



## Lunch Menu

### Starters

#### Creole Spiced Crispy Gulf Oysters \$5

*spicy Cajun rémoulade, lemon*

#### Domestic Artisan Cheeses \$9

*daily selection, grilled bread and accompaniments*

#### Stella's Sampler Plate \$9.25

*Low Country crab dip, pimiento cheese, fried green tomatoes, pickled okra, garlic toasts*

#### Butterbean Hummus Crostini \$4.50

*grilled sourdough, balsamic onions, Carolina feta, marinated tomatoes & olive oil*

#### Apple Smoked Pulled Pork Spring Roll \$7

*avocado sauce, sweet corn salad, Carolina mustard BBQ*

### Sandwiches

*Served with a choice of side: creamy potato salad, cole slaw, French fries, pasta salad, tomato & cucumber salad*

#### Adluh Mills Cornmeal Fried Catfish Po' Boy \$8

*Cajun tartar sauce, garlic hoagie roll, scallions*

#### Stella's Pimiento Cheese Burger \$8

*toasted English muffin, grilled onions, lettuce, tomato add apple smoked bacon or sautéed mushrooms \$.75each*

#### Grilled Portabello, Red Onion &

#### Roasted Pepper Sandwich \$7.25

*toasted sourdough, butterbean hummus, arugula, provolone*

#### Hot Capicola, Salami & Pepperoni Sandwich \$8.25

*grilled sourdough, provolone, arugula, Italian olive relish*

#### Fried Green Tomato, Bacon &

#### Pimiento Cheese BLT \$7.50

*grilled sourdough, iceberg lettuce, horseradish sauce*

### Soup & Salad

#### Daily Soup Creation –priced daily

*Chef's selection using fresh seasonal ingredients*

#### Charleston Crab Soup \$4 / \$6

*rich sherry broth, cream, blue crab meat*

#### Stella's House Salad \$3.50

*choice of: creamy blue cheese dressing, balsamic vinaigrette, 1000 Island, red wine vinaigrette*

#### Grilled Chicken Cobb Salad \$7.75

*baby iceberg, bacon, hardboiled egg, tomato, sliced avocado & blue cheese vinaigrette*

#### Skillet Seared Salmon Salad \$8.25

*arugula, cucumbers, Split Creek Farms feta cheese balsamic vinaigrette*

#### Poached Shrimp & Chicken Salad \$8.50

*fragrant herb salad, toasted peanuts, scallions, ginger lime dressing*

### Entrees

#### Crispy Duck Legs \$7.95

*creamy Adluh Mills grits, Creole grilled tomatoes, house cured tasso gravy*

#### Stella's Shrimp & Grits \$9

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

#### Caramelized Onion & Mushroom

#### Meatloaf \$7.50

*sautéed broccoli, smashed red potatoes, sawmill gravy*

#### Pecan Crusted Carolina Catfish Filet \$8.25

*baked Adluh Mills cheese grits, collard greens, sweet pepper shrimp butter*

#### Crispy Buttermilk Fried Oysters \$8.50

*dirty rice, grilled andouille sausage, Tabasco green onion butter*

## Daily Special \$8.95

*includes, daily soup or house salad, coffee or iced tea*

### **Monday**

**Buttermilk Fried Chicken Breast**

*mashed sweet potatoes, corn & red pepper sauté,  
sawmill gravy*

### **Tuesday**

**Pulled BBQ Pork Plate**

*cole slaw, roasted corn on the cob,  
Carolina mustard Q sauce*

### **Wednesday**

**Old Fashioned Chicken Pot Pie**

*golden biscuit topping, savory herbs,  
aromatic vegetables*

### **Thursday**

**Low Country Crab Cake**

*grilled shrimp, creamy succotash, Creole remoulade*

### **Friday**

**Chef's Choice**

## Sides \$2.50

Creamy Potato Salad

Cole Slaw

French Fries

Pasta Salad

Tomato & Cucumber Salad

## *Enjoy a Specialty Beverage!*

### **Iced Coffee \$2**

*Greenville's 'West End Coffee brewed specifically for iced coffee*

### **Fresh Squeezed Lemonade \$2**

*lemonade squeezed here at Stella's daily!*

### **Arnold Palmer \$2**

*½ lemonade & ½ unsweet tea, the perfect match*

### **Fairview Cooler \$2**

*sparkling water with cranberry juice & lime, light & refreshing*

## *For Dessert*

**Old Fashioned Chocolate Bundt Cake \$5**

*vanilla ice cream, berries, fudge sauce*

**Lemon Chiffon Pudding Cake \$5**

*chantilly cream, strawberries, mint*

**Toasted Coconut Pound Cake \$5**

*caramelized pineapple, passion fruit coulis, whipped cream*

**Old Fashioned Banana Pudding Crème Brulée \$6**

*brown sugar crust, vanilla custard*

**Artisan Cheeses of the American South \$9**

*daily selection, grilled bread & accompaniments*

*20% Gratuity may be added to parties of 6 or more*

*A possible health risk may exist by eating undercooked ground beef at an 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.*