

# DINNER MENU

## STARTERS:

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

**Whipped Pimento Cheese Dip 10** <sup>{gs}</sup>  
house made pickles, house crackers

**Happy Cow Buttermilk Crispy Okra Frites 9**  
sorghum aioli

**Stella's 'Fried Rice' 12** <sup>{gs}</sup>  
crispy pork shoulder, eggplant, aji dulce peppers,  
carrot puree, harissa, yogurt, scallion, coddled egg

**Fried Duck Confit 12** <sup>{gs}</sup>  
cucumber, radish, red onion, carrot, cashew, sesame chili sauce

## SALADS:

**Fall Apple Salad 12** <sup>{gf}</sup>  
mixed lettuce, frisee & arugula, grapes, carrot, radish,  
robiola fresca, pistachio vinaigrette, balsamic reduction

**Salad Lyonnaise 10** <sup>{gf}</sup>  
frisee lettuce, sugar cured bacon, egg emulsion, roasted  
mushrooms, sherry mustard vinaigrette, coddled farmer egg

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

**Beet Salad 12** <sup>{gf}</sup>  
buttermilk panna cotta, satsuma oranges,  
ruby red streaks, pink peppercorn, smoked sea salt

<sup>{gf}</sup> Indicates gluten free

<sup>{gs}</sup> Indicates gluten sensitive, menu item can be adjusted  
to be gluten free

Please ask your server for details!

## TABLE SHARES:

**ARTISAN CHEESE BOARD 22** <sup>{gs}</sup>  
*port poached pears, whipped local honey,  
pickled cherries, bacon benne seed brittle,  
house crackers, grilled baguette*

**STELLA'S BUTCHER PLATE 22** <sup>{gs}</sup>  
*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** <sup>{gs}</sup>  
*a combination of our artisan cheeses, butcher plate,  
all house accompaniments*

## MUSSELS & FRITES 16

choose a preparation:  
red curry, coconut milk  
cilantro <sup>{gs}</sup>  
-or-  
bacon, whiskey,  
jalapeno & cream <sup>{gs}</sup>  
grilled sourdough

## ENTREES:

**Classic Steak Frites 30** \* <sup>{gs}</sup>  
grilled wagyu steak, pommes frites, maître d' butter, mixed lettuce  
~ Stella's steak sauce upon request

**Grilled 12oz New York Strip 36** \* <sup>{gf}</sup>  
potatoes robuchon, grilled kale, bone marrow foam  
~ Stella's steak sauce upon request

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

**Asian Seafood Consommé 26** <sup>{gf}</sup>  
poached scallops, mussels, shrimp, beech mushrooms,  
cabbage, cilantro, bacon dashi broth

**NC Fried Catfish 25** <sup>{gs}</sup>  
hot & sour shiitake, kale, sunflower pesto, shrimp cake

**Bethel Trails Stuffed Chicken 26** <sup>{gs}</sup>  
fingerling potatoes, gribiche, smoked onion jam, radicchio, beer mustard

**Grilled Heritage Farms 12oz Pork Chop 32** \* <sup>{gs}</sup>  
braised collards, grit cake, pepper jelly, Lexington BBQ, bacon bourbon jus, grit puff

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

**Seasonal Farm Fresh Vegetable Plate 20** <sup>{gs}</sup>  
Chef's daily preparation



## SIDES 8:

**Crescent Farms Braised Collards** <sup>{gf}</sup>  
bacon, onions, garlic

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

**Fried Brussels Sprouts** <sup>{gs}</sup>  
pickled cranberry, toasted almonds,  
blue cheese, sherry vinegar

**Pommes Frites** <sup>{gs}</sup>  
charred onion aioli, cheese dip



*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

**Red Clay Hot Sauce** | *Charleston, SC*

**King of Pops** | *Charleston, SC*

artisanal popsicles

**Geechie Boy Mill** | *Edisto Island, SC*

heirloom grains

## Bread & Grains

**Adluh Mills** | *Columbia, SC*

Stone ground grits

Historic SC Mill, SC corn

**Anson Mills** | *Columbia, SC*

Carolina Gold Rice & Farro

organic heirloom grains & rice

## 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

**Horseshow Farms**

variety of seasonal produce

**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)*

**Dark Spore Mushrooms** | *Piedmont, SC*

variety of cultivated mushrooms

**\*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

**Hi-Wire Brewing** | *Asheville, NC*

**Methodical Coffee** | *Greenville, SC*

**Mission Grape Company** | *Greenville, SC*

**Steel Hands Brewing** | *Cayce, SC*

**Virgil Kaine Whiskey Co.** | *Charleston, SC*

**Wicked Weed Brewing** | *Asheville, NC*