

Happy Easter!

\$27 Two Courses, \$32 With Dessert

For the Table to Share: \$6.50

Easter Bread Basket
pecan cinnamon rolls, banana bread, local strawberry muffins
Happy Cow Buttermilk Fried Okra
aji dulce ranch dressing, house bread & butter pickles
Happy Cow Creamery Buttermilk Biscuits
local honey butter
Fried House Made Bologna
deviled local farmer eggs, bread & butter pickled okra, grilled baguette

Starters

Low Country Shrimp & Crab Bisque

sherried crab butter, scallions

Local Arugula, Strawberry & Country Ham Salad *

honey roasted peanuts, poppy seed vinaigrette

Tyger River Mixed Greens & Blackberry Salad *

*lemon whipped goat cheese, brioche toast,
brown butter pecans, sherry vinaigrette*

Sweetened Yogurt Parfait *

fresh fruit, local honey, housemade granola

Citrus Pickled Rock Shrimp *

asparagus, eggs mimosa, house vinaigrette

Stella's Pimento Cheese Plate

fried green tomatoes, pickled okra, grilled baguette

Entrée Selections

Stella's Shrimp & Grits *

creamy white grits, bell peppers, tomatoes, bacon & scallions

Pan Fried Crab & Crawfish Cake

red pea & rice grit pirlau, roasted okra, green tomato relish, crab butter, chive oil

Local Egg, Spinach & Split Creek Feta Omelette *

grilled onions, roasted mushrooms, sourdough toast, fried potato wedges or creamy grits

Grilled Hanger Steak & 2 Fried Eggs *

confit potato & corned beef hash, asparagus, warm bacon vinaigrette, Stella's steak sauce

Bananas Foster Brioche Bread French Toast

house made breakfast sausage, cinnamon sugar, rum caramel, vanilla anglaise

Buttermilk Fried Quail & Maple Glazed Duck Confit

fried duck egg, baked cheddar grits, spinach saute, creamy sage & red eye gravy

Pastrami Spiced Pork Tenderloin & Housemade Boudin

"dirty" spoonbread, two fried eggs, bbq braised collards, smoked tomato hollandaise



For Dessert

Beechwood Farms Strawberry Cake

strawberry dust & ice cream

White Chocolate Bread Pudding

pistachios, brandied cherries, dark chocolate ice cream

Chocolate Peanut Butter Pie

salted peanuts, caramel sauce

Low Country Pluff Mud Parfait *

*milk chocolate mousse, dark chocolate ganache,
chantilly cream, praline crunch*

Carrot Cake Blondie

cream cheese ice cream, pineapple compote

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20% Gratuity may be added to parties of 6 or more / Split plate fee of \$5 applies

* Denotes items that are gluten free or can be easily modified to be gluten free*