

# DINNER MENU

## STARTERS:

**Stella's French Onion Soup 8 \*** {gs}  
caramelized onions, melted gruyere, baguette

**Whipped Pimento Cheese Dip 10 \*** {gs}  
pickled peppers, pickled okra, pickles, house crackers

**Happy Cow Buttermilk Crispy Okra Frites 9**  
sorghum aioli

**Stella's 'Fried Rice' 12**  
shaved carrot, grilled red onion, soft herbs, field peas, farm egg, charred octopus, pork belly, crispy rice

**Shaved Spiced Beef Carpaccio \* 12 \*** {gs}  
shaved fennel, carrot, radish, citrus, pickled red onion, candied peanuts, pea shoots, herb vinaigrette

## SALADS:

**Spring Salad 12 \*** {gf}  
snap peas, cucumber, local strawberry, golden beets, candied pistachio, mixed lettuce, green garlic dressing

**Salad Lyonnaise 10 \*** {gf}  
friséé lettuce, sugar cured bacon, roasted mushrooms, sherry mustard vinaigrette, poached farmer egg

**Bibb Lettuce Salad 8 \*** {gs}  
Happy Cow lemon-buttermilk dressing,  
Tyger River bibb lettuce, croutons & soft herbs

**Asparagus Panzanella 15 \*** {gs}  
radish, spring peas, shaved fennel, basil, kale, pepitas, toasted brioche, blue ridge fromage blanc, red wine vinaigrette

*\* 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!*

## 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 & FRITES 16 \*

*choose a preparation: {gs}*

smoked tomato broth,  
bacon & parmesan

-or-

green curry, cilantro,  
& candied peanuts

*grilled Bake Room sourdough*

## ENTREES:

**Classic Steak Frites 30 \* \*** {gs}  
hangar steak, pommes frites, maître d' butter, mixed lettuce  
~ *Stella's steak sauce upon request*

**Grilled 12oz NY Strip Steak 34 \* \*** {gs}  
creamed spinach, cornmeal fried onion rings, sauce au poivre

**Brasserie Burger 16 \* \*** {gs}  
bacon jam, gruyere cheese, house-made b&b pickles, special sauce, pommes frites

**Vietnamese Vegetable Pot au Feu 24**  
royal red shrimp, shiitakes, spicy kimchee, pickled squash, collards,  
vegetable broth, poached farmer egg, soba noodles

**Crispy NC Flounder 26 \*** {gs}  
creamed spring peas, shaved VA country ham, rock shrimp,  
peanut gremolata, jimmy red corn grits, smoked onion soubise

**Roasted Beef Belly 30**  
snap peas, charred carrot, broccoli, kale,  
beech mushrooms, benne seeds, spiced braising jus

**Grilled Heritage Farms 12oz Pork Chop 32**  
asparagus, sea island red peas, pulled pork cheek, gnocchi,  
apple butter, smoked country ham broth

**Stella's Signature Shrimp & Grits 26 \*** {gf}  
roasted bell peppers, bacon, creamy smoked grits, roasted tomato jus



## SIDES 8:

**Roasted Broccoli \*** {gf}  
candied pecans, pickled red onion,  
bacon, Forx Farm gouda

**Skillet Seared Mushrooms \*** {gs}  
smoked butter, toasted brioche crumbs,  
garlic confit, soft herbs

**Tempura Fried Asparagus**  
charred onion aioli

**Pommes Frites \*** {gs}  
charred onion aioli, béarnaise



*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  
\* 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.

# 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

## Seafood

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

sustainable caught Carolina seafood

**Carolina Classics** | *Ayden, NC*

NC Catfish

### **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** | *Charleston, SC*

**King of Pops** | *Charleston, SC*

artisanal popsicles

## 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

## 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

## 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*)

**Beechwood Farms** | *Marietta, SC*

assorted fruit & vegetables (*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



## Local / Regional Beers, Spirits & Beverages

**Appalachian Brewing Co.** | *Boone, NC*

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

**Bold Rock Cider** | *Mills River, NC*

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

Jasper's Gin, bourbon barrel aged gin

**Charleston Tea Co.** | *Charleston, SC*

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

Jocassee Gin, infused with honeysuckle & magnolia

blossom harvested from banks of Lake Jocassee

**Devil's Backbone Brewing Co.** | *Lexington, VA*

**Hi-Wire Brewing** | *Asheville, NC*

**Methodical Coffee** | *Greenville, SC*

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

**Virgil Kaine Whiskey Co.** | *Charleston, SC*

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