

# DINNER MENU

## STARTERS:

### Stella's Onion Soup Gratinée 8

caramelized onions, melted gruyere, baguette -gf

### Chilled Local Cucumber Soup 5 / 8

citrus crab salad, chive oil -gf

### Pickled SC Shrimp & Sweet Corn Salad 10

shell beans, tear drop tomatoes, scallions, basil -gf

### Charred Octopus Panzanella 11.50

marinated local tomatoes, cucumbers  
herbed bread crumbs, citrus vinaigrette -gf

### Happy Cow Buttermilk Okra Frites 8.50

sorghum aioli

### Whipped Cheddar & Peppadew Dip 8

smoked paprika, pickled okra, house crackers -gf

### Beef Carpaccio \* 12

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

## SALADS

### Starter:

### Salad Lyonnaise 10

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

### Bibb Lettuce & Soft Herb Salad 8

lemon & Happy Cow buttermilk dressing -gf

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### Entree:

### Bibb & Grilled Endive Chicken Salad 16

apples, pickled grapes, Roquefort, hazelnuts  
verjus mustard vinaigrette -gf

### Seared & Chilled Tuna Salad Nicoise 18

asparagus, radish, nicoise olives, fingerling potatoes  
hardboiled egg, sherry vinaigrette -gf

## TABLE SHARE & SMALL PLATES

### Whole Roasted Camembert Bruleé 21

brandied local peach jam, bake room sourdough  
duck fat potatoes, sliced apples -gf

### Hummus Sampler 12

butterbean hummus, charred carrot hummus  
vegetable crudité, house crackers, grilled baguette -gf

### DOMESTIC ARTISAN CHEESES -gf

choose 2 or 4 (priced each)

~ additional artisan baguette from The Bake Room \$1

### FORX FARM GOUDA 7

port poached pears, goat's milk, anderson, sc

### BLUE RIDGE BLUE 5

whipped honey, cow's milk, traveler's rest, sc

### FOUR FAT FOWL, TRIPLE CREAM 8

mushroom chutney - cow's milk, stephentown, ny

### VALENTINE MANCHEGO 7

pickled cherries - sheep's milk, lorton, va

### STELLA'S BUTCHER PLATE - 3 for 15 / 5 for 22 -gf

#### BRESOLA

fennel jam

#### CHICKEN LIVER PATÉ

bacon jam

#### HOUSEMADE

#### SMOKED KEILBASA

green tomato jam

#### COUNTRY PATÉ

pickled relish, grainy mustard

#### BETHEL TRAILS RABBIT RILLETTE

citrus mostarda

## ENTREES

### 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

### NC Mountain Trout 24

carrot soufflé, pecan gremolata, crispy oyster mushrooms, green garlic vinaigrette -gf

### Crispy Duck Leg 24

stewed tomato, local swiss chard, white beans, pork belly, garlic sausage -gf

### Vegetable Pot au Feu 19

roasted corn, shiitake, kimchee, pickled squash, local swiss chard

poached farmer egg, soba noodles -gf

### Buttermilk Fried Chicken "Coq au Vin" 20

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

### Grilled Heritage Farms Pork Chop - 24 \*

smoked sweet corn succotash, basil pistou, bourbon peach broth -gf

### Grilled 12oz NY Strip Steak 29 \*

marinated tomato salad, grilled local summer squash,

tempura okra frites, Stella's steak sauce -gf

### Steak Frites 26 \*

hangar steak, maître d' butter, friséé & arugula, pommes frites -gf

### MUSSELS & FRITES 15 -gf

choose a preparation:

\*green curry, cilantro &  
peanuts

\*smoked tomato broth  
bacon, parmesan

\*white wine, pickled garlic  
fine herbs



## SIDES 6

### Pommes Frites

béarnaise, charred onion aioli -gf

### Toasted Farro Salad

marinated cucumbers, arugula pesto  
charred red onions

### Crescent Farms Summer Squash Gratinée

gruyere, herbed bread crumbs - gf

### Skillet Seared Mushrooms

leeks, red wine, smoked olive oil -gf

### Savory Peach Spoonbread

sorghum pecan conserve



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  
{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.

God Bless our Local Farmers! &

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