



Happy Mother's Day!

\$27 Two Courses, \$32 With Dessert

FOR THE TABLE TO SHARE: \$7.50

Stella's Bread Basket

cinnamon raisin brioche, local strawberry muffins, brown butter banana bread

Happy Cow Buttermilk Fried Okra

aji dulce ranch dressing, house bread & butter pickles

Happy Cow Creamery Buttermilk Biscuits

whipped honey thyme butter

STARTERS

Low Country Shrimp Bisque -gs

rich sherry broth, green onion

Local Arugula, Strawberry & Pickled Rhubarb Salad -gs

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 -gs

fresh fruit, local honey, mint

Poached Asparagus & Lump Crab Salad -gs

cucumbers, lemon vinaigrette, dill, chives

Stella's Pimento Cheese Plate

fried green tomatoes, pickled okra, housemade olive oil & black pepper crackers

ENTRÉE SELECTIONS

Stella's Shrimp & Grits -gs

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, 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

Maple Sage Glazed Crispy Duck Confit -gs

sweet potato grits, local farmer eggs, creamed corn, coffee sorghum sausage gravy

Crispy Red Eye Glazed Pork Belly & Housemade Andouille -gs

sunny side up local duck egg, dirty cheese grits, marinated tomatoes, smoked tomato hollandaise



FOR DESSERT

Local Strawberry Crisp

streussel topping, housemade vanilla ice cream, strawberry coulis

Butter Pecan Bread Pudding

vanilla ice cream, bourbon caramel

Chocolate Peanut Butter Pie

salted peanuts, caramel sauce

Chocolate Strawberry Parfait -gs

white chocolate strawberry mousse, dark chocolate ganache, chantilly cream, strawberry snickerdoodle

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*