

BRUNCH



MIMOSAS + COCKTAILS

CLASSIC // orange juice and bubbles	3
APPLE CINNAMON // unfiltered cider and cinnamon sugar rim	5
PEAR // pear nectar, caramelized pear and cardamom	6
HAWAIIAN // pineapple juice with grenadine	5
MANGO CHILI // mango juice, lime with chili sugar rim	6
GRAPEFRUIT // ruby red juice with Campari	6

NICOLA CERVESA // Dripping Springs Vodka, Campari, grapefruit juice topped with draft blonde ale	9
BACON TOMATO BLOODY MARY // House Bloody Mary topped with bacon, cucumber and heirloom cherry tomatoes	8

WOOD-FIRED BRUNCH ENTREES

WOOD-FIRED BRUNCH PANCAKES // CHOCOLATE 11 / BLUEBERRY 12
Baked in a cast iron skillet. Served w/ maple syrup and whipped cream

FRITTATA CAPRESE // 12
Wood oven frittata with ham, heirloom tomatoes, parmesan, house made mozzarella w/ basil, served with toast and a salad

SPECK AND POTATO SKILLET // 13
Wood-fired wild mushrooms, speck, and fingerling potatoes with two sunny side up eggs

STUFFED FRENCH TOAST // 13
Wood-oven baked, w/ mascarpone, blueberries, strawberries, and whipped cream

POLENTA // 13
Wood oven baked, w/ mushrooms, ham and burrata, topped with spicy oil - *add a farm egg: \$2*

CLASSIC BRUNCH ENTREES

PROSCIUTTO BENEDICT // 14
Stella bread layered with avocado, ham, a poached farm egg, hollandaise and prosciutto

ROOT HASH // 9.5
Two eggs sunny side up with root vegetable hash, chorizo, and scratch biscuits

EGG PANINO // 8
Scrambled farm eggs, prosciutto, tomato, arugula and truffle oil wrapped in wood-fired bread

SIDES // Toast \$2, Fruit \$3, Bacon \$3, Potatoes \$2, Eggs any style \$4

DINNER

SMALL PLATES

DUCK CONFIT BOLOGNESE // 9
Classic Italian bolognese tossed in orecchiette with fresh ricotta salata

ROASTED SUMMER VEGETABLES // 14
Tri-colored carrots, green beans with hazelnut-lemon butter and local goat cheese crumble, served with country oven bread

BURRATA BOARD // 18
Ricotta burrata with prosciutto, tomato-garlic-Texas-honey jam, grilled peaches and country oven bread

BRUSSEL SPROUTS // 8
Wood-fired with salami, caramelized onions and ricotta salata

LAMB MEATBALLS // 8
Seared lamb and pork meatballs with spicy tomato sauce and fresh parmesan

WILD MUSHROOM MAC & CHEESE // 8
Local wild mushrooms, creamy smoked gouda sauce with truffle oil

COUNTRY OVEN BREAD // 2
House made in our wood fired oven

SOUPS & SALADS

WATERMELON ARUGULA // 14
Sweet Texas oranges, sherry cured fennel, crispy prosciutto with local goat cheese and pistachio-champagne vinaigrette

FRIED GREEN TOMATO CRAB TOWER // 14
Arugula and parmesan chip

CLASSIC CAPRESE // 11.5
Hydroponic basil and Dripping Springs olive oil, heirloom tomatos, and house-pulled mozzarella

STELLA'S HOUSE SALAD // 10.5 / SIDE 6
Organic spring mix, tomatos, cucumbers, carrots, red onion, kalamata, house croutons with maple-basamic vinaigrette

WOOD - FIRED ENTREES

SCALLOPS // 23
Creamy local goat cheese polenta with pistachio-lemon butter

AGED PRIME WAGYU SIRLOIN // 25
House made pesto and red potatoes, tri-colored carrots with hazelnut-lemon butter

SALMON // 18
Mango-avocado relish and pistachio-lemon butter and cilantro-lime wild rice

PIZZAS

QUATTRO CARNE // 18
Soppressata, organic tomato sauce, Italian fennel sausage, ham and pancetta

VERDURA AMOR // 18
Asparagus, roasted corn, cherry tomato, zucchini topped with lemon tossed arugula and dandelion leave

PROSCIUTTO ARUGULA // 18
Parmigiana and truffle oil

BEE STING // 16
Soppressata, serrano, parmigiana, cilantro and local Texas honey

WILD MUSHROOM // 16
Oyster, cremini and shitake mushrooms, roasted onions, house made mozzarella and four cheese blend

QUATTRO FORMAGGIO // 11
House pulled mozzarella, ricotta, parmesan and gorgonzola topped with arugula and fig balsamic

SPICY ITALIAN SAUSAGE // 15
Classic with calabrian peppers

SOUTHTOWN PEPPERONI // 14
Jalapeno-cheddar pepperoni, chipotle tomato sauce, caramelized onions and black olives

MARGHERITA // 13
House pulled mozzarella, organic tomato sauce and hydroponic basil



ADD ONS //
olives, caramelized onions, calabrian or jalapeno peppers 2

fennel sausage, mushrooms, prosciutto, pancetta, jalapeño 3
cheddar pepperoni, farm egg

DESSERT

PANNA COTTA // 9
Chef's award winning panna cotta with salted caramel, bruleed banana and almond biscotti

BOURBON PEACH COBBLER // 10
Texas peaches in a cast iron skillet with bourbon sauce, ice cream and an oatmeal-almond cookie crust

PEANUT BUTTER MAPLE BACON BLONDIE // 7
Vanilla whip cream, salted caramel dipped pretzel

COFFEE + ESPRESSOS FROM  ASK YOUR SERVER



EST. 2012

★ **STELLA** ★

PUBLIC HOUSE

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