



Stella's Brasserie Dinner Menu

Welcome back & thank you for supporting local restaurants!



STARTERS:

Soup du Jour 6 / 8

Chef's daily preparation

Stella's French Onion Soup 8 *_{gs}

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

Whipped Pimento Cheese Dip 10 *_{gs}

vegetable crudité, grilled sourdough, sweet onion jam

Mussels & Frites 16 *_{gs}

green curry, coconut milk, cilantro, ginger, lime

Oyster Rockefeller 16 *_{gs}

spinach, grana padano, garlic, breadcrumbs, lemon

Charcuterie Plate 18

pork rillettes, chicken liver mousse, country pate, house pickles, focaccia, mustards

Lions Mane Mushroom 'Crab Cake' 12

vegan aioli, pickled scallion, field pea salad

Artisan Cheese Board 22 *_{gs}

pickled cherries, peach marmalade, honeycomb, benne brittle

SALADS:

5oz Grilled NY Strip 12 | Shrimp 7 | 6oz Chicken Breast 6

Bio-way Farms Spinach Salad 12 *_{gf}

asher blue cheese, radish, spiced sweet potato, pepita, brown butter-maple vinaigrette

Winter Salad Power Bowl 12 *_{gf}

*add Split Creek Farm's feta \$2

lentils, flax seed, winter vegetables, carrot hummus, balsamic vinaigrette

Tyger River Mixed Greens Salad 9 *_{gf}

beets, split creek farm's goat cheese, spiced pecans, herbs, sherry vinaigrette

ENTREES:

Grilled Heritage Farms Pork Chop 29 *_{gs}

brussels sprouts, sweet potato, apple mustard, espresso porter glaze

Brasserie Burger 16 * *_{gs}

served with lettuce, tomato, B&B pickles & pommes frites

pimiento cheese & bacon jam ~ OR ~ wild mushroom & gruyere

Classic Steak Frites 34 * *_{gs}

grilled NY strip, pommes frites, maître d' butter, mixed green salad, sherry vinaigrette

~ Stella's steak sauce upon request

Roasted Chicken Breast & Leg Confit 26 *_{gs}

white bean cassoulet, sausage, wilted greens, breadcrumbs, roasted garlic jus

Abundant Seafood Fish du Jour | Market Price

seasonal ingredients

Stella's Signature Shrimp & Grits 26 *_{gf}

smoked sausage, tomato, scallion, creole shrimp broth

Skillet Seared Carolina Trout 22 *_{gf}

preserved lemon aioli, Bio-way Farms radish, hakurei turnips, fingerling potatoes, toasted pecan vinaigrette

STELLA'S SIDES:

Pommes Frites 6 *_{gs}

charred onion aioli

Grilled Broccoli & Oyster Mushrooms 7 *_{gf}

anchovy-lemon dressing, grana padano

Crispy Brussels Sprouts 7 *_{gf}

pecan vinaigrette, preserved apples

Hakurei Turnips & Radishes 7 *_{gf}

goat cheese, blue cheese gratinéé

Tyger River Mixed Greens Salad 4.50 *_{gf}

beets, split creek farm's goat cheese, spiced pecans, herbs, sherry vinaigrette

* *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 Fahrenheit. Guests who prefer a temperature less than medium well (155 degrees) must be at least 18 years of age.