



Stella's Brasserie Lunch 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 baguette, sweet onion jam

Charcuterie Plate 18

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

Lions Mane Mushroom 'Crab Cake' 10

vegan aioli, pickled scallion, field pea salad

Happy Cow Buttermilk Fried Okra 9

charred onion aioli

Tyger River Mixed Greens Salad 9 **gf*

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

Bio-way Farms Spinach Salad 12 **gf*

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

ENTREES:

Mussels & Frites 16 **gs*

green curry, coconut milk, cilantro, ginger, lime

Winter Salad Power Bowl 12 **gf*

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

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

Bacon Lettuce Tomato Sandwich 13 **gs*

vine ripened tomato, crispy bacon, Tyger River lettuce, Duke's mayonnaise, fried farmer egg, grilled sourdough

Stella's Muffuletta Sandwich 15

genoa salami, black forest ham, mortadella, creole olive salad, gruyere, soft roll

Brasserie Burger 16 * **gs*

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

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

Classic Steak Frites 17 * **gs*

grilled New York Strip, pommes frites, maître d' butter, mixed green salad, sherry vinaigrette

~ Stella's steak sauce upon request

Abundant Seafood Fish du Jour | Market Price

seasonal ingredients

Stella's Signature Shrimp & Grits 14 **gf*

tomato, smoked sausage, scallion, creole shrimp broth

STELLA'S SIDES:

Pommes Frites 6 **gs*

charred onion aioli

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

PROTEIN A LA CARTE

Grilled Chicken Breast 6oz 6

-Springer Mountain Farms, GA

Grilled New York Strip 5oz 12

-Linz Beef, Chicago

Seared Shrimp 7

-Wild Caught, Gulf of Mexico



** 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.*