STELLA PUBLIC HOUSE

Farm to table • Wood-fired pizza • 30 craft drafts

Most items can be made gluten free // Ask your server about our daily specials

BRUNCH ENTREES

BREAD + JAM BASKET // 4
Drop biscuits and focaccia bread with strawberry, orange-chili marmalade and apple butter jam.

LEMON RICOTTA PANCAKES // 6
With lemon curd and sweetened ricotta

CHOCOLATE HAZELNUT PANCAKES // 7
With a frangelico infused maple syrup

HALCYON CHICKEN + WAFFLES // 12
Fried chicken and bacon over our house waffle with bourbon maple syrup and butter

WILD MUSHROOM HASH // 10
Wild mushrooms, caramelized onions and truffled fontina. Served with a sunny side up egg and a biscuit.

CHORIZO + ROOT VEGGIE HASH // 8
Served with a sunny side up egg and a biscuit.

FARMER'S MARKET HASH // MKT PRICE
Served with a sunny side up egg and a biscuit.

BURRATA OMELET // 13
With pancetta, arugula and tomato, lemon thyme creme fraiche with potatoes

PROSCIUTTO BENEDICT // 12
House-made rustic bread, black forest ham, poached eggs, calabrian hollandaise, and crispy proscuitto with potatoes and avocado

FONTINA BENEDICT // 13
Roasted asparagus and tomatoes over polenta cakes, poached eggs, and bechamel

FARMER'S MARKET BENEDICT // MKT PRICE
Ask your server about our weekly Farmer's Market special!

PROSCIUTTO PANINO // 12
Egg, tomato, arugula, truffle oil and house-made bread with a side of potatoes

SALADS

Add chicken $4 or steak $5 to any salad

BURRATA BOARD // 18
Prosciutto, marcona almonds, grilled plums, peach puree and country oven bread

SUMMER PANZANELLA // 10
Sun dried tomato vinaigrette, mozz, crouton, basil, cucumber, red onion

GOAT CHEESE BRULEE // 14
Sopressata, red onion, spinach and spicy local pecan and honey vinaigrette

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

STELLA'S CAESAR // 10
Our take on the classic, with a serrano cilantro dressing

PERSONAL PIZZAS

Make any pizza gluten free with local GFY crust for $5

BRUNCH PIZZAS

MIGAS PIZZA // 10
Egg, pico de gallo, avocado, queso fresco, pepper jack cheese, cilantro lime crema and tortilla strips

CARBONARA PIZZA // 11
Pancetta, fontina bechamel, caramelized onions, mozzarella and a fried egg

REAL DRUNKEN TEXAN // 11
REAL SPIRITS DISTILLING CO

Bourbon Peach, goat cheese and spicy pecans topped with a plum balsamic

SHRIMP PESTO // 12
Poached shrimp with arugula and cherry tomatoes

BEE STING // 9
Four cheese blend, soppressata, serrano, parmigiano, onions, cilantro and local honey

WILD MUSHROOM // 9
Wild local mushrooms, caramelized onions, house mozzarella and four cheese blend

QUATTRO FORMAGGIO // 9.5
House mozzarella, ricotta, parmigiano and gorgonzola topped with arugula and fig balsamic

SPICY ITALIAN SAUSAGE // 8
Classic with calabrian peppers

EAST SIDE PEPPERONI // 8
Pepperoni, chipotle tomato sauce, mozzarella, caramelized onions and black olives

QUATTRO CARNE // 12
Sopressata, Italian fennel sausage, ham, pancetta and organic tomato sauce with mozzarella

MARGHERITA // 7
House mozzarella, organic tomato sauce and local basil

PESTO ARUGULA // 9.5
Burrata and cherry tomatoes and mozzarella

PEACEFUL PORK + PEPPERONI // 9.5
Farm raised pork and pepperoni with balsamic onions

LAMB MEATBALL // 9
House-pulled mozzarella and our famous lamb meatballs

FARMER'S MARKET PIZZA // MKT PRICE
Ask your server about our weekly Farmer's Market Pizza special

ADD ONS //
olives • caramelized onions • basil • arugula • calabrian peppers • jalapeño peppers • farm egg // 3
fennel sausage • meatball • mushrooms • prosciutto • pancetta • pepperoni // 4

HALCYON COFFEE

HOUSE COFFEE // 2.25
COLD BREW // 3.6
ESPRESSO // 3
AMERICANO // 3
CORTADO // 3.25
LATTE // 3.75
MOCHA // 4.25
CAPPUCINO // 3.5

BRUNCH 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
MIMOSA FLIGHT // Your choice of any 4 flavors	12.5
NICOLA CERVESA // Dripping Springs Vodka, Campari, grapefruit juice topped with draft blonde ale	9
GRILLED CHEESE BLOODY MARY //	8
BEET JUICE MICHELADA // Ancho Reyes chile liqeur, beet juice, tomato juice, lime juice, celery salt and tobasco topped with a lager	9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

EST. 2012

STELLA

PUBLIC HOUSE

WE LIKE TO *party*

Book your next Holiday event or Party with us! Email Mike@stellapublichouse.com for details.

happy hour

MON - FRI // 4 - 6 PM

$2 off select drafts • $5 draft wines • $2 off beer flight • $2 off small plates

STAY UP TO DATE!

FOLLOW US ON FACEBOOK TO KEEP UP WITH ALL OF OUR UPCOMING EVENTS