



Happy Mother's Day!

\$28 Two Courses, \$34 With Dessert

FOR THE TABLE TO SHARE: \$7.50

Happy Cow Buttermilk Fried Okra
aji dolce ranch dressing, house bread & butter pickles

Happy Cow Creamery Buttermilk Biscuits
Stella's pimento cheese, shaved country ham

STARTERS

Low Country Shrimp Bisque -gf
rich sherry broth, spring onion

Local Strawberry, Arugula & Pickled Rhubarb Salad-gf
honey roasted peanuts, country ham, poppy seed vinaigrette

Tyger River Mixed Greens & Blackberry Salad -gs
lemon whipped goat cheese, brioche toast, brown butter pecans, sherry vinaigrette

Housemade Granola & Yogurt Parfait -gf
fresh fruit, local honey, mint

Poached Asparagus & Lump Crab Salad -gf
cucumbers, lemon vinaigrette, dill, chives

Stella's Pimento Cheese Plate
fried green tomatoes, pickled okra, grilled baguette

ENTRÉE SELECTIONS

Stella's Shrimp & Grits -gf
creamy white grits, bell peppers, tomatoes, bacon & scallions

Pan Fried Shrimp Croquettes
Sea Island red pea rice grits, tiny green beans, citrus butter, chive oil

Local Egg, Spinach & Split Creek Feta Omelette -gs
shiitake mushrooms, spinach, caramelized onions, sourdough toast, fingerling potato home fries or creamy grits

Grilled Hanger Steak & Baked Farmer Egg Strata
corned beef hash, asparagus, warm bacon vinaigrette, Stella's steak sauce

Buttery Brioche & Vanilla Bean French Toast
macerated local strawberries, breakfast sausage, maple syrup, anglaise

Buttermilk Fried Quail & Maple Sage Glazed Crispy Duck Confit -gs
Hopkins Farm duck egg, sweet potato grits, creamed corn, coffee sorghum sausage gravy

House Smoked & Grilled Beef Belly -gf
smokehouse pimento cheese grits, bbq braised collards, fried farmer eggs, smoked tomato hollandaise

FOR DESSERT

Vanilla Buttermilk Panna Cotta -gs
macerated strawberries, milk crumble, fresh mint

White Chocolate Toasted Pistachio Bread Pudding
local strawberry & vanilla ice cream, chocolate sauce, candied pistachios

Chocolate Peanut Butter Pie
salted peanuts, caramel sauce

Spiced Carrot Cake Cheesecake
Split Creek honey chevre, honey anglaise, cinnamon whipped cream

*(gf) Indicates menu items that are gluten free

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20% Gratuity may be added to parties of 6 or more, \$5 Shared plate charge applies to entrees
DHEC advisory- menu contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

