



BRUNCH MENU



STARTERS & SHARE PLATES:

Happy Cow Buttermilk Biscuits & Seasonal Jam

*3 for \$6 / 5 for \$9

*add sausage gravy \$4

Stella's Sticky Buns 10

cinnamon brioche buns, pecans, cream cheese vanilla glaze

Stella's French Onion Soup 8

caramelized onions, melted gruyere, baguette * {gs}

Stella's Papas Bravas 15

crispy potato, chorizo, queso fresco,

smoked romesco, chimichurri

*add a fried farmer egg 2

ENTREES & SANDWICHES

The Traditional Breakfast 16

two scrambled farmer eggs, sugar cured bacon, twice baked cheddar grits, Happy Cow Buttermilk biscuit * {gs}

Brasserie Burger 16 *

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

Fried Crab Cake Benedict 17

pickled fennel & arugula salad, poached farm egg, green tomato hollandaise, grilled brioche, pommes frites

Croque Madame Sandwich 14

parisian ham, grainy mustard, fried farm egg, mornay sauce, sourdough, pommes frites * {gs}

Classic Steak Frites 17* {gs}

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

*add two fried farmer eggs 4

Bethel Trails Farm Egg Quiche 16* {gf}

mixed greens, citrus vinaigrette, charred carrot

Stella's Original Shrimp & Grits 18

roasted bell peppers, bacon, creamy smoked grits, roasted tomato jus* {gf}

Brioche French Toast 14

battered brioche bread, whipped crème fraiche, seasonal jam, almonds, real maple syrup

*add a side of bacon 4

Brunch Boost Salad 16

avocado toast smoked bacon & tomato jam;

kale salad with apple, pickled mustard seed, hard boiled farm fresh egg, green goddess dressing,

Blue Ridge Creamery whipped fromage blanc* {gs}

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

SIDES

Pommes Frites 4.50

charred onion aioli * {gs}

Twice Baked Cheddar Grit Cake 4.50

green tomato chutney * {gf}

Sugar Cured Bacon 4 * {gf}

Adluh Creamy Grits 4 * {gf}

Fried Farmer Egg 2* {gf}

House Made Granola & Greek Yogurt 5

Seasonal Fruit 4.50 * {gf}

House Made Pastries 3

Donuts

Muffin * {gs}

FEATURED COCKTAILS

Pitcher of Mimosas 20

French sparkling wine & fresh orange juice

Bottomless Mimosa 15pp

French sparkling wine & fresh orange juice

BUBBLES n' POPS

King of Pops Artisanal Popsicles 10

Served in a glass of bubbles! ~

French Brut Rose or Spanish Cava

Choice of Pop:

Blueberry Lemonade

Peach

Raspberry Lime

* {gf} Indicates gluten free *

{gs} Indicates gluten sensitive, however, item can be adjusted to be gluten free. Please ask your server for details!

Parties of 6 or more are subject to a 20% service charge

* 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

BRUNCH BEVERAGES

MINT TO BE TEA 12

Virgil Kane ginger whiskey, bitters, Charleston Tea Plantation mint tea, lemon

THE NAME CHANGER 10

St. Germain, vodka, cranberry, grapefruit, sparkling wine
...up or on the rocks?

GIN BLOSSOM 14

Roku gin, blackberry sage simple syrup, yuzu juice, ginger liqueur

MIMOSAS:

French sparkling wine 7

*The Original fresh orange

*Cherry Mimosa tart cherry

*The 'Beeter' Mimosa orange & beet

MORDADITA 12

Lunazul Blanco, lime, orange-beet juice, serrano simple syrup

...make it with Casamigos Mezcal 14

'JACK OF ALL TRADES' MOCKTAIL 6

citrus, basil, San Pellegrino grapefruit soda, honey

...make it with Lunazul El Humoso 12

CAROLINA COLADA 12

Plantation 5year Reserve Rum, coconut milk, Gunpowder green tea simple svrup, ginger liuor

SIGNATURE BLOODY MARYS:

*House-made Cajun Spice Bloody Mary 9

*Spicy Bloody with a kick & sriracha rim

*Bloody Maria with Lunazul Tequila

*Briny Bloody with extra olive juice

GLASSES OF RED

	petite / fun / btl
Pinot Noir Le Charmel	7 / 12 / 34
Southern France, 2017	
Pinot Noir, Pike Road	10 / 16 / 48
Willamette Valley, Oregon, 2016	
Red Blend, Carro	7 / 12 / 34
Yecla, Spain 2017 (<i>monastrell, tempranillo, syrah, merlot,</i>)	
'Rhone Blend' Villeneuve No 153	9 / 15 / 44
Cotes du Roussillon, France, 2017 (<i>grenache, syrah, mourvedre</i>)	
Malbec, Amayan, Belhera Estate	9 / 15 / 44
Mendoza, Argentina, 2016	
Zinfandel, Ballard Lane	8 / 14 / 38
California 2017	
Cabernet Sauvignon, Hayes Valley	8 / 14 / 38
Central Coast, California 2017	
Bordeaux, Chateau Fillon	10 / 16 / 48
Bordeaux, Cuvée Première France, 2015 (<i>merlot & cabernet</i>)	

DRAFT BEER

Stella Artois 6

Belgian Lager- 5%

Brewery 85 Quittin' Time 6

Greenville, SC - Local Helles Bock - 7.1%

Steel Hands Brewing 'Punch Clock Pilsner' 7

Cayce, SC - German-style Pilsner - 4.2%

Catawba Brewery White Zombie 7

Asheville, NC - traditional Belgian-style witbier - 5%

Narragansett Lager 5

Pawtucket, RI - Classic New England Lager - 5%

Wicked Weed Pernicious 8

Asheville, NC - India Pale Ale - 7.2%

BEER & Cider- Crafted / Imported:

Appalachian Mountain Brewery & Cidery:

Scarlet Rose Cider- 6 (*cinnamon, plums, hibiscus*)

Mystic Dragon Cider- 6 (*green tea, rhubarb, strawberries*)

Spoaty Oaty Pale Ale- 6

Beck's (NA) - 5

Brewery 85 Fishin' Beer - 6

Coast Kolsch- 6

Lefte Blond- 6

Lonerider Sweet Josie Brown Ale- 6

New Belgium Sour Saison-6

Palmetto Brewing Gose- 6

Palmetto Brewing Salted Lime Lager- 6

Pisgah Blueberry Wheat- 6

Sierra Nevada Summerfest Lager- 6

West Brook One Claw- 6

Wicked Weed Astronomical-16oz Can- 8

Domestics:

Bud Light- 4 / Michelob Ultra- 4 / Miller Light- 4

GLASSES OF WHITE

*SPARKLING

	petite / fun / btl
Brut Rose, Jacques Pelvas	8 / 14 / 38
Cava, Mont Marcal Brut Reserva, 2016	8 / 14 / 38
Brachetto, Icardi 375ml	18
Piedmonte, Brachetto, Italy 2017	

WHITE & ROSÉ WINES

	petite / fun / btl
Pinot Grigio, Graffigna	7 / 12 / 34
Argentina, 2016	
Rosé, Terra Santa	8 / 14 / 38
Corsica, France 2018	
Rosé, P'tit Berthier	9 / 15 / 44
Coteaux du Giennois Loire, France 2018	
Sauvignon Blanc, Guy Allion, 'Les Mazelles'	8 / 14 / 38
Touraine, Loire, France 2018	
Sauvignon Blanc, Schug	10 / 16 / 46
Sonoma Coast, California, 2018	
Savoie Blanc, Viallet	8 / 14 / 38
white blend, Savoie, France 2017	
Pinot Gris, Villa Wolf	8 / 14 / 38
Pflaz, Germany 2018	
Riesling, Single Post	7 / 12 / 34
Mosel, Germany, 2018	
Chardonnay, Laurent Miquel	8 / 14 / 38
Languedoc, France 2018	
Chardonnay, Knuttel	10 / 15 / 48
Russian River Valley, CA, 2017	

COFFEE MENU

Featuring Methodical Coffee

Stellas Blend, Blue Boy & Decaf

Add a kick to your coffee!

Irish Cream, Tia Maria or Frangelico

ESPRESSO:

Espresso 2.25

(2oz)

Macchiato 2.75

(espresso w/ 2oz milk)

Cortada 3.00

(espresso w/ 3oz milk)

Cappuccino 3.25

(espresso w/ 4oz milk)

Americano 2.50

(espresso w/ water)

Latte 3.75

(espresso w/ 8oz milk)

DRINKS:

Drip Coffee 2.75

(regular or decaf)

Hot Chocolate 3.50

Chai Latte 3.50

(chai tea w/ 8oz milk)

MILKS:

Happy Cow Whole Milk

Skim Milk

Almond Milk / .25

ADDITIONS: .75

House-Made Syrups:

Vanilla Thyme

Dark Chocolate

Salted Caramel

Agave Lavender