



COCKTAILS, WINE & BUBBLES!

The Saint Valentine 8

vodka, st. germaine, grapefruit, cranberry, sparkling wine

Cherry Lime Cosmo 8

lime infused vodka, tart cherry juice, triple sec

Chardonnay, Viejo de Valle 7 / 12 / 34

Chile, '15

Rioja, Vega Piedra 7 / 12 / 34

Rioja Spain '16

Taittinger Brut 15 / 30

Reims, France 375 ml (1/2 btl)

TABLE SHARE & SMALL PLATES

DOMESTIC ARTISAN CHEESES 22 * {gs}

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

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

PLOUGHMAN'S PLATTER 39 * {gs}

a combination of our artisan cheeses, butcher plate & all house accompaniments

MUSSELS & POMMES FRITES 16 *

choose a preparation: {gs}

smoked tomato broth, bacon & parmesan

-or-

green curry, cilantro, & candied peanuts

grilled Bake Room sourdough



HAPPY VALENTINES DAY!



STARTERS:

Whipped Pimento Cheese Dip 10 * {gs}

pickled peppers, pickled okra, pickles, house crackers

Sweet Tea Brined SC Quail* 17 * {gs}

foie gras stuffing, grilled swiss chard, Bioway Farms sweet potato puree

Happy Cow Buttermilk Crispy Okra Frites 10

sorghum aioli

Shaved Spiced Beef Carpaccio * 12 * {gs}

shaved fennel, carrot, radish, citrus, pickled red onion, candied peanuts, winter greens, herb vinaigrette

ENTREES:

Classic Steak Frites 32 * * {gs}

hangar steak, pommes frites, maître d' butter, friséé, arugula
~ Stella's steak sauce upon request

Grilled 12oz NY Strip Steak 34 * * {gs}

creamed spinach, cornmeal fried onion rings, sauce au poivre

Fried Confit Half Chicken 25

charred peppers, butter beans, stewed fingerling potato, basil, shiitakes, pickled red onion jam, sweet & sour sauce

Vietnamese Pot au Feu 21

royal red shrimp, shiitakes, spicy kimchee, pickled squash, collards, vegetable broth, poached farmer egg, soba noodles

Fish of the Day 34 * {gf}

seasonal preparation

Grilled Heritage Farms 12oz Pork Chop 32 * {gf}

sea island red peas, hen of the woods, local swiss chard, pulled pork cheek, rice grits, preserved lemon, butternut squash soubise, warm country ham vinaigrette

Stella's Signature Shrimp & Grits 28 * {gf}

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

SOUP & SALAD:

Stella's French Onion Soup 9 * {gs}

caramelized onions, melted gruyere, french baguette

Roasted Mushroom Bisque 5 / 7 * {gs}

meyer lemon mushroom crumble, shaved grana padano

Local Beet Salad 11 * {gf}

apple, arugula, brown butter pumpkin seeds, shaved squash, basil, Blue Ridge Creamery fromage blanc, sorghum vinaigrette

Bibb Lettuce Salad 9 * {gs}

Happy Cow lemon-buttermilk dressing, Tyger River bibb lettuce, croutons & soft herbs



SIDES 8

Tempura Sweet Potatoes

pecans, benne seeds, maple soy glaze
toasted meringue -gs

Roasted Brussels Sprouts

pickled cranberry, aleppo pepper
country ham, charred leeks -gs

Skillet Seared Mushrooms

garlic confit, smoked butter,
toasted brioche crumbs, soft herbs -gs

Pommes Frites

béarnaise, charred onion aioli -gs

Parties of 6 or more are subject to 20% service charge

* Please inquire with your server for chef's seasonal choice daily vegan and vegetarian option!

* {gf} Indicates gluten free

* {gs} Indicates gluten sensitive, however menu item can be adjusted to be gluten free

Please ask your server for details!

* DHEC Advisory: A possible health risk may exist by eating undercooked ground beef at 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.

