

# DINNER MENU

## STARTERS:

### Stella's Onion Soup Gratinéé 8

caramelized onions, melted gruyere, baguette -gs

### Grilled Red Royal Shrimp 10

pickled local peppers, smoked bacon, rice grits  
charred pepper broth -gs

### Stella's 'Fried Rice' 11.50

shaved carrot, grilled red onion, soft herbs, field peas  
farm egg, charred octopus, pork belly, crispy rice -gs

### Happy Cow Buttermilk Okra Frites 8.50

sorghum aioli

### Whipped Cheddar & Peppadew Dip 8

smoked paprika, pickled okra, house crackers -gs

### Beef Carpaccio \* 12

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

## SALADS:

### Starter:

### Local Beet Salad 10

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

### Salad Lyonnaise 10

friséé, bacon lardons, poached farmer egg  
roasted mushrooms, sherry mustard vinaigrette -gs

### Bibb Lettuce & Soft Herb Salad 8

lemon & Happy Cow buttermilk dressing -gs

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### Entree:

### Bibb & Grilled Radicchio Salad 16

shaved apples, pickled grapes, Roquefort, spiced pecans  
roasted local chicken, verjus mustard vinaigrette -gs

### Seared & Chilled Tuna Salad Nicoise 18

roasted local carrots, radish, nicoise olives, fingerling  
potatoes hardboiled egg, arugula, frisee, sherry vinaigrette -gs

## TABLE SHARE & SMALL PLATES

### Whole Roasted Blue Ridge Camembert 21

seasonal jam, crispy duck fat potato, sliced apples  
house crackers, bakeroom sourdough -gs

### Hummus Sampler 12

butternut squash hummus, curried hummus  
seasonal & pickled vegetable crudité  
house crackers, grilled baguette -gs

### MUSSELS & FRITES 15 -gs

choose a preparation:

-green curry, cilantro & peanuts

-smoked tomato broth bacon, parmesan

-white wine, pickled garlic fine herbs

## MEATS & CHEESES

### 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

all our meat & cheese choices & accompaniments -gs

~ additional artisan baguette from The Bake Room \$1

## ENTREES

### 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

### Braised Short Ribs 26 \*

roasted sweet potato, oyster mushrooms, lacinato kale, house paparadelle pasta  
squash soubise, shaved grana padano, miso spiced braising jus -gs

### Steak Frites 26 \*

hangar steak, maître d' butter, friséé & arugula, pommes frites, Stella's steak sauce -gs

### Grilled 12oz NY Strip Steak 31 \*

crispy sweet onions, smashed & fried potato, citrus, arugula, soft herbs, pickled local  
peppers, cracked pepper bordelaise -gs

### Buttermilk Fried Chicken "Coq au Vin" 21

bacon roasted mushrooms, spiced carrot puree, pickled red onion jam, red wine jus

### Vegetable Pot au Feu 19

shaved brussels sprouts, shiitake, kimchee, pickled squash, braised collards  
poached farmer egg, soba noodles -gs

### NC Mountain Trout 24

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

### Crispy Duck Leg 24

stewed tomato, local kale, white beans, pork belly, garlic sausage -gs

### Grilled Heritage Farms Pork Chop - 25 \*

roasted root vegetables, brussels sprouts, preserved lemon, maitake mushrooms,  
pork belly, apple butter, smoky red-eye jus -gs



## SIDES 6

### Tempura Sweet Potatoes

pecans, benne seeds, maple soy glaze  
toasted meringue -gs

### Roasted Brussels Sprouts

pickled cranberry, aleppo pepper  
smoked bacon, charred leeks -gs

### Toasted Farro

arugula pesto, grilled local winter squash  
charred red onion, herbs

### Skillet Seared Mushrooms

garlic confit, smoked butter,  
toasted brioche crumbs, soft herbs -gs

### Anson Mills Rice Grits

picked pepperonata, olive oil -gs

### Pommes Frites

béarnaise, charred onion aioli -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.

God Bless our Local Farmers! &

Please ask for wild caught American Shrimp at your local grocer!