

STARTERS

Stella's Signature

ONION SOUP GRATINEE' 8

caramelized onion, gruyere,
Baguette -gf

SEASONAL SOUP DU JOUR 5 / 7

TUNA TARTARE * 13

miso pickles, avocado mousse, puffed rice,
kanzuri aioli - -gf

WHIPPED CHEDDAR &

PEPPADEW DIP 8

smoked paprika, peppadews, pickled okra,
house crackers -gf

Fromage -gf

choose 2 - market price

choose 4 - market price

cow

BLUE RIDGE BLUE 5

whipped honey
traveler's rest, sc

sheep

VALENTINE

MANCHEGO 7

pickled cherries
lorton, va

cow

FOUR FAT FOWL 8

TRIPLE CREAM

shallot mushroom chutney
stephentown, ny

goat

FORX FARM

GOUDA 7

port poached pears
anderson, sc

Charcuterie -gf

-choose-

3 for 16

5 for 25

-porchetta di testa

-coffee rubbed

n.c. bresola

-rabbit rilette

-chicken liver mousse

-country pate

Mussels & Frites -gf

14

-smoked tomato broth,
bacon, parmesan

-white wine, pickled garlic,
fine herbs

-green curry, cilantro, peanut

SALADS

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

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

Beef Carpaccio 14.50

italian dressing, salami & provolone chopped salad, fried egg -gf

Crispy Duck Lyonnaise Salad 13.50

friséé lettuce, poached farm egg, arugula
warm bacon vinaigrette -gf

Bahn Mi "Chef's" Salad 13

vietnamese spiced bologna, pickled vegetables
peanuts, mint, basil, pate toast
ginger lime dressing -gf

SANDWICHES

choose one side

Croque Madame 12.25

Parisian ham, grainy mustard, fried egg, Mornay, sourdough

Stella's French Dip 12.75 -gf

bakehouse demi baguette, shaved beef, roast beef au jus

Roasted Mushroom Grilled Cheese 11.75 -gf

tomato jam, gruyere, caramelized onions, sourdough

Brasserie Burger -gf (9oz)

**bacon jam, gruyere cheese, b&b pickles, charred onion aioli,
toasted brioche bun, pommes frites - 15**

ENTREES

Abundant Seafood Fish Du Jour -gf (market price)

chef's preparation

Quiche Du Jour 13 -gf

Asparagus, mixed greens vinaigrette

Steak Frites 15 -gf

grilled NC hangar steak, maitre d' butter, pommes frites
add a fried egg for 1.50

SIDES 4

Pommes Frites -gf

charred onion aioli

Warm Potato Salad

potato confit, kanzuri, herbs

Toasted Farro Salad

marinated cucumbers, arugula pesto,
charred red onions

Bibb Salad -gf

lemon buttermilk dressing

• add fried egg to anything 1.50

* gluten free bread available 2



DHEC Advisory menu contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses