



BRASSERIE BRUNCH MENU



STARTERS

Brasserie Pastry Board 10 / 3.50 ea

Pastry Chef's choice of three pastries

Whipped Pimento Cheese Dip 10 *gs

vegetable crudité, grilled baguette, sweet onion jam

Pot of Pork Rillettes 10 *gs

pickles, mustard, grilled sourdough

Half Pound Gulf Shrimp Cocktail 15 *gf

cocktail sauce, old bay, lemon

Happy Cow Buttermilk Fried Okra 9

charred onion aioli

Stella's French Onion Soup 8 *gs

caramelized sweet onion, rich beef broth,
melted gruyere, baguette

SALADS

Add a protein:

Grilled Hangar Steak 12 | Chilled Shrimp 7 | Grilled Chicken 6

Tyger River Greens Salad 4.50 / 9 *gf

cherry tomato, crumbled goat cheese, shaved carrot,
toasted sunflower seed, sherry vinaigrette

Greek Salad Power Bowl 12 *gf

**add Split Creek Farm's marinated feta \$2*

lentils, chickpeas, cucumber, tomato,
zucchini, red onion, romaine lettuce, olives, radish,
bell pepper, herb vinaigrette, hummus

Arugula & Honeycrisp Apple Salad 10 *gf

candy roaster squash, prosciutto, radish,
pepita seeds, herbed buttermilk vinaigrette

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.*

ENTREES

Big ol' Fried Chicken Biscuit 12

soft scrambled eggs, American cheese, tomato gravy
Happy Cow buttermilk biscuit

Quiche du Jour 14

Bethel Trails farm eggs, whole wheat crust,
served with Tyger River Greens Salad

The Traditional Breakfast 16 *gs

two scrambled farmer eggs, sugar cured bacon,
sharp cheddar grits, Happy Cow Buttermilk biscuit

Stella's Signature Shrimp & Grits 14 *gf

tomato, smoked sausage, scallion, creole shrimp broth

The Brunch Burger 17 * *gs

fried egg, pimiento cheese, bacon jam,
lettuce, tomato, B&B pickles, pommes frites

Brioche French Toast 13 *gs

Jackson Farms poached pears, whipped cream, bourbon maple syrup

Brasserie Steak & Eggs 18 *gs

grilled hangar steak, two sunny side farmer eggs,
home-fries, house steak sauce



BRUNCH SIDES

Pommes Frites 6 *gs

charred onion aioli

Home Fries 5 *gf

russet potatoes

onion, garlic, herbs

Sugar Cured Bacon 4 *gf

Fried Farmer Egg 2 *gf

Seasonal Fruit 4.50 *gf

Happy Cow Buttermilk Biscuits 4.50

seasonal preserves & butter

Adluh Mills Creamy Grits 4 *gf

**add cheddar cheese .50*

** gf Indicates gluten free*

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



BRUNCH BEVERAGES

MIMOSAS 7

***The Original** fresh orange

***Cherry Mimosa** tart cherry

***The Beeter Mimosa** beet & orange

SIGNATURE BLOODY MARYS 9

***Everything Bloody** with 'everything' spice

***Spicy Bloody** with a kick & sriracha rim

***Bloody Maria** with Lunazul Tequila

***Briny Bloody** with extra olive juice



Pitcher of Mimosas 24

French sparkling wine & fresh orange juice

Pitcher of Seasonal Sangria 24

Changes weekly! Ask your server

BUBBLES n' POPS

King of Pops Artisanal Popsicles 10

Served in a glass of French Brut Rose or Spanish Cava

Choice of Pop:

Pink Lemonade | Salted Lemonade

Tangerine Basil | Very Berry