

# LUNCH MENU



## STARTERS:

### Stella's French Onion Soup 8

caramelized onions, melted gruyere, baguette -gs

### Grilled Red Royal Shrimp 10

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

### Butternut Squash Hummus & Marinated Olives 6

fresh & pickled vegetables, grilled BakeRoom baguette -gs

### Happy Cow Buttermilk Crispy Okra Frites 8.50

sorghum aioli

### Whipped Pimiento Cheese Dip 8

smoked paprika, pickled okra & peppers, house crackers -gs

### Bibb Lettuce Salad 8

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

## SALADS

### Grilled Radicchio & Bibb Salad - petite 9/ entrée 11

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

Add roasted local chicken 3

### Seared Rare Tuna Salad 'Nicoise' - petite 12/ entrée 16

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

### Beef Tenderloin Carpaccio \* 12

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

### Duck Lyonnaise Salad 13.50

friséé lettuce, local arugula, poached farm egg,  
crispy duck confit, warm bacon vinaigrette -gs

### Local Beet Salad 10

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

God Bless our Local Farmers! &

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

## SANDWICHES – served with choice of side

### Crispy Eggplant Sandwich 12.50

housemade ricotta, olive tapenade, basil pesto,  
tomato jam, local arugula, Bake Room sourdough

### Roasted Bethel Trails Pork Sandwich 12.75

broccoli, melted peppers, gruyere cheese, toasted Bake Room baguette -gs

### Croque Madame 12.25

parisian ham, mornay cheese sauce, grainy mustard,  
Bake Room sourdough, fried farmer egg

### 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 farmer egg to anything \$1.50 / \*substitute gluten free sandwich bread \$2

## ENTREES

### Quiche Du Jour 13.50

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

### Braised Beef Shortribs 15

house pappardelle pasta, ricotta, basil, citrus,  
roasted tomato sauce 'sugo'

### Classic Steak Frites 15

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

### Abundant Seafood Fish Du Jour

seasonal preparation / mkt price -gs

### VA Striped Bass 'Rockfish' 14.75

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

## MEATS & CHEESES

### DOMESTIC ARTISAN CHEESES 22-gs

port poached pears, whipped local honey  
pickled cherries, bacon benne seed brittle  
house crackers, grilled Bake Room baguette

### PLOUGHMAN'S PLATTER 39 -gs

all our meat & cheese choices with  
seasonal accompaniments

### STELLA'S BUTCHER PLATE 22 -gs

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

~ additional artisan baguette from The Bake Room \$1

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

### \*Chef's Express Lunch 13\*

chef's daily entree choice  
house soup or salad & iced tea!

### MUSSELS & FRITES 15 -gs

choose a preparation:

-green curry, cilantro & peanuts

-smoked tomato broth, bacon, parmesan

-white wine, pickled garlic fine herbs



## SIDES 4.50

### Stella's Pommes Frites

charred onion aioli -gs

### Farm Kale Salad

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

### Toasted Whole Grain Farro Salad

arugula pesto, grilled winter squash,  
charred red onions -gs

### Twice Baked Cheddar Grit Cake

green tomato chutney -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 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.

# Local Farms & Suppliers!

For more than a decade it has been our unwavering mission to serve our guests the best quality products we can find. We shop local because; it *supports small business & our local economy*, keeps the dollars here in the upstate, *it's fresher*, doesn't have to travel as far, *it's made with love by local people who are passionate about what they do* and most importantly ... *it tastes better!!*

Every amazing and hardworking farmer, rancher, fisherman, shrimper & artisan that we work with goes above and beyond to provide us the best foodstuffs possible. We hope you enjoy the products you have here, and that you shop local too!

## Meat

*free range, hormone & antibiotic free*

### **Bethel Trails Farm**

*Gray Court, SC*

eggs, chicken, pork & rabbit

### **Heritage Farms Pork**

*Goldsboro, NC*

Berkshire pork

### **Manchester Farms Quail**

*Columbia, SC*

quail & quail eggs

### **Springer Mountain Farms**

*Northeast GA*

100% all-natural chicken

## Dairy

*pesticide & chemical free, grass fed cows, antibiotic & hormone free*

### **Blue Ridge Creamery** | *Traveler's Rest*

SC artisanal cheese

### **Forx Farm** | *Anderson, SC*

artisan raw milk gouda cheese

### **Happy Cow Creamery** | *Pelzer, SC*

whole milk & buttermilk

### **Hickory Hill Milk** | *Edgefield SC*

whole milk

### **Split Creek Farms** | *Anderson, SC*

goat cheese, feta cheese, & yogurts.

### **Sweet Grass Dairy** | *Thomasville, GA*

handcrafted cheeses

## Bread & Grains

### **The Bake Room** | *Greenville, SC*

Baguette & Sourdough- Artisanal breads, locally milled flour.

### **Adluh Mills** | *Columbia, SC*

Stone ground grits

Historic SC Mill, SC corn

### **Anson Mills** | *Columbia, SC*

Carolina Gold Rice & Farro

organic heirloom grains & rice

### **Hurricane Creek Farms** | *Pelzer, SC*

stone ground grits, hydroponic produce

## Seafood

### **Abundant Seafood** | *Mount Pleasant, SC*

sustainable caught Carolina seafood

### **Carolina Mountain** | *Andrews, NC*

NC Mountain Trout

### **Wild Caught American Shrimp**

*Ask Your Grocer!*

We are committed to only serving

wild caught domestic shrimp!

## Other

### **Bradford Family Pickles** | *Sumter, SC*

watermelon rind pickles

### **Hickory Nut Gap** | *Fairview, NC*

artisanal meats & charcuterie

### **Horsecreek Honey Farm** | *Bowman, SC*

infused honeys

### **Red Clay Hot Sauce** | *Greenwood, SC*

artisanal hot sauces

## Produce

*our produce is sustainable, all natural & chemical free*

### **Bioway Farms** | *Ware Shoals, SC*

variety of seasonal produce, certified organic

### **Crescent Farms** | *Clinton, SC*

variety of seasonal produce, USDA certified organic

### **Tyger River Smart Farm** | *Greer, SC*

hydroponic greenhouse

### **Happy Berry** | *Six Mile, SC*

variety of berries, figs & grapes (*seasonal*)

### **Jackson Farms II** | *Lyman, SC*

peaches, fruit, vegetables & flowers (*seasonal*)

### **\*Upstate Greens** | *Greenville, SC*

grown all-naturally, organic soils, feed & seed

***\*Part of the Homegrown by Heroes Project- Veteran Owned!***

## Farmer's Markets

### **Greenville State Farmers Market**

Monday-Saturday

### **Greenville Farmers Market**

Saturdays, May-Oct

### **Mauldin Market**

Open Daily

### **Simpsonville Farmers Market**

May-Oct



## Beverages

### **Blenheim Gingerale Beverages** | *Hamer, SC*

historic SC Blenheim mineral water springs

### **Charleston Tea Company** | *Wadmalaw Is. SC*

hot & iced tea, America's ONLY tea plantation

### **Counter Culture Coffee** | *Roasted in Durham, NC*

sustainable, coffee from around the world

## Local / Regional Beers & Spirits

### **Brewery 85** | *Greenville, SC*

### **Quest Brewery** | *Greenville, SC*

### **Palmetto Brewing Co.** | *Charleston, SC*

### **Wicked Weed Brewing** | *Asheville, NC*

### **Charleston Distilling Co.** | *Charleston, SC*

Jasper's Gin, bourbon barrel aged gin

### **Dark Corner Distillery** | *Greenville, SC*

Jocassee Gin, infused with honeysuckle & magnolia blossom harvested from banks of Lake Jocassee