

# Happy Valentine's Day!



## STARTERS & TABLE SHARES:

### **Baked 'Cottonbell' Brie 21**

wrapped in filo pastry, served with crackers, honeycomb, candied pecans & apples

### **Whipped Pimento Cheese Dip 11 \*<sub>gs</sub>**

vegetable crudité, grilled sourdough, sweet onion jam

### **Country Ham & Biscuits 14**

La Quercia aged prosciutto, goat cheese biscuits, cherry preserves

### **Dark Spore Mushroom Toast 11**

sourdough, whipped ricotta, curly kale, balsamic shallots

### **Tyger River Mixed Greens 12 \*<sub>gs</sub>**

everything spice, shaved carrots, grana padano, happy cow buttermilk dressing

### **Charleston Crab Soup 14**

jumbo lump crab, sherry, chives

### **Fried Oyster 'Louie' Salad 16 \*<sub>gf</sub>**

iceberg lettuce, remoulade sauce, dill, radish, boiled farm egg, tomato powder

### **Tuna Carpaccio 18 \*<sub>gf</sub>**

Carolina gold puffed rice, pickled cucumber, cilantro, sesame, ginger- scallion vinaigrette



## ENTREES:

### **Heritage Farms Pork Chop 32 \*<sub>gs</sub>**

sweet potato puree, brown butter apples, brussels leaves, pickled mustard seeds, apple cider reduction

### **Crispy Seared Duck Breast 34 \*<sub>gf</sub>**

butternut squash, pickled grapes, butter braised carrots, cauliflower, foie gras emulsion

### **Grilled Wagyu Top Sirloin 41 \*<sub>gs</sub>**

10 oz thick cut steak, crispy duck fat fingerlings, Green Hill camembert fondue, bacon crumble, chives, madeira reduction

### **Caroland Farms Wagyu Short Ribs 39**

potato gnocchi, black truffle-mushroom ragout, English peas, crispy shallots, farmers cheese, herbs

### **Lions Mane Mushroom 'Steak' 25 \*<sub>vegetarian</sub>**

warm salad of farro, brussels, turnips, cauliflower, carrots, crispy parmesan, chimichurri sauce

### **Crispy Seared Scottish Salmon 31 \*<sub>gf</sub>**

cauliflower puree, king pearl mushroom, crispy garlic, broccolini, black garlic gastrique

### **Stella's Signature Shrimp & Grits 28 \*<sub>gf</sub>**

smoked sausage, tomato, scallion, creole shrimp broth

## ~ Valentine's Cocktails ~

### **THE NAME CHANGER 10**

*...up or on the rocks?*

St. Germain, vodka, cranberry, grapefruit, bubbles

### **APEROL SPRITZ 10**

sparkling brut rosé, aperol, soda, fresh citrus

### **MAPLE PECAN OLD FASHIONED 11**

Bulleit Rye, maple pecan simple, aztec chocolate bitters

### **SEASONAL SANGRIA 10**

white wine, seasonal fruits, topped with sparkling wine

### **BLEEDING HEART 11**

Montepulciano, angostora bitters, Campari, tart cherry, ginger ale

### **EL CORAZON EN FUEGO 10**

jalapeño infused tequila, triple sec, pink guava juice, lime

### **BLACK HEART 12**

vanilla vodka, crème de cacao, crème de fraise, espresso, cream



**Thank you for supporting Local Restaurants!**

*In order to ensure quality & speed of service for all our patrons, we cannot accommodate modifications and substitutions.  
Thank you for your cooperation.*

*\* gf Indicates gluten free \* gs Indicates gluten sensitive Menu items can be adjusted to be gluten free.  
Please ask for details! Substitute GF bread \$2*

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*



# Brasserie Beverages



## FROM THE GIN BAR...

### GIN & HOUSEMADE TONIC - choose your Gin...

Our house tonic includes several botanicals & citrus including juniper, cardamom, all spice, star anise, rosemary, lavender, cinchona bark, lemon & lime

### From Unique & Unusual to Classic London Dry:

**Aviation**- 11 (Portland, OR)  
lavender, anise, orange, sassafras

**Bombay Sapphire**- 9 (London)  
coriander, lemon, anise

**The Botanist**- 11(Isaly, Scotland)  
floral, coriander, lemon, orange

**Hat Trick**- 10 (Charleston, SC)  
orange peel, coriander, cardamom

**Hat Trick Barrel Rested**- 10  
floral, light oak, spice

**Hendrick's**- 10 (Girvan, Scotland)  
rose, cucumber, juniper, lime

**Jocasse Gin**- 11 (Greenville, SC)  
magnolia, honeysuckle

**Malfy**- 10 (Montcalieri, Italy)  
lemon, juniper, coriander

**Roku**- 9 (Osaka Japan)  
green tea, yuzu, sansho pepper

**Tanqueray**- 8 (Cameron Bridge, Scotland)  
pine, coriander, lime

### DRAFT BEER:

**Stella Artois 6**  
Belgian Lager, Leuven, Belgium - 5%

**Wicked Weed- Pernicious IPA 8**  
India Pale Ale, Asheville, NC - 7.2%

**Brewery 85 - Fat Lighter 9**  
Double IPA Greenville, SC – 8%

**Kentucky Bourbon Barrel Ale 8**  
Barrel Aged Red Ale,  
Lexington, KY- 8.2%

**Bells Brewing – Amber Ale 8**  
American Amber Ale Comstock, MI – 5.8%

**Narragansett Lager 6**  
Classic N.E.Lager, Pawtucket, RI- 5%

### BOTTLES & CANS:

**Clausthaler (NA) – 5**

**Bold Rock Cider- 6 \*gf**

**Bud Light- 4**

**Steel Hands Golden Ale- 7**

**Lefte Blond- 6**

**Miller Lite- 4**

**Michelob Ultra- 4**

## CELEBRATE VALENTINE'S with CHAMPAGNE BOTTLES

**GH Mumm Grand Cordon** Champagne, France **80**

**Mumm Napa** Brut Prestige, Napa CA **45**

**Perrier Jouet Blaison Rosé** Champagne, France **88**

**Perrier Jouet Grand Brut** Champagne, France **88**

**Perrier Jouet Blanc de Blanc** Champagne, France **95**

**Perrier Jouet Belle Epoque Rosé '12** Champagne, France **250**

**Perrier Jouet Belle Epoch '12** Champagne, France **150**

### BOURBON & WHISKEY

**Angels Envy - 18**

**Basil Hayden- 14**

**Blanton's- 22**

**Bulleit Bourbon- 10**

**Bulleit Rye- 10**

**Crown Royal- 9**

**Elijah Craig- 11**

### SCOTCH

**Dewars - 7**

**Glenlivet 12- 14**

**JW Black- 12**

**JW Red-10**

**Oban 14 – 22**

**Evan Williams- 6**

**Jameson- 8**

**Knob Creek- 10**

**Makers Mark- 9**

**Rabbit Hole Dareringer- 25**

**Woodford Reserve- 10**

### TEQUILA

**Casamigos Agave Blanco- 12**

**Del Miguey VIDA Mezcal- 10**

**Don Julio Anejo-17**

**Hornitos Reposado- 10**

**Hussong's Reposado -11**

**Lunazul Blanco - 6**

## WHITE WINES

### Vin de Table ~

**White Blend, LaFleur Belle** 7 / 12 / 34  
Cotes de Gascogne, France

**Prosecco, Mionetto** Italy (187 ML) 9

**Cava Sutra, Bodegas Arreaz, Brut Reserva** Spain 8 / 14 / 38

**Sec Rosé, Henry Varnay** Loire Valley, France 8 / 14 / 38

**GH Mumm Grand Cordon** Champagne, France 80

**Mumm Napa** Brut Prestige, Napa CA 45

**Perrier Joet Blaison Rosé** Champagne, France 88

**Perrier Joet Grand Brut** Champagne, France 88

**Moscato, Villa Pozzi** Sicily, Italy '19 7 / 12 / 34

**Pinot Grigio, Pasqua** Venetia, Italy '19 7 / 12 / 34

**Rosé, Le Rose de 'S'** IGP Mediterranee, France '20 9 / 15 / 44

**Rosé, French Escape** Provence, France '19 36

**Pinot Gris, Carhill Cellars** Willamette, Oregon '18 36

**Albarino, Paco & Lola** Rias Baixas, Spain, '19 42

**Sauvignon Blanc, Guy Allion** Loire, France '18 9 / 15 / 44

**Sauvignon Blanc, Paddy Borthwick** New Zealand '20 48

**Sauvignon Blanc, Kenwood 'Six Ridges'** Sonoma, CA '18 39

**Sauvignon Blanc, Rombauer** Napa CA '18 58

**Cotes du Rhone, Domaine La Solitude** France '19 8 / 14 / 38

**Chardonnay, Jean-Marc Brocard** Chablis, France '19 64

**Chardonnay, Cinquante Cinq** Languedoc, France '20 9 / 15 / 44

**Chardonnay, Joseph Drouhin** Burgundy, France '19 38

**Chardonnay, Borne of Fire** Columbia Valley, Washington '18 48

**Chardonnay, Schug** Carneros, California '18 11 / 17 / 52

## RED WINES

### Vin de Table ~

**Red Blend, Altos Las Hormigas 'Tinto'** 7 / 12 / 34  
Mendoza, Argentina

**Pinot Noir, Pas de Problème** Languedoc, France '19 9 / 15 / 44

**Pinot Noir, Foris** Rogue Valley, Oregon, '20 11 / 17 / 52

**Pinot Noir, Carhill Cellars** Willamette, Oregon, '18 58

**Pinot Noir, Lady Hill** Willamette, Oregon, '20 68

**Gamay, Chermette, Fleurie** Cru Beaujolais, FR '18 56

**Tempranillo, Viega Piedra** Rioja, Spain, '19 8 / 14 / 38

**Cotes Du Rhone, Domaine de L'Harmas** France, '18 48

**Cotes Du Rhone, Cave La Comtadine** France, '19 38

**Malbec, Red Schooner, Caymus** Argentina 'Voyage 9' 64

**Malbec, Alhambra** Uco Valley, Argentina 8 / 14 / 38

**Montepulciano, Capogiro** Abruzzo, Italy '19 9 / 15 / 44

**Zinfandel, Valrav** Sonoma '18 50

**Red Blend, The Prisoner** Napa Valley '19 92

**Merlot, Emmolo Winery** Napa Valley '19 62

**Merlot, Toad Hollow** Lodi, CA '17 44

**'Symmetry', Rodney Strong** Alexander, CA '15 88

**Cabernet Sauvignon, Lockhart** Napa & Sonoma, '18 8 / 14 / 38

**Cabernet Sauvignon, Ryder Estate** Central Coast, '18 42

**Cabernet Sauvignon, Toad Hollow** Lodi, CA '17 48

**Bordeaux, Chateau Blouin** France, '18 9 / 15 / 44

**Cabernet Sauvignon, Kenwood 'Six Ridges'** Sonoma, CA '17 54