

HAPPY FATHER'S DAY!! BRUNCH MENU

\$27 Two Courses ~ \$32 With Dessert

* FOR THE TABLE *

Happy Cow Buttermilk Biscuits & Seasonal Jam

*3 for \$6 (or) 5 for \$9 *add sausage gravy \$4

Stella's 'Southern' Poutine 12

chimichurri, house chorizo gravy, queso fresco, pommes frites, fried farm egg

Crispy Pimento Cheese Fritters 12

broccoli slaw, crispy ham

'Chicken & Pancakes' 10

crispy fried chicken, potato pancakes, spicy honey

Stella's Sticky Buns 9

cinnamon brioche buns, pecans, vanilla glaze

* STARTER CHOICE *

Soup of the Day

seasonal accompaniments -gs

Tyger River Mixed Lettuce Salad

local strawberries, maple cured bacon peanuts, soft herbs, citrus, sorghum vinaigrette -gs

Open Faced Avocado Toast

crispy lardons, tomato chutney

Housemade Granola & Split Creek Farm Yogurt

local honey -gs

Local Beet Salad

arugula, house ricotta, shaved radish, brown butter pepitas, arugula pesto, toasted almond vinaigrette -gs

Grilled Asparagus

poached farm egg, shaved parmesan, bacon vinaigrette -gs

* FATHER'S DAY FEATURE \$42 *

Iceberg Wedge

blistered cherry tomatoes, smoked bacon, herbed buttermilk ranch

Roasted CAB Prime Rib

Cornmeal fried onion rings, asparagus, grilled red royal shrimp, sauce au poivre

Chocolate Peanut Butter Pie

praline mousse, cracker jack peanuts

* ENTRÉE CHOICE *

Stella's Signature Shrimp & Grits

roasted bell peppers, bacon, creamy smoked grits, roasted tomato jus -gs

Pan Fried Crab Cake Sandwich

green tomato gribiche, Tyger River greens, shaved local radish, grilled brioche bun, twice baked cheddar cheese grit cake

Bethel Trails Farm Egg Quiche

ham, kale & gruyere, mixed greens, vinaigrette, grilled asparagus

*choice of crust: regular or gluten free

Classic Steak & Eggs Frites

grilled hangar steak, fried farm egg, maitre d' butter, pommes frites & mixed greens -gs

Brioche French Toast

battered brioche bread, whipped crème fraiche, seasonal jam, almonds, real maple syrup, sugar cured bacon

Traditional Breakfast

two scrambled farm eggs, sugar cured bacon, twice baked cheddar grits, fresh fruit & Happy Cow Buttermilk biscuit -gs.

The Brasserie Burger

bacon jam, American cheese, b&b pickles, special sauce, toasted brioche bun, pommes frites -gs

* FEATURED COCKTAILS *

Pimm's Cup 8

Pimm's #1, cucumber, lemon, mint, ginger ale

Pitcher of Mimosas 24

French sparkling wine & fresh orange juice

Pitcher of Tropical Sangria 24

white wine, fresh pineapple, mango & citrus

Vanilla Iced Coffee Cocktail 10

Counter Culture iced coffee, vanilla vodka, Irish cream, chocolate sauce, whipped cream

full list of brunch beverages on the back

* DESSERT CHOICE *

Chocolate Peanut Butter Pie

praline mousse, cracker jack peanuts

Lemon Poundcake

macerated berries, chantilly crème

Classic Vanilla Bean Crème Brulee

salted shortbread cookies

Dark Chocolate Almond Olive Oil Cake

vanilla crème fraiche, toffee, chocolate sauce

Chocolate Cinnamon Pot de Creme

chantilly crème, housemade oreos

BRUNCH BEVERAGES

MIMOSAS:

w/ French sparkling wine 8

~The Original- fresh orange juice

~Cherry Mimosa- tart cherry juice

~The 'Beeter' Mimosa - orange & beet juice

BLOODY MARYS:

Signature Brasserie Bloody Mary 8

Our specialty Cajun spiced recipe & house vodka

~ Make it a *Bloody Maria* with Lunazul Tequila

~ Make it a *Briny Bloody* with extra olive juice

Spicy Brasserie Bloody Mary 8

Our Cajun recipe with a kick & sriracha rim

Michelada 8

Modelo beer, spiced tomato juice, lime & spices



GLASSES OF WHITE WINE

SPARKLING

petite / fun / btl

Bele Casel Col Fondo Prosecco, 2015 10 / 16 / 48

Jacques Pelvas Brut Rose, NV 7 / 12 / 34

WHITE & ROSÉ WINES

petite / fun / btl

Rosé, Guilhem 8 / 14 / 38

Languedoc, France, 2016

Riesling, Single Post 7 / 12 / 34

Mosel, Germany, 2015

Pinot Grigio, Bidoli 9 / 15 / 44

Friuli, Italy, 2016

Picpoul de Pinet, Bastion 7 / 12 / 34

Picpoul, France 2016

Savoie Blanc, Viallet 8 / 14 / 38

white blend, Savoie, France 2016

Sauvignon Blanc, Jean Marc Barthez 7 / 12 / 34

Bordeaux, France, 2015

Sauvignon Blanc, Schug 10 / 16 / 46

Sonoma Coast, California, 2016

Chardonnay, Bernier 8 / 14 / 38

Languedoc, France 2016

Chardonnay, Robin K. 10 / 15 / 48

Russian River Valley, CA, 2015

Garnacha Blanca, Alavesa Tierra 8 / 14 / 38

Rioja, Spain, 2014



GLASSES OF RED WINE

petite / fun / btl

Pinot Noir Viejo de Valle 7 / 12 / 34

Valle Central, Chile, 2016

Pinot Noir, Pike Road 10 / 16 / 48

Willamette Valley, Oregon, 2015

Gamay, Cru Beajolais, Pierre Chermette 11 / 18 / 53

Beaujolais, France 2016

Salice Salentino 7 / 12 / 34

Salento, Italy 2013

Cotes du Rhone, Verquiere 8 / 14 / 38

Grenache, Syrah, Mourvedre, France, 2015

Malbec, Amayan, Belhera Estate 9 / 15 / 44

Mendoza, Argentina, 2015

Garnacha Tinto, Laya 8 / 14 / 38

Almansa Spain, 2014

Merlot, Chateau Pilet 8 / 14 / 38

Bordeaux, 2014

Cabernet Sauvignon, Clos La Chance 12 / 19 / 56

Estate Grown, Central Coast, California, 2016

COCKTAILS:

Hendrick's Cucumber Basil Collins 10

Hendrick's gin, cucumber, lemon-lime, basil, soda

Classic Kir Royale 7

French sparkling, dark berry cassis, lemon twist

The Paloma 8 – up or on the rocks?

white tequila, fresh pink grapefruit,

fresh lime, soda, bergamote sugar & salt rim

Agave Jalapeno Margarita 10

lunazul blanco, lime juice, agave, jalapeno

The Name Changer 8

st. germain, vodka, cranberry, grapefruit,

sparkling wine, served up

Original Daquiri 8

lime infused Don Q white rum, fresh lime juice,

simple syrup, served up

Gin & House-Made Tonic

Choose your gin & house-made tonic full of

botanicals, spices, citrus & herbs!

(wide selection of gin, ask your server)



DRAFT BEER

Stella Artois 6

Belgian Lager- 5%

312 Urban Wheat Ale 6

Chicago, IL – Wheat Ale – 4.2%

Brewery 85 Quittin' Time 6

Greenville, SC - Local Helles Bock - 7.1%

Palmetto Brewing Co. - 'Palmetto Amber' 7

Charleston, SC -American Amber Ale– 5.8%

Red Hare Brewing Co. - 50 / 50 ~ Shandy 7

Marietta, GA - IPA & Grapefruit Soda – 4.2%

Wicked Weed 'Pernicious' IPA 7

Asheville, NC - India Pale Ale – 7.3%

COFFEE MENU

Served Hot or Iced

Featuring Counter Culture

Big Trouble, Forty-Six, & Decaf 'Slow Motion'

Add a kick to your coffee!

Irish Cream, Tia Maria or Frangelico

ESPRESSO DRINKS:

Espresso 2.25

(2oz)

Macchiato 2.75

(w/ 2oz milk)

Cortada 3.00

(w/ 3oz milk)

Cappuccino 3.25

(w/ 4oz milk)

Americano 2.50

(w/ hot water)

Latte 3.75

(w/ 8oz milk)

Milks:

Happy Cow Whole

Skim Milk

Almond Milk / .25

COFFEE BAR BEVERAGES:

Drip Coffee 2.75

(regular or decaf)

Happy Cow Hot

Chocolate 3

Housemade

Marshmallows

Chai Latte 3.50

(chai tea w/ 8oz milk)

Hot Tea 2.50

Additions: .75

House Marshmallows

House-Made Syrups:

Vanilla Thyme

Dark Chocolate

Salted Caramel

Agave Lavender