

DINNER MENU

STARTERS:

Stella's French Onion Soup 8 * {gs}
caramelized onions, melted gruyere, baguette

Whipped Pimento Cheese Dip 10 * {gs}
pickled peppers, pickled okra, pickles, house crackers

Happy Cow Buttermilk Crispy Okra Frites 9
sorghum aioli

Stella's 'Fried Rice' 12
crispy pork shoulder, snap peas, shishito peppers,
carrot puree, harissa, yogurt, scallion, cured egg

Shaved Spiced Beef Carpaccio * 12 * {gs}
shaved fennel, carrot, radish, citrus, pickled red onion,
candied peanuts, pea shoots, herb vinaigrette

SALADS:

Fall Salad 12 * {gf}
mixed lettuce, muscadine, carrot, radish,
whipped fromage blanc, pistachio vinaigrette

Salad Lyonnaise 10 * {gf}
frisée lettuce, sugar cured bacon, roasted mushrooms,
sherry mustard vinaigrette, poached farmer egg

Bibb Lettuce Salad 8 * {gs}
Happy Cow lemon-buttermilk dressing,
Tyger River bibb lettuce, croutons & soft herbs

Asparagus Panzanella 15
radish, spring peas, shaved fennel, basil, kale, pepitas,
toasted brioche, blue ridge fromage blanc, red wine vinaigrette

* Please inquire with your server for chef's seasonal choice
daily vegan and vegetarian option!

* {gf} Indicates gluten free

* {gs} Indicates gluten sensitive, menu item can be adjusted to be gluten free

Please ask your server for details!

TABLE SHARE & SMALL PLATES:

DOMESTIC ARTISAN CHEESES 22 * {gs}
port poached pears, whipped local honey,
pickled cherries, bacon benne seed brittle,
house crackers, grilled baguette

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 baguette

PLOUGHMAN'S PLATTER 39 * {gs}
a combination of our artisan cheeses, butcher plate,
all house accompaniments

MUSSELS & FRITES 16 *

choose a preparation: {gs}

smoked tomato broth,
bacon & parmesan

-or-

Stella Artois, shallots,
garlic, parsley

grilled sourdough

ENTREES:

Classic Steak Frites 30 * * {gs}
hangar steak, pommes frites, maître d' butter, mixed lettuce
~ Stella's steak sauce upon request

Grilled 12oz NY Strip Steak 34 * * {gs}
charred eggplant puree, brussels sprouts, shiitake mushrooms, peanuts
~ Stella's steak sauce upon request

Brasserie Burger 16 * * {gs}
bacon jam, gruyere cheese, house-made b&b pickles, special sauce, pommes frites

Vietnamese Vegetable Pot au Feu 24
royal red shrimp, shiitakes, spicy kimchee, pickled squash, collards,
vegetable broth, poached farmer egg, soba noodles

Crispy NC Monkfish 26
creamed spring peas, shaved VA country ham, rock shrimp,
peanut gremolata, jimmy red corn grits, smoked onion soubise

Roasted Beef Belly 30
snap peas, charred carrot, broccoli, kale,
beech mushrooms, benne seeds, spiced braising jus

Grilled Heritage Farms 12oz Pork Chop 32
bacon lardons, oyster mushrooms, roasted butternut squash, BBQ sauce, grit puff

Stella's Signature Shrimp & Grits 26 * {gf}
roasted bell peppers, bacon, creamy smoked grits, roasted tomato jus



SIDES 8:

Okra Maque Choux * {gf}
tomato, corn, basil, parsley

Skillet Seared Mushrooms * {gs}
smoked butter, toasted brioche crumbs,
garlic confit, soft herbs

Pommes Frites * {gs}
charred onion aioli, béarnaise



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
* 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.

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

Seafood

Abundant Seafood | *Mount Pleasant, SC*

sustainable caught Carolina seafood

Carolina Classics | *Ayden, NC*

NC Catfish

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 | *Charleston, SC*

King of Pops | *Charleston, SC*

artisanal popsicles

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

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

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*)

Beechwood Farms | *Marietta, SC*

assorted fruit & vegetables (*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



Local / Regional Beers, Spirits & Beverages

Appalachian Brewing Co. | *Boone, NC*

Brewery 85 | *Greenville, SC*

Catawba Brewing | *Asheville, NC*

Charleston Distilling Co. | *Charleston, SC*

Jasper's Gin, bourbon barrel aged gin

Charleston Tea Co. | *Charleston, SC*

Dark Corner Distillery | *Greenville, SC*

Jocassee Gin, infused with honeysuckle & magnolia blossom harvested from banks of Lake Jocassee

Steel Hands Brewing | *Cayce, SC*

Hi-Wire Brewing | *Asheville, NC*

Methodical Coffee | *Greenville, SC*

Quest Brewery | *Greenville, SC*

Virgil Kaine Whiskey Co. | *Charleston, SC*

Wicked Weed Brewing | *Asheville, NC*