

LUNCH MENU



STARTERS:

Stella's French Onion Soup 8

caramelized onions, melted gruyere, Bake Room baguette -gs

Crispy Chicken Wings 9

honey-cilantro glaze, candied peanuts, buttermilk dressing

Happy Cow Buttermilk Crispy Okra Frites 8.50

sorghum aioli

Whipped Pimento Cheese Dip 8

pickled okra & peppers, b&b pickles, house crackers -gs

Bibb Lettuce Salad 8

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

SALADS

Spring Salad 12 * {gf}

snap peas, cucumber, local strawberry, golden beets, candied pistachio, mixed lettuce, green garlic dressing

Asparagus Panzanella 13 * {gs}

radish, spring peas, shaved fennel, basil, kale, pepitas, toasted brioche, blue ridge fromage blanc, red wine vinaigrette

Lyonnaise Salad 13.50

friséé lettuce, local arugula, poached farm egg, crispy chicken confit, warm bacon vinaigrette -gs

Local Beet Salad 12

apple, shaved squash, arugula, brown butter pumpkin seeds, basil, Blue Ridge Creamery fromage blanc, sorghum vinaigrette -gs



God Bless our Local Farmers! &
Please ask for wild caught American Shrimp at your local grocer!

SANDWICHES – served with choice of side

Crispy Eggplant 12.50

house-made ricotta, olive tapenade, basil pesto, tomato jam, arugula, Bake Room sourdough

~substitute a cup of soup du jour \$1.50~

Smoked Turkey 12.75

smashed avocado, pimento cheese, crispy bacon, mixed Tyger River lettuce, grilled Bake Room sourdough -gs

Croque Madame 12.25

parisian ham, mornay sauce, grainy mustard, Bake Room sourdough, fried farmer egg

Fried Crab Cake Sandwich 17

pickled shaved fennel, arugula, tomato, charred orange aioli, grilled brioche bun, pommes frites

Brasserie Burger 14 *

bacon jam, American cheese, house-made b&b pickles, special sauce, pommes frites -gs

*add a fried farmer egg to anything \$1.50 / *substitute gluten free sandwich bread \$2

ENTREES

Quiche Du Jour 14.00

mixed greens, citrus vinaigrette, local charred carrots
choice of crust: regular or gluten free

Classic Steak Frites 15

grilled NC hangar steak, pommes frites, mixed greens, maître d' butter -gs

Abundant Seafood Fish Du Jour

seasonal preparation / mkt price -gs

MEATS & CHEESES

DOMESTIC ARTISAN CHEESES 22-gs

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

PLOUGHMAN'S PLATTER 39 -gs

all our meat & cheese choices with seasonal accompaniments

MUSSELS & FRITES 15 -gs

grilled Bake Room sourdough
-smoked tomato broth, bacon, parmesan

Chef's Express Lunch 13

chef's daily entrée choice
house soup or salad & iced tea!

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



SIDES 4.50

Pommes Frites

charred onion aioli -gs

Grilled Asparagus

grana padano, toasted almonds, country ham vinaigrette * {gf}

Twice Baked Cheddar Grit Cake

green tomato chutney -gs

Side Salad

mixed greens, carrots, candied pecans, citrus vinaigrette -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 an 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