



## ☀️ Stella's Mid-Day Menu 3PM-5PM ☀️

*Welcome back & thank you for supporting local restaurants!*

### STARTERS:

**Soup du Jour 5 / 7**

Chef's daily preparation

**Stella's French Onion Soup 8 \*<sub>gs</sub>**

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

**Whipped Pimento Cheese Dip 10 \*<sub>gs</sub>**

vegetable crudité, grilled baguette, sweet onion jam

**Mussels & Frites 16 \*<sub>gs</sub>**

green curry, coconut milk, cilantro, ginger, lime

**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

**Artisan Cheese Board 22 \*<sub>gs</sub>**

pickled cranberries, orange marmalade, savannah honeycomb, benne brittle

**Tyger River Mixed Greens Salad 4.50 / 9 \*<sub>gf</sub>**

5oz Grilled New York Strip 12 | Seared Shrimp 7 | 6oz Chicken Breast 6

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

### ENTREES:

**Bacon Lettuce Tomato Sandwich 13 \*<sub>gs</sub>**

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

**Brasserie Burger 16 \* \*<sub>gs</sub>**

*served with Tyger River lettuce, tomato, B&B pickles, choice of toppings*  
pimiento cheese & bacon jam ~ OR ~ wild mushroom & gruyere

**Winter Salad Power Bowl 12 \*<sub>gf</sub>**

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

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

**Stella's Signature Shrimp & Grits 26 \*<sub>gf</sub>**

tomato, smoked sausage, scallion, creole shrimp broth

### STELLA'S SIDES:

**Pommes Frites 6 \*<sub>gs</sub>**

charred onion aioli

**Crispy Brussels Sprouts 7 \*<sub>gf</sub>**

pecan vinaigrette, preserved apples

*\* 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.*