

# LUNCH MENU

## STARTERS:

**Stella's Onion Soup Gratiné 8**  
caramelized onions, melted gruyere, baguette -gf

**Chilled Local Cucumber Soup 5 / 8**  
citrus crab salad, chive oil -gf

**Charred Carrot Hummus & Marinated Olives 6**  
vegetable crudité, grilled Bake Room baguette -gf

**Happy Cow Buttermilk Okra Frites 8.50**  
sorghum aioli

**Whipped Cheddar & Peppadew Dip 8**  
smoked paprika, house pickled okra, Brasserie crackers -gf

**Bibb Lettuce & Soft Herb Salad 7**  
lemon buttermilk dressing -gf

## 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/ entrée 16**  
local pole beans, radish, nicoise olives, fingerling potatoes,  
hardboiled egg, sherry vinaigrette -gf

**Beef Tenderloin Carpaccio \* 12**  
grilled pineapple, cucumber, bok choy,  
shaved beets, smoked peanuts,  
marinated mushrooms kimchee puree -gf

**Duck Lyonnaise Salad 13.50**  
frisée lettuce, local arugula, poached farm egg,  
warm bacon vinaigrette -gf

**Royal Red Shrimp & Heirloom Tomato Panzanella 14.50**  
cucumbers, scallions, herbs, torn bread -gf



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

**Croque Madame 12.25**  
Parisian ham, grainy mustard, fried farmer egg, Mornay, Bake Room sourdough

**Brasserie BLT 12.75**  
heirloom tomato, sugar cured bacon, local bibb, pimiento cheese,  
buttermilk aioli, grilled Bake Room sourdough -gf

**Pan Fried Crab Cake Sandwich 14.50**  
green tomato gribiche, Tyger River greens, local tomato, toasted brioche bun

**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

## ENTREES

**Abundant Seafood Fish Du Jour**  
seasonal preparation / mkt price

**NC Mountain Trout 14.75**  
carrot soufflé, pecan gremolata,  
tempura okra, green garlic vinaigrette -gf

**Quiche Du Jour 13.50**  
mixed greens, vinaigrette  
marinated local pole beans -gf  
*choice of crust: regular or gluten free*

**Steak Frites 15**  
grilled NC hangar steak, maitre d' butter  
mixed greens & pommes frites

**MUSSELS & FRITES 15 -gf**  
choose a preparation:

\*green curry, cilantro &  
peanuts

\*smoked tomato broth  
bacon, parmesan

\*white wine, pickled garlic  
fine herbs

\*add a fried farmer egg to anything \$1.50  
\*substitute gluten free sandwich bread \$2

**DOMESTIC ARTISAN CHEESES -gf** ~ additional artisan baguette from The Bake Room \$1  
choose 2 or 4 (priced each)

**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*

**COUNTRY PATÉ**  
*pickled relish, grainy mustard*

**CHICKEN LIVER PATÉ**  
*bacon jam*

**BETHEL TRAILS RABBIT RILLETTE**  
*citrus mostarda*

**HOUSEMADE  
SMOKED KEILBASA**  
*green tomato jam*



## SIDES 4.50

**Pommes Frites**  
charred onion aioli -gf

**Heirloom Tomato Panzanella**  
cucumbers, herbs, scallions, torn bread -gf

**Cous Cous**  
arugula pesto, grilled local squash,  
charred red onions

**Twice Baked Cheddar Grit Cake**  
green tomato chutney -gf



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.