



HAPPY MOTHERS DAY!! BRUNCH MENU



\$27 *Two Courses* \$32 *With Dessert*

*** FOR THE TABLE ***

Happy Cow Buttermilk Biscuits & Seasonal Jam

*3 for \$6 / 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 du Jour

changes daily, seasonal preparation *-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, roasted winter squash,
shaved radish, brown butter pepitas, arugula pesto,
toasted almond vinaigrette *-gs*

Grilled Asparagus

poached egg, shaved parmesan, bacon vinaigrette *-gs*

*** ENTRÉE CHOICE ***

Stella's Original Shrimp & Grits

creamy grits, bell peppers, tomatoes, bacon & scallions *-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

mixed greens, vinaigrette, charred local carrots

**choice of crust: regular or gluten free*

Classic Steak & Eggs Frites

grilled NC hangar steak, two fried farmer eggs, maitre d' butter, pommes frites & mixed greens *-gs*

French Toast

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

The Traditional Breakfast

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

Brasserie Burger

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

Braised CAB-Certified Angus Beef- Brisket

caramelized onions, charred peppers, soft herbs, collard greens, crispy potatoes, braising jus

*** 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 Seasonal Sangria 24

Changes weekly! Ask your server

Vanilla Iced Coffee Cocktail 10

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

*** DESSERT CHOICE ***

Grilled Banana Bread

candied pecans, chantilly crème,
caramel panna cotta

Roasted Local Strawberry Lime Cheesecake

toasted meringue, strawberry coulis

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