

DINNER MENU

STARTERS:

Stella's French Onion Soup 8

caramelized onions, melted gruyere, baguette -gs

Grilled Red Royal Shrimp 10

pickled local peppers, smoked bacon, rice grits, charred pepper broth -gs

Stella's 'Fried Rice' 11.50

shaved carrot, grilled red onion, soft herbs, field peas farm egg, charred octopus, pork belly, crispy rice -gs

Happy Cow Buttermilk Crispy Okra Frites 8.50

sorghum aioli

Whipped Pimento Cheese Dip 8

pickled peppers, smoked paprika, pickled okra, house crackers -gs

Beef Tenderloin Carpaccio * 12

pickled red onions, marinated mushrooms, arugula, candied pistachio, crispy fingerling potato, spiced yogurt -gs

SALADS:

Local Beet Salad 10

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

Salad Lyonnaise 10

frisée lettuce, sugar cured bacon, roasted mushrooms, sherry mustard vinaigrette, poached farmer egg -gs

Bibb Lettuce Salad 8

Happy Cow lemon-buttermilk dressing, croutons & soft herbs -gs

Roasted Local Chicken & Grilled Radicchio Salad 16

shaved apples, pickled grapes, bibb lettuce, roquefort, spiced pecans, verjus mustard vinaigrette -gs

Seared Rare Tuna Salad 'Nicoise' 18

roasted local carrots, radish, nicoise olives, fingerling potatoes, tuna confit, hardboiled egg, arugula, frisee, sherry vinaigrette -gs

TABLE SHARE & SMALL PLATES

Roasted Blue Ridge Creamery Camembert 21

whole roasted & caramelized, seasonal jam, crispy duck fat potato, sliced apples, bakeroom sourdough -gs

Hummus Sampler 12

butternut squash hummus, curried hummus, seasonal & pickled vegetable crudité

MUSSELS & FRITES 15 -gs

choose a preparation:

-green curry, cilantro & peanuts

-smoked tomato broth bacon, parmesan

-white wine, pickled garlic fine herbs

ENTREES

Classic Steak Frites 26 *

hangar steak, pommes frites, maître d' butter, frisée & arugula, Stella's steak sauce -gs

Grilled 12oz NY Strip Steak 31 *

salad of arugula, crispy sweet onions, smashed & fried potato, citrus, soft herbs, pickled local peppers, cracked pepper bordelaise -gs

Brasserie Burger 14 * pommes frites, house b&b pickles -gs

option #1 | bacon jam, gruyere cheese, charred onion aioli, toasted brioche bun,

option #2 | patty melt- caramelized onions, american cheese, special sauce, texas toast

Braised Beef Short Ribs 26 *

house pappardelle pasta, roasted sweet potato, oyster mushrooms, lacinato kale, squash soubise, shaved grana padano, miso spiced braising jus

Buttermilk Fried Chicken 'Coq au Vin' 21

bacon, roasted mushrooms, spiced carrot puree, pickled red onion jam, red wine jus

Vietnamese Vegetable Pot au Feu 19

shaved brussels sprouts, shiitake, spicy kimchee, pickled squash, braised collards vegetable broth, poached farmer egg, soba noodles -gs

NC Striped Bass 'Rockfish' 24

roasted cauliflower, grilled winter squash, golden raisins, house gnocchi, butternut squash puree, pecan gremolata, brown butter vinaigrette -gs

Crispy Duck Leg 24

stewed tomato, local kale, white beans, crispy pork belly, housemade garlic sausage -gs

Grilled Heritage Farms Pork Chop 25 *

roasted root vegetables, brussels sprouts, maitake mushrooms, pork belly, preserved lemon, apple butter, smoky red-eye jus -gs

MEATS & CHEESES

DOMESTIC ARTISAN CHEESES 22

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

STELLA'S BUTCHER PLATE 22

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 -gs

PLOUGHMAN'S PLATTER 39

a combination of our artisan cheeses, butcher plate,
all accompaniments -gs



SIDES 6

Tempura Sweet Potatoes

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

Roasted Brussels Sprouts

pickled cranberry, aleppo pepper,
smoked bacon, charred leeks -gs

Toasted Whole Grain Farro Salad

arugula pesto, grilled local squash,
charred red onion, herbs

Skillet Seared Mushrooms

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

Anson Mills Rice Grits

pickled local peppers, olive oil -gs

Pommes Frites

charred onion aioli, béarnaise, -gs

*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

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

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

Springer Mountain Farms

Northeast GA

100% all-natural chicken

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

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

Seafood

Abundant Seafood | *Mount Pleasant, SC*

sustainable caught Carolina seafood

Carolina Mountain | *Andrews, NC*

NC Mountain Trout

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 | *Greenwood, SC*

artisanal hot sauces

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*)

***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



Beverages

Blenheim Gingerale Beverages | *Hamer, SC*

historic SC *Blenheim mineral water springs*

Charleston Tea Company | *Wadmalaw Is. SC*

hot & iced tea, America's ONLY tea plantation

Counter Culture Coffee | *Roasted in Durham, NC*

sustainable, coffee from around the world

Local / Regional Beers & Spirits

Brewery 85 | *Greenville, SC*

Quest Brewery | *Greenville, SC*

Palmetto Brewing Co. | *Charleston, SC*

Wicked Weed Brewing | *Asheville, NC*

Charleston Distilling Co. | *Charleston, SC*

Jasper's Gin, bourbon barrel aged gin

Dark Corner Distillery | *Greenville, SC*

Jocassee Gin, infused with honeysuckle & magnolia blossom harvested from banks of Lake Jocassee