

lunazul blanco, lime juice, agave, jalapeno

#### Seasonal Mojito 8

don q rum, seasonal fruit, lime and mint

#### Grapefruit Negroni 8

campari, new amsterdam gin, sweet vermouth, fresh grapefruit & orange, splash soda

#### Mexican Coffee Martini 9

sauza gold tequila, tia maria, iced coffee, shaken, mexican chocolate spiced rim

### 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%*

#### 312 Urban Wheat Ale 6

*Chicago, IL*

*Wheat Ale – 4.2%*

#### Brewery 85 Quittin' Time 6

*Greenville, SC*

*Local Helles Bock - 7.1%*

#### Brewery 85 Honeycomb Kolsch 7

*Greenville, SC*

*Local Wildflower Honey – 5%*

#### Goose Island IPA 6

*Chicago, IL*

*English Style IPA – 5.9%*

#### Quest 'Smoking Mirror Porter' 7

*Greenville, SC*

*Smoked Porter - 5.5%*

## GLASSES OF RED

#### Pinot Noir Ponga

Marlborough, New Zealand, 2014

#### Pinot Noir, Pike Road

Willamette Valley, Oregon, 2015

#### Pinot Noir, Bourgogne, Prieure

Burgundy, 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

#### Bele Casel Col Fondo Prosecco, 2015

petite / fun / btl

10 / 16 / 48

#### Jacques Pelvas 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

#### 'Borealis' Montinore

white blend, Willamette Valley, OR, 2015

9 / 15 / 44

#### Sauvignon Blanc, Jean Marc Barthez

Bordeaux, France, 2015

7 / 12 / 34

#### Sauvignon Blanc, Schug

Sonoma Coast, California, 2016

10 / 16 / 46

#### Chenin Blanc, Kermit Lynch's Champalou

Vouvray, France, 2016

10 / 16 / 46

#### Chardonnay, Laurent Miquel

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'

#### DRINKS:

**Drip Coffee** 2.75

(regular or decaf)

**Happy Cow Hot**

**Chocolate** 3

Housemade

Marshmallows

**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

Pumpkin Spice



# BRUNCH MENU

## STARTERS:

### Happy Cow Buttermilk Biscuits & Seasonal Jam

3 for \$5 / 5 for \$7

Add Sausage Gravy \$4

### Seasonal Fruit Bowl 3.50

SC honey, fresh mint -gs

### Housemade Granola & Split Creek Farm Yogurt 5

grilled pineapple, local honey-gs

### Seared Housemade Scrapple 6

sunny side egg yolk, sauce gribiche-gs

### Onion Soup Gratineé 8

caramelized onion, gruyere, baguette-gs

### Pommes Frites 6

charred onion aioli-gs

### Beef Tenderloin Carpaccio \* 12

pickled red onions, marinated mushrooms, candied pistachio crispy fingerling potato, arugula, spiced yogurt -gs

### Stella's 'Southern' Poutine 9

chimichurri, house made chorizo, queso fresco, roasted pepper gravy, pomme frites, fried local egg -gs

## BRUNCH SALADS

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

lemon buttermilk dressing -gs

### Duck Lyonnaise Salad 13.50

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

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

roasted local carrots, radish, nicoise olives, fingerling potatoes, hardboiled egg, sherry vinaigrette -gf-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 farmer egg, Mornay, Bake Room sourdough

### Roasted Bethel Trails Pork Sandwich 12.75

broccoli rabe, pepperonata, gruyere, toasted Bake Room baguette -gs

### Pan Fried Crab Cake Sandwich 14.50

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

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

option #1 | bacon jam, gruyere cheese, b&b pickles, charred onion aioli

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

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

\*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

### Pan Roasted Bacon Wrapped Trout Filet 15

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

### Quiche Du Jour 13.50

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

### Steak & Fried Egg Frites 16

grilled NC hangar steak, maitre d' butter, mixed greens & pommes frites, Stella's Steak Sauce -gs

### French Toast 10

battered brioche bread, whipped crème fraiche, 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 fried farmer eggs, sugar cured bacon, twice baked cheddar grits, fruit & Happy Cow Buttermilk biscuit -gs

### Brunch Boost Plate 15

avocado toast, chopped hard boiled farm egg, house made granola with split creek farm yogurt, Crescent Farm kale, toasted farro salad -gs

### Stella's Original Shrimp & Grits 14

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

## SIDES: 4.50

### Pommes Frites

charred onion aioli -gs

### Crescent Farm Kale

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

### Twice Baked Cheddar Grit Cake

green tomato chutney-gs

Add a Fried Farmer Egg 1.50-gs

Sugar Cured Bacon 3-gs

Daily House Pastries- mkt



  
SOUTHERN BRASSERIE



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