



STARTERS & SHARE PLATES:

Happy Cow Buttermilk Biscuits & Seasonal Jam

*3 for \$6 / 5 for \$9

*add sausage gravy \$4

Crispy Pimento Cheese Fritters 12

broccoli slaw, crispy ham

Housemade Granola & Split Creek Farm Yogurt 5

local honey-*gs*

Soup du Jour 5 / 7

changes daily, seasonal preparation -*gs*

Stella's Sticky Buns 9

cinnamon brioche buns, pecans, vanilla glaze

Open Faced Avocado Toast 10

crispy lardons, tomato chutney

Stella's 'Southern' Poutine 12

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

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

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

* {gs}* Indicates gluten sensitive friendly, gluten free items, & items easily modified to be gluten free

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



BRUNCH MENU



ENTREES & SANWICHES

Local Beet Salad 12

arugula, house ricotta, roasted winter squash, shaved radish, brown butter pepitas, arugula pesto, toasted almond vinaigrette -*gs*

* add pulled chicken 4

Pan Fried Crab Cake Sandwich 16

green tomato gribiche, Tyger River greens, shaved local radish, grilled brioche bun, pommes frites

Brasserie Burger 15* *toasted brioche bun, pommes frites*

bacon jam, american cheese, b&b pickles, special sauce -*gs*

Croque Madame Sandwich 13.25

parisian ham, grainy mustard, fried farm egg, Mornay cheese sauce, Bake Room sourdough

Bethel Trails Farm Egg Quiche 16

mixed greens, vinaigrette, charred local carrots

**choice of crust: regular or gluten free*

Classic Steak & Eggs Frites 20

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

Brioche French Toast 12

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

**add a side of bacon 3*

Abundant Seafood Fish Du Jour

seasonal preparation / mkt price -*gs*

The Traditional Breakfast 16

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

Stella's Original Shrimp & Grits 18

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

Braised CAB-Certified Angus Beef- Brisket 18

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



SIDES & PASTRIES:

Sides:

Pommes Frites 4.50

charred onion aioli -*gs*

Olive Oil Grilled Asparagus 5

shaved parmesan & cured egg yolk -*gs*

Twice Baked Cheddar Grit Cake 4.50

green tomato chutney -*gs*

Seasonal Fruit 4.50-*gs*

Sugar Cured Bacon 3-*gs*

add a Fried Farmer Egg 1.50-*gs*

Housemade Pastries:

Chef's Choice 3

(changes daily)

Donuts, Muffin, Scone

Local Strawberry Thyme Oatmeal Bars 3

Chocolate Chip Cookie 1.75

Gluten Free Local Sweet Potato Scone 3

apricot glaze

*add a fried farmer egg to anything \$1.50

*substitute gluten free sandwich bread \$2

*substitute a cup of soup of the day or small green salad for \$1.50



BRUNCH BEVERAGES



MIMOSAS:

w/ French sparkling wine 8

~The Original- fresh orange juice

~Cherry Mimosa- tart cherry juice

~The 'Beeter' Mimosa - orange & beet juice

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)

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

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 - 7.1%

Local Helles Bock

Palmetto Brewing Co.

'Palmetto Amber' 7

Charleston, SC – 5.8%

American Amber Ale

Red Hare Brewing Co

50 / 50 ~ Shandy 7

Marietta, GA – 4.2%

IPA & Grapefruit Soda

Wicked Weed 'Pernicious' IPA 7

Asheville, NC– 7.3%

India Pale Ale

GLASSES OF RED

Pinot Noir Viejo de Valle

Valle Central, Chile, 2016

Pinot Noir, Pike Road

Willamette Valley, Oregon, 2015

Gamay, Cru Beaujolais, Pierre Chermette

Beaujolais, France 2016

Salice Salentino

Salento, Italy 2013

Cotes du Rhone, Verquiere

Grenache, Syrah, Mourvedre, France, 2015

Malbec, Amayan, Belhera Estate

Mendoza, Argentina, 2015

Garnacha Tinto, Laya

Almansa Spain, 2014

Merlot, Chateau Pilet

Bordeaux, 2014

Cabernet Sauvignon, Clos La Chance

Estate Grown, Central Coast, California, 2016

petite / fun / btl

7 / 12 / 34

10 / 16 / 48

11 / 18 / 53

7 / 12 / 34

8 / 14 / 38

9 / 15 / 44

8 / 14 / 38

8 / 14 / 38

12 / 19 / 56

GLASSES OF WHITE

SPARKLING

Bele Casel Col Fondo Prosecco, 2015

Jacques Pelvas Brut Rose, NV

WHITE & ROSÉ WINES

Rosé, Guilhem

Languedoc, France, 2016

Riesling, Single Post

Mosel, Germany, 2015

Pinot Grigio, Bidoli

Friuli, Italy, 2016

Picpoul de Pinet, Bastion

Picpoul, France 2016

Savoie Blanc, Viallet

white blend, Savoie, France 2016

Sauvignon Blanc, Jean Marc Barthez

Bordeaux, France, 2015

Sauvignon Blanc, Schug

Sonoma Coast, California, 2016

Chardonnay, Bernier

Languedoc, France 2016

Chardonnay, Robin K.

Russian River Valley, CA, 2015

Garnacha Blanca, Alavesa Tierra

Rioja, Spain, 2014

petite / fun / btl

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7 / 12 / 34

10 / 16 / 46

8 / 14 / 38

10 / 15 / 48

8 / 14 / 38

COFFEE MENU

Featuring Counter Culture

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

Add a kick to your coffee! Irish Cream, Tia Maria or Frangelico

DRINKS:

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

ESPRESSO:

Espresso 2.25

(2oz)

Macchiato 2.75

(espresso w/ 2oz milk)

Cortada 3.00

(espresso w/ 3oz milk)

Cappuccino 3.25

(espresso w/ 4oz milk)

Americano 2.50

(espresso w/ water)

Latte 3.75

(espresso w/ 8oz milk)

Milks:

Happy Cow Whole

Happy Cow Chocolate

Skim Milk

Almond Milk / .25

Additions: .75

Housemade Marshmallows

House-Made Syrups:

Vanilla Thyme

Dark Chocolate

Salted Caramel

Agave Lavender

