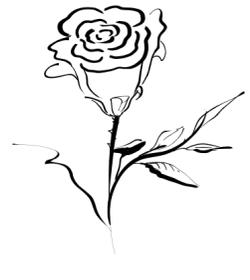


# Stella's

SOUTHERN BISTRO



## Happy Mother's Day!

*\$27 Two Courses, \$32 With Dessert*

**For the Table to Share: \$7.50**

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 & okra pickles, 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*

**Charleston Receipts Pickled 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 sauté, 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**

*lemon mousse, strawberry dust & coulis*

**Butter Pecan Bread Pudding**

*bourbon caramel, vanilla 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*

**Key Lime Tart**

*raspberry coulis, pineapple rum compote, toasted coconut*

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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\*