



## Happy Valentine's Day 2020

### Soup, Salads & Starters

**Low Country Shrimp Chowder 9.50** -gf

potato, onion, dry sherry, scallion

**Local Roasted Squash & Apple Bisque 8.50** -gs

saba, candied pecans, crispy sage

**Baby Romaine Wedge Salad 8.50** -gs

pickled cherry tomatoes, blackened bacon,  
green onions, buttermilk blue cheese dressing

**Tyger River Farm Mixed Greens Salad 9** -gs

Split Creek Farms goat cheese crouton,  
shaved vegetables, spiced walnuts,  
sherry vinaigrette

**Stuffed Domestic U10 Shrimp 13.75** -gf

chilled shrimp salad, arugula, shaved fennel,  
blood orange vinaigrette

**Tuna Carpaccio 14** -gf

orange supremes, shaved radish, toasted almonds,  
avocado mousse, micro herbs

**House Smoked Beef Belly 13.50** -gs

korean bbq, crispy aji dulce rice grit cake,  
housemade kimchi, scallions

**Chilled Lobster Salad & SC Tilefish Pate 14.25** -gf

Tyger River Farm bibb lettuce, local apple,  
toasted pistachio, apple cider vinaigrette

#### Table Share

**Domestic Artisan Cheese Board 21** -gs

figs, seasonal jam, grilled bread, candied walnuts, honeycomb, roasted grapes

**The Southern Sampler 18**

pimento cheese, fried house bologna, deviled eggs, bread & butter pickles,  
pickled okra, beer mustard, fried green tomatoes & grilled bread

### Chef's Selections

**Shrimp & Grits 29** -gf

creamy white grits, bell peppers, tomatoes, Low Country spice, apple smoked bacon and scallions

**Skillet Seared NC Monkfish 30** -gf

laurel aged Charleston Gold rice, Jackson Farm rutabaga & butternut squash,  
mustard greens, citrus herb butter

**Skillet Seared Abundant Seafood Co. Golden Tilefish 32** -gf

chilled lobster salad, roasted orange & carrot puree, hakurei turnips,  
local cabbage collards, lobster beurre blanc

**Bourbon Molasses Glazed Duck Sampler 33** -gf

breast, crispy confit & sausage, local sweet potato puree, root vegetable hash, honey thyme jus

**Grilled 12oz. NY Strip Steak 36** -gf

duck fat fingerling potatoes, caramelized onions, herb marinated charred broccoli,  
truffled red wine compound butter, beef jus

**Red Wine Braised Beef Shortribs 34** -gf

celery root puree, roasted carrots & parsnips, wilted kale, pecan gremolata, short rib bordelaise

**Grilled Snake River Farms American Kobe Flank Steak 40** -gs

crispy potato cake, creamed greens with mushrooms & local turnips, red wine beef jus

**Grilled Heritage Farms Pork Chop 33** -gf

sweet potato & local honey polenta cake, cider braised cabbage,  
brandied apple sauce, smoky pork jus

*Substitutions may include an upcharge. Please ask your server for details!*

{gf} Indicates gluten free

{gs} Indicates gluten sensitive; however, menu item can be adjusted to be gluten free. Please ask your server for details!

20% Gratuity may be added to parties of 6 or more, \$5 Split plate charge applies to entrees

The Indigo Room is available for all your private function needs! Call us at 864-757-1212 or visit our website at [www.stellasbistro.com](http://www.stellasbistro.com)

**Thank you for supporting local restaurants!**

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.