

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*

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' 11.50
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, winter greens, herb vinaigrette

SALADS:

Local Beet Salad 10 * {gf}
apple, shaved squash, arugula, brown butter pumpkin seeds, basil, Blue Ridge Creamery fromage blanc, sorghum vinaigrette

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

Grilled SC Quail 16 * {gs}
roasted sweet potato, radish, soft herbs, toasted farro, candied pecans, mixed lettuce, green goddess dressing

** 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

ENTREES:

Classic Steak Frites 29 * * {gs}
hangar steak, pommes frites, maître d' butter, friséé, arugula
~ *Stella's steak sauce upon request*

Grilled 12oz NY Strip Steak 32 * * {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

Fried Confit Half Chicken 22
charred peppers, butter beans, stewed fingerling potato, basil, shiitakes, pickled red onion jam, sweet & sour sauce

Vietnamese Vegetable Pot au Feu 19
shiitakes, spicy kimchee, pickled squash, collards, vegetable broth, poached farmer egg, soba noodles

Crispy NC Catfish 24
winter squash, preserved tomato, roasted leeks, oyster mushroom, benne seed, country ham, rock shrimp coconut broth

Braised Beef Shortribs 30 * {gf}
brussels sprouts, roasted carrot, kale, cranberry, peanut gremolata, pickled mustard seed, sweet potato custard, spiced braising jus

Grilled Heritage Farms 12oz Pork Chop 29 * {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 26 * {gf}
roasted bell peppers, bacon, creamy smoked grits, roasted tomato jus

MUSSELS & FRITES 16 *

choose a preparation: {gs}

smoked tomato broth,
bacon & parmesan

-or-

green curry, cilantro,
& candied peanuts

grilled Bake Room sourdough



SIDES:

Roasted Brussels Sprouts 8 * {gf}
NC country ham, aleppo pepper, shaved grana padano, local honey

Skillet Seared Mushrooms 8 * {gs}
smoked butter, toasted brioche crumbs, garlic confit, soft herbs

Tempura Fried Sweet Potato 8
candied pecans, toasted meringue, bourbon sorghum glaze

Pommes Frites 6 * {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.