



OUR MENU IS THE BEST ENJOYED WHEN SHARED. **TRY A LITTLE OF EVERYTHING!**

SMALL PLATES

LAMB MEATBALLS SEARED LAMB & PORK MEATBALLS IN 14 MARINARA. SERVED WITH COUNTRY BREAD WILD MUSHROOM MAC LOCAL WILD MUSHROOMS, CREAMY SMOKED 12 GOUDA SAUCE TOPPED WITH TRUFFLE OIL **BREAD BASKET** 11 A MIX OF OUR BREAD OFFERINGS PAIRED WITH YOUR CHOICE OF 2 DIPS: WHIPPED FETA, THAT DAMN SAUCE, MARINARA OR CHIPOTLE MARINARA LET THAT MAN GO TOAST WHIPPED FETA ON COUNTRY BREAD TOPPED WITH MANGO SERRANO JAM & MICRO GREENS 13 **BRUSSELS SPROUTS** 12 WITH SPICED PEAR CHUTNEY & BALSAMIC GLAZE TOPPED WITH SPICED PECANS NIBBLES & GREENS add a protein to any salad. see extras below! **TOMATO BASIL SOUP** 5 **FIRECRACKER SHRIMP** 15 CRISPY PAN FRIED SHRIMP IN A CREAMY CHILI SAUCE CHEESE BOARD 18 NAL CHEESES & HOUSE PICKLED VEGGIES THIS & THAT BOARD 28 A SPECIALTY CURATED CHARCUTERIE BOARD WITH SEASONAL MEATS & CHEESES ALL HAIL STELLA 12 OUR TAKE ON THE CLASSIC CAESAR WITH A SPICY TWIST THE HOUSE MIXED GREENS, TOMATO, CARROT, KALAMATA 11 OLIVES, CUCUMBER, COUNTRY BREAD CROUTONS & MAPLE BALSAMIC DRESSING CAPRESE 14 THE OG WITH A BALSAMIC GLAZE **GREENS OF THE GODDESS** 14 MIXED GREENS, ARUGULA, KALAMATA OLIVES, RED ONIONS, FUSILI, CUCUMBERS, TOMATOES, RED PEPPERS, WHIPPED FETA & COUNTRY OVEN BREAD 16 CRAB CAKES TWO CRAB CAKES ON A BED OF GREENS WITH SPICED REMOULADE **BIG PLATES** THAT DAMN PASTA SEARED CHICKEN, FENNEL SAUSAGE, ONION & 16 WILD MUSHROOM IN A BROWN BUTTER CREAM HARVEST SALMON 20 BLACKENED SALMON FILET WITH A SMOKED JALAPEÑO BLACKBERRY BASIL REDUCTION OVER SEASONAL VEGGIES WITH GOAT CHEESE & SPICED PECANS THE HONEY CHOP A BONELESS WOOD-FIRED PORK CHOP DRIZZLED WITH HONEY BALSAMIC OVER SEASONAL VEGGIES 19

WITH GOAT CHEESE & SPICED PECANS

LUNCH SPECIALS

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available m-f 11a-2p only

STELLA'S FAVORITE A PERSONAL PIZZA OR CALZONE SERVED WITH OUR HOUSE SIDE SALAD

STELLA SAMMY GRILLED CHICKEN, HEIRLOOM TOMATO, MOZZARELLA, FRESH BASIL & BALSAMIC GLAZE ON COUNTRY BREAD. SERVED WITH A HOUSE SIDE SALAD

WOOD-FIBED PIES

	wood - FIRED FIES make it daity free +\$2 gluten free crust +\$5	- X:
	BEE STING SOPRESSATA, CARAMELIZED ONION, SERRANO, FRESH CILANTRO & DRIZZLED HONEY	19
	WILD MUSHROOM WITH CARAMELIZED ONIONS & FOUR CHEESE BLEND	18
	QUATTRO FORMAGGIO MOZZARELLA, RICOTTA, PARMIGIANO & GORGONZOLA TOPPED WITH ARUGULA & FIG BALSAMIC	19
2	SPICY SAUSAGE & PEPPERS FENNEL SAUSAGE WITH CALABRIAN PEPPERS	18
	MR. SOUTHTOWN CHIPOTLE MARINARA & PEPPERONI WITH CARAMELIZED ONIONS & BLACK OLIVES	18
	QUATTRO CARNE SOPRESSATA, FENNEL SAUSAGE, HAM & PANCETTA	19
	MARGHERITA IF YOU HAVE TO ASK	14
	UNCULTURED SWINE PEPPERONI PIZZA WITH A SIDE OF RANCH	16
-	SPICY BLACKBERRY FOUR CHEESE BLEND WITH BLACKBERRY, RICOTTA, MOZZARELLA, ROASTED GARLIC & SMOKED JALAPEÑO BASIL BERRY REDUCTION	19
	HOT HONEY CHICKEN CHICKEN, MOZZARELLA, BACON, JALAPEÑO & SRIRACHA HONEY	19
	PIG IN A BUSH PROSCIUTTO TOPPED WITH ARUGULA & PARMIGIANO TOSSED IN TRUFFLE OIL	19
	SOUTHERN HOSPITALITY OUR AWARD WINNING PULLED PORK & SMOKED BRISKET, JALAPEÑO, RED ONION, BBQ SAUCE & MANGO SERRANO DRIZZLE	19
	DESSERTS	
	DOUGHNUT HOLES DELICIOUSLY SINFUL ITALIAN DONUT HOLES	11
	CHEESECAKE SEASONAL FROM SCRATCH	9
	CHOCOLATE GANACHE CAKE	11
2	CARROT CAKE WITH CREAM CHEESE FROSTING & SPICED PECANS	11

EXTRAS THREE: FARM EGG, AVOCADO, SERRANO, JALAPEÑO, CALABRIAN PEPPERS, CARMELIZED ONION, ARUGULA, BASIL, OLIVES FIVE: PEPPERONI, BACON, FENNEL SAUSAGE, CHICKEN, PANCETTA, PROSCIUTTO, HAM, SOPPRESATA, GF CRUST



COCKTAILS

STRAWBERRY CHILL

BETTER THAN A CHILL PILL, THIS CBD INFUSED COCKTAIL WITH SAUZA HORNITOS WILL HAVE YOU MAXIN & RELAXIN

IUST PEACHY KNOB RYE WHISKEY, PEACH COMBIER, CINNAMON & CREAM

ROSE GOLD SANGRIA DEEP EDDY'S RUBY, PEACH SCHNAPPS, LEMON JUICE & TOPPED WITH BUBBLES

CHAI OF YOUR LIFE LIVE A LITTLE WITH NOBLE OAK RYE WHISKEY SWEETENED WITH HOUSE MADE VANILLA, CHAI & A LIL' SMOKED CINNAMON

MARIGOLD A TASTY PUMPKIN SPICE WHITE RUSSIAN MADE WITH

KETEL ONE VODKA. IT'S REALLY DELICIOUS, MAN

NO. 10 HERRADURA TEQUILA, GINGER & APPLE WILL MAKE THIS ONE YOUR NEW LUCKY LITTLE NUMBER

BROWN SUGAR BANG BRAHNBECKER SLOW RIVER WHISKEY, ELOTE LI-QUEUR & APPLE BITTERS WILL PUT A BANG ON THE TONGUE

ROYALE WITH CHEESE FERGIE MEETS 007 WITH WHITE RUM, STRAWBERRIES, RICOTTA CHEESE & A SPRINKLE OF BLACK PEPPER

PEARAMORE WILD ROOTS PEAR VODKA KISSED WITH CINNAMON, **GINGER & VANILLA**

THE ORCHARD TAKE A BITE OF THE APPLE WITH THIS EMPRESS GIN & HARD CIDER COCKTAIL

BEER & WINE

scan for our offerings



STELLA PUBLIC

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STELLA

WEEKDAYS

stop by mon-fri from 11am - 2pm for our famous lunch special!

MONDAY ALL DAY HAPPY HOUR

TUESDAY \$15 FARMER'S MARKET PIZZA

WEDNESDAY 1/2 PRICE WINE **BOTTLES 4PM-CLOSE**

THURSDAY BUY 2 PIES, GET 1 SMALL PLATE

HAPPY HOUR

all day monday | tue-sun 3p-7p

BITES \$2 OFF ALL SMALL PLATES

THE MAIN EVENT \$2 OFF WINE BY THE GLASS | PACKAGE & DRAFT BEER | SEASONAL COCKTAILS | BEER FLIGHTS

\$6 SIPS

CHERRY MULE | GOLD RUSH HARVEST MIMOSA | FIGGY SMASH

ZERO PROOF

BOTTLE SPRING WATER | RICHARDS RAINWATER SPARKLING

REFILLS BLACK COFFEE | BLACK TEA | COKE | DIET COKE DR. PEPPER | SPRITE | BIG RED

EAT. DRINK. BE MERRY. REPEAT

WE LIKE TO PARTY ACHING FOR A PRIVATE PARTY WITH YOUR BESTIES? WE GOT YOU COVERED. EMAIL KELLY@HALCYONCOFFEEBAR.COM FOR INQUIRIES

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