



# HAPPY MOTHER'S DAY! BRUNCH MENU



\$30 *Two Courses* ~ \$34 *With Dessert*

## **\* FOR THE TABLE \***

### **Happy Cow Buttermilk Biscuits & Seasonal Jam**

\*3 for \$6 / 5 for \$10

\*side of sausage gravy \$4

### **Stella's 'Southern' Poutine 13**

chimichurri, house made chorizo gravy, queso fresco,  
pommes frites, fried farm egg \* {gs}

### **Stella's Sticky Buns 11**

cinnamon brioche buns, pecans, vanilla glaze

### **Crispy Pimento Cheese Fritters 10**

housemade B&B pickles, deviled egg yolks, crispy NC country ham

## **\* STARTER CHOICE \***

### **Roasted Tomato Bisque**

cheddar crisps, chives \* {gf}

### **Tyger River Mixed Lettuce Salad**

roasted beets, local strawberries, citrus,  
maple glazed peanuts & bacon, citrus herb  
vinaigrette, soft herbs, sorghum vinaigrette \* {gs}

### **Smoked Salmon Toast**

pickled red onion, arugula, whipped crème  
fraiche, everything spice, grilled sourdough

### **Housemade Granola & Split Creek Farm Yogurt**

local honey, seasonal berries \* {gs}

### **Brasserie Spring Salad**

snap peas, radish, asparagus, cucumber,  
basil, mixed lettuce, candied pistachio,  
fromage blanc, green garlic dressing \* {gs}

### **Grilled Local Asparagus**

poached egg, shaved grana padano,  
country ham vinaigrette \* {gs}

## **\* ENTRÉE CHOICE \***

### **Stella's Original Shrimp & Grits**

roasted bell peppers, bacon, creamy smoked grits, roasted tomato jus \* {gf}

### **Fried Crab Cake Sandwich**

sweet & sour pickles, local savoy cabbage slaw, Tyger River bibb, grilled brioche bun, pommes frites

### **Classic Steak & Eggs Frites \***

grilled hangar steak, two scrambled farmer eggs, 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

### **The Traditional Breakfast**

two scrambled farmer eggs, sugar cured bacon, twice baked cheddar grits,  
Happy Cow buttermilk biscuit & seasonal jam \* {gs}

### **Brasserie Burger \***

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

### **Sorghum Bourbon Glazed Beef Belly**

crispy potato cake, poached farmer egg, smoked onion gravy, candied bacon \* {gs}

### **Bethel Trails Farm Frittata**

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

## **\* FEATURED COCKTAILS \***

### **Mint To Be Tea 10**

Virgil Kane ginger whiskey,  
Charleston Tea Plantation mint tea, lemon, bitters

### **'Jack of All Trades' Mocktail 6/12**

citrus, mint, San Pellegrino grapefruit soda, honey  
...add Lunazul El Humoso and make it a cocktail

### **The Name Changer 10**

St. Germain, vodka, cranberry, grapefruit,  
sparkling wine...up or on the rocks?

### **Seasonal Sangria 8**

strawberry, citrus, rose

## **\* DESSERT CHOICE \***

### **Southern Pound Cake & Local Strawberries**

chantilly cream, citrus

### **Chocolate Pot de Crème \* {gs}**

chantilly cream, fresh fruit

### **Local Honey Lavender Crème Bruleé \* {gs}**

fresh local berries

### **Affogato \* {gf}**

Methodical's 'Blue Boy' espresso poured  
over house vanilla ice cream

### **Daily Sorbet \* {gf}**

fresh fruit

\* {gf} Indicates gluten free \* {gs} Indicates gluten sensitive, however menu item can be adjusted to be gluten free.  
Please ask your server for details!

Menu subject to change, and parties of 6 or more are subject to 20% service charge.

# BRUNCH BEVERAGES

## MIMOSAS:

French sparkling wine 7

- \*The Original fresh orange juice
  - \*Cherry Mimosa tart cherry juice
  - \*The 'Beeter' Mimosa  
orange & beet juice
- Pitcher of Mimosa 20  
Bottomless Mimosas 15pp

### \*BUBBLES n' POPS\*

King of Pops Artisanal Popsicles 10  
Served in a glass of bubbles!  
Choice of Bubbles: French Brut Rose or Spanish Cava  
Choice of Pop: Blueberry Lemonade / Peach /  
Raspberry Lime

## SIGNATURE BLOODY MARYS:

- \*House-made Cajun Spice Bloody Mary 9
- \*Spicy Bloody with a kick & sriracha rim
- \*Bloody Maria with Lunazul Tequila

## GLASSES OF WHITE

SPARKLING	petite / fun / btl
Brut Rose, Jacques Pelvas	8 / 14 / 38
Cava, Mont Marcal Brut Reserva, 2016	8 / 14 / 38
Perrier Jouët Champagne Grand Brut	17 / 29 / 75
WHITE & ROSÉ WINES	petite / fun / btl
Pinot Grigio, Graffigna	7 / 12 / 34
Argentina, 2016	
Rosé, Savoie	9 / 15 / 44
Savoie, France 2017	
Sauvignon Blanc, Les Carrelets	7 / 12 / 34
Bordeaux, France, 2017	
Sauvignon Blanc, Schug	10 / 16 / 46
Sonoma Coast, California, 2018	
Savoie Blanc, Viallet	8 / 14 / 38
white blend, Savoie, France 2017	
Pinot Gris, Villa Wolf	8 / 14 / 38
Pflaz, Germany 2017	
Riesling, Single Post	7 / 12 / 34
Mosel, Germany, 2016	
Chardonnay, Laurent Miquel	8 / 14 / 38
Languedoc, France 2017	
Chardonnay, Knuttel	10 / 15 / 48
Russian River Valley, CA, 2017	

## GLASSES OF RED

	petite / fun / btl
Pinot Noir Le Charmel	7 / 12 / 34
Southern France, 2017	
Pinot Noir, Pike Road	10 / 16 / 48
Willamette Valley, Oregon, 2016	
Red Blend, Carro	7 / 12 / 34
Yecla, Spain 2016 ( <i>monastrell, tempranillo, syrah, merlot</i> )	
Cotes du Rhone, Barville	9 / 15 / 44
Rhone, France, 2016 ( <i>grenache, syrah, mourvedre</i> )	
Bobal, Biftu	8 / 14 / 38
Utiel-Requena; Valencia, Spain 2016	
Malbec, Amayan, Belhera Estate	9 / 15 / 44
Mendoza, Argentina, 2015	
Zinfandel, Ballard Lane	8 / 14 / 38
California 2017	
Bordeaux, Chateau Fillon	10 / 16 / 48
Bordeaux, Cuvée Première France, 2015 ( <i>merlot &amp; cabernet</i> )	
Cabernet Sauvignon, Hayes Valley	8 / 14 / 38
Central Coast, California 2017	

## BEER & CIDER- Crafted / Imported:

Appalachian Mountain Brewery & Cidery:  
Scarlet Rose Cider- 6 (*cinnamon, plums, hibiscus*)  
Mystic Dragon Cider- 6 (*green tea, rhubarb, strawberries*)  
Spoaty Oaty Pale Ale- 6

Beck's (NA) - 5  
Bell's Amber- 6  
Brewery 85 Fishin' Beer - 6  
Coast Kolsch- 6  
Lefte Blond- 6  
Lonerider Sweet Josie Brown Ale- 6  
New Belgium Sour Saison-6  
Palmetto Brewing Gose- 6  
Palmetto Brewing Salted Lime Lager- 6  
Pisgah Blueberry Wheat- 6  
Sierra Nevada Summerfest Lager- 6  
West Brook One Claw- 6

### Domestics:

Bud Light- 4  
Michelob Ultra- 4  
Miller Light- 4

## DRAFT BEER

Stella Artois 6  
*Belgian Lager- 5%*

Brewery 85 Quittin' Time 6  
*Greenville, SC - Local Helles Bock - 7.1%*

New Belgium 'Brut' IPA 7  
*Asheville, NC - Bubbly, dry, crisp, - India Pale Ale - 6.7%*

Brewery 85 'Yeoman's Brown Ale' 7  
*Greenville, SC - Local American Bourbon Barrel Brown Ale - 6.4%*

Narragansett Lager 5  
*Pawtucket, RI - Classic New England Lager - 5%*

Wicked Weed Pernicious 8  
*Asheville, NC - India Pale Ale - 5.2%*

## \*COFFEE MENU\*

Served Hot or Iced

### Featuring Methodical Coffee

Stellas Blend, Blue Boy & Decaf

*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)

### 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 3  
-Charleston Tea

### Additions: .75

### House-Made Syrups:

Vanilla Thyme  
Dark Chocolate  
Salted Caramel  
Agave Lavender

### Milks:

Happy Cow Whole  
Skim Milk  
Almond Milk / .25