

BRUNCH MENU

STARTERS & SHARE PLATES:

Bibb Lettuce Salad 8

Happy Cow lemon-buttermilk dressing,
croutons, soft herbs *{gs}*

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

Whipped Pimento Cheese Dip 8

pickled okra & peppers, b&b pickles, flatbread crackers *{gs}*

Stella's Papas Bravas 15

crispy potato, chorizo, queso fresco, smoked romesco, chimichurri

*add a fried farmer egg 2

ENTREES

The Traditional Breakfast 16

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

Chicken & Waffles 17

pimento cheese foam, bacon jam, maple, fried egg

Classic Steak Frites 17*

grilled flank steak, maître d' butter, pommes frites, mixed greens *{gs}*

*add two fried farmer eggs 4

Stella's Original Shrimp & Grits 18

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

Brasserie Burger 16 *

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

Croque Madame Sandwich 14

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

S'mores Pancakes 13

whole grain pancakes, dark chocolate, graham cracker, whipped marshmallow

*add side of bacon 4

Bethel Trails Farm Egg Quiche 16

mixed greens, citrus vinaigrette, charred carrot *{gf}*

Quinoa Grain Bowl 16

avocado mousse, roasted sweet potatoes, cucumbers, radish,
dill, tarragon, mizuna, white balsamic *{gs}*



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 *{gs}*

Seasonal Fruit 4.50 *{gf}*

House Made Pastries 3

chef's choice, changes daily

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:

Raspberry & Blueberry Lemonade

Peach

Mango Chili 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

Pinot Noir Le Charmel

Southern France, 2017

Pinot Noir, Pike Road

Willamette Valley, Oregon, 2016

Red Blend, Carro

Yecla, Spain 2017 (*monastrell, tempranillo, syrah, merlot,*)

'Rhone Blend' Villeneuve No 153

Cotes du Roussillon, France, 2017 (*grenache, syrah, mourvedre*)

Malbec, Amayan, Belhera Estate

Mendoza, Argentina, 2016

Zinfandel, Ballard Lane

California 2017

Cabernet Sauvignon, Hayes Valley

Central Coast, California 2017

Bordeaux, Chateau Fillon

Bordeaux, Cuvée Première France, 2015 (*merlot & cabernet*)

petite / fun / btl

7 / 12 / 34

10 / 16 / 48

7 / 12 / 34

9 / 15 / 44

9 / 15 / 44

8 / 14 / 38

8 / 14 / 38

10 / 16 / 48

GLASSES OF WHITE

*SPARKLING

Brut Rose, Jacques Pelvas

Cava, Mont Marcal Brut Reserva, 2016

Brachetto, Icardi 375ml

Piedmonte, Brachetto, Italy 2017

WHITE & ROSÉ WINES

Pinot Grigio, Graffigna

Argentina, 2016

Rosé, Terra Santa

Corsica, France 2018

Rosé, P'tit Berthier

Coteaux du Giennois Loire, France 2018

Sauvignon Blanc, Guy Allion, 'Les Mazelles'

Touraine, Loire, France 2018

Sauvignon Blanc, Schug

Sonoma Coast, California, 2018

Savoie Blanc, Viallet

white blend, Savoie, France 2017

Pinot Gris, Villa Wolf

Pflaz, Germany 2018

Riesling, Single Post

Mosel, Germany, 2018

Chardonnay, Laurent Miquel

Languedoc, France 2018

Chardonnay, Knuttel

Russian River Valley, CA, 2017

petite / fun / btl

8 / 14 / 38

8 / 14 / 38

18

petite / fun / btl

7 / 12 / 34

8 / 14 / 38

9 / 15 / 44

8 / 14 / 38

10 / 16 / 46

8 / 14 / 38

8 / 14 / 38

7 / 12 / 34

8 / 14 / 38

10 / 15 / 48

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

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