

SHAREABLES

NEW ORLEANS STYLE BEIGNETS

\$7.99

Fluffy donut-like pastry dusted with powdered sugar. A New Orleans classic! (VG)

PIMENTO CHEESE & FRIED SALTINES

\$8.99

Our house-made Southern-style pimento cheese with fried saltines. (VG)

HOW DO YOU LIKE YOUR EGGS?

Sunny Side Up: egg cooked on one side, runny yolk, set (but soft) white

Over Easy: runny yolk, set (but soft) white

Over Medium: partially set yolk (still creamy/slightly runny), set white

Over Hard: fully set yolk (not runny), set white Scrambled: whisked & cooked until soft set

Basted: sunny side up but covered & steamed (similar to poached)

biscuit FRENCH TOAST

Half Order (one biscuit split into 2 pieces): \$6.49 Full Order (two biscuits split into 4 pieces): \$11.79

ASK ABOUT OUR SEASONAL FRENCH TOAST!

CHURRO FRENCH TOAST

Deep-fried biscuit French toast coated in cinnamon sugar. Topped with dulce de leche and fresh whipped cream. (VG)

BANANAS FOSTER FRENCH TOAST

Biscuit French toast topped with bananas sautéed in a rum caramel sauce. Served with fresh whipped cream. (VG)

BERRIES & CREAM FRENCH TOAST

Biscuit French toast topped with fresh strawberries, blueberries, fresh whipped cream, and organic maple syrup. (VG)

CHICKEN & FRENCH TOAST

\$11.29

Classic fried chicken breast on 2 slices of biscuit French toast. Served with a house-made sweet & savory pepper cane syrup.

BREAKFAST

EGGCETERA

\$11.79

(egg-set-er-uh) 2 pasture-raised Vital Farms eggs, stone-ground yellow corn grits (cheddar or house) or home fries, buttermilk biscuit with homemade jam, and a choice of bacon, sausage, or ham. add side of sausage gravy: \$3.49

THE {SOUTHERN} BENNY

\$11.79

Homemade buttermilk biscuit topped with pit-smoked ham, scratch-made sausage gravy, and 2 pasture-raised Vital Farms eggs.

BISCUITS & GRAVY

\$6 99

Flaky homemade buttermilk biscuit topped with scratch-made sausage gravy.

BANANA NUT OATS

\$9.29

Organic steel-cut oats cooked with bananas & brown sugar. Topped with banana slices, strawberries, blueberries, pecans, and brown sugar. (VG, GF)

STELLA GRANOLA

\$9.29

House-made vanilla, almond, & pecan granola served with vanilla yogurt, fresh strawberries, and blueberries. (VG, GF)

HUEVOS RANCHEROS

\$11.29

2 blue corn tostadas topped with homemade black beans, fresh pico, queso fresco, 2 pasture-raised Vital Farms eggs, mashed avocado, charred chipotle salsa, and cilantro. (VG, GF,

add pulled pork: \$2.00

add house-made pickled jalapenos: \$0.79

VEGGIE FRITTATA

\$10.29

3 pasture-raised Vital Farms eggs with roasted zucchini, onions, bell peppers, & yellow squash. Topped with a fresh dill crema and served with a side salad. (VG, GF)

"EGG" CEPTIONAL EGGS

Why do we use "pasture-raised" eggs from Vital Farms?

The answer is in the color (and richness!) of the yolk, folks! The healthier the chicken, the better the egg; a pasture-raised chicken gets to roam freely, leading to a happier and healthier quality of life. Vital Farms is a collection of small family farms around Texas committed to raising their chickens in ethical, humane ways - and provides the BEST eggs you can get anywhere!

BEVERAGES

ESPRESSO

Americano \$4.00 Latte \$5.00 Cappuccino (hot only) \$5.00 **Double Espresso Shot** \$3.00 Dirty Chai Latte \$5.50

Sub Oat or Almond Milk \$1.00 Add Flavor \$0.50

Chocolate, Vanilla, Caramel, Hazelnut, White Chocolate, Sugar Free Vanilla

Seasonal Flavor

\$0.75

SPECIALITY

a carafe serves about 3

FRESH SQUEEZED OJ cup: \$4.99 / carafe: \$13.99

MIMOSA cup: \$8 / carafe: \$18

Champagne + Choice of: OJ, Lemon Blueberry, or Seasonal

DRIP COFFEE House Blend or Pecan Roast

\$3.49

COLD BREW COFFEE

\$3.49 \$3.29

SODACoke, Diet Coke, Sprite,
Dr. Pepper, Diet Dr. Pepper \$3.29 **ICED TEA**

WHOLE MILK \$4 00

MORE MENU ITEMS ON THE BACK!

(VG) - Vegetarian | (GF) - Gluten Free | (V) - Vegan | We are a peanut-free facility.



BRUNCH & LUNCH

POT ROAST & EGGS

\$14 49

Melt-in-your-mouth pot roast, gravy, & carrots over classic stone-ground grits. Topped with 2 pastureraised Vital Farms eggs. (GF)

SHRIMP & GRITS

Jumbo shrimp sautéed in homemade shrimp broth with andouille sausage, red bell peppers, and shallots. Served over stone-ground yellow corn cheddar grits. (GF- ask for no bread)

STRAWBERRY BEET SALAD

\$11.29

Roasted gold beets with sliced strawberries, quinoa, and spring lettuce tossed in a citrus vinaigrette. Topped with goat cheese and toasted pecans. (GF, VĠ, V - ask for no goat cheese) add grilled shrimp: \$5.00

AVOCADO TOAST

2 pieces of our scratch-made wheat toast with smashed avocado. Topped with chili-lime pepitas, queso fresco, and pickled red onions. Served with 2 pasture-raised Vital Farms eggs. (VG)

BISCUIT POT PIE

\$10.29

Creamy homemade chicken pot pie filling with fresh vegetables topped with a fluffy buttermilk biscuit.

BEYOND THE COUNTER...

We aren't your regular counter-service restaurant.

Now that you're in our house, we're here to treat you like family through true Southern hospitality. We have paired the convenience and speed of counter service with a traditional restaurant service experience so you get the absolute best of both worlds. Need a refill, to-go box, or ready for another round of mimosas? Your server is ready with a smile!

KIDDOS of all ages

KID'S EGG PLATE

\$6.49

1 pasture-raised Vital Farms egg, choice of a slice of bacon or sausage patty, and buttermilk biscuit with jam.

KID'S BEIGNETS

\$6.49

Kid's portion of beignets (4) served with fresh fruit. (VG)

KID'S FRENCH TOAST

\$6.49

2 slices of buttermilk biscuit French toast served with fresh whipped cream & 100% pure organic maple syrup. (VG)

ASK US ABOUT CATERING!

What better place to get catering from than your favorite Southern restaurant?

From a continental-style breakfast of fresh pastries and fruit to a fully stocked breakfast buffet, or from light grazing-style appetizers to scratch-made classic Southern cookin, you're sure to find something perfect for your next event, meeting, or party! View our catering menu and contact us for more info at www.stellabcs.com/catering

SANDWICHES

THE S.E.C.

\$11 29

Buttermilk biscuit, breakfast sausage patty, Vital Farms pasture-raised egg, and melted sharp cheddar. Served with home fries.

"French Toast My Biscuit": \$1.50

RISE & SWINE

Buttermilk biscuit, crispy cornflake-crusted chicken breast, applewood smoked bacon, and scratchmade sausage gravy. Topped with fresh shredded lettuce - just trust us on this one!

add house-pickled jalapeños: \$0.79

HIGH ON THE HOG

\$11.79

House-smoked pulled pork lightly tossed in a coffee-infused BBQ sauce, topped with our signature pimento cheese and fried onion strings. Served on a Challah bun with kettle chips.

NASHVILLE HOT



\$13.49

Classic fried chicken breast dredged in spices. Topped with pickled red onions, house-made bread & butter pickles, and whole-grain mustard. Served on a challah bun with kettle chips. It's spicy!

THE FARM BURGER

\$14 99

44 Farms beef patty with house-made bacon jam, over medium pasture-raised Vital Farms egg, sharp cheddar cheese, and spring lettuce. Served on a toasted Challah bun with hand-cut fries.

\$10.99 CHICKEN SALAD SANDWICH

Chicken mixed with toasted almonds & grapes in a creamy dill dressing on our scratch-made wheat bread with fresh tomato and spring mix lettuce. Served with kettle chips.

OUR COMMITMENT TO QUALITY

From scratch-made biscuits rolled out and baked throughout the day to pickling our own pickles and making our own jams, we are committed to providing the best scratch-made food from high-quality, locally sourced ingredients. Rest easy knowing everything on our menu is made in-house or fresh from a locally sourced vendor - nothing frozen pre-fab in our kitchen!

SIDES

APPLEWOOD SMOKED BACON	\$3.99
SAUSAGE PATTY	\$3.99
PIT-SMOKED HAM	\$3.49
BISCUIT & JAM (VG)	\$3.49
HOMEMADE WHEAT TOAST (VG)	\$3.49
HOME FRIES (V)	\$3.49
BLACK BEANS (V)	\$3.00
STONE-GROUND GRITS (VG)	\$3.99
FRESH FRUIT CUP (V)	\$4.49