



**Stella's November Brunch Menu**  
**Served Saturday through Sunday 10:00am-3:00pm**  
(All Items Come with a Cup of Soup)

**Breakfast Appetizers:**

*"Crispy Cornbread Stuffing" Thanksgiving Sausage Stuffing Bites, Cornbread Batter, Orange Blossom Cranberry Jam & Turkey Gravy 12*

*"Marshmallow Yams" Cinnamon Roasted Sweet Potato Medallions, Bruleed Marshmallow Fluff, Amber Maple Syrup Beurre Blanc, Toasted Pecans & Frosted Cornflake Garnish 13*

**Breakfast Entrees:**

*(Each Entrée Served with Cup of Fruit)*

*"Turkey Hash & Eggs" Oven Roasted Turkey, Root Vegetable Hash, Shallots, Brussels, Rosemary Butter, Two Sunny Side Eggs, Toasted English Muffin & Spiced Cranberry Jam 19*

*"Croque Monsieur Egg in a Hole" Honey Ham, Gruyere, Pan Fried Texas Toast, Nutmeg Bechamel & Arugula Shaved Parmigiano Micro Salad 17*

*"Bourbon Pecan Pie French Toast" Thick Cut Brioche Toast, Bourbon Pecan Glaze, Vanilla Bean Crème Anglaise, Shortbread Cookie Crumble, Candied Pecans & Crispy Bacon 16*

*"Dutch Apple Crisp Croissant Casserole" Hard Cider-Soaked Egg Battered Croissants, Cinnamon Apple Compote, Maple Caramel Swirl, White Chocolate Drizzle, Dutch Apple Pie Crumble & Maple Sausage Links 15*

**Entrée Salad Features:**

*"Maple Roasted Carrot Salad" Oven Roasted Maple Glazed Carrots, Arugula, Goat Cheese, Cranberries, Toasted Almonds & Honey-Thyme White Balsamic Vinaigrette 14*  
**(Add Blackened Shrimp- 8; Blackened Chicken- 6; Blackened Salmon- 14)**

**Entrée Features:**

*"Bistecca Fiorentina" 8oz Sliced Pan Seared Ribeye, Cacio e Pepe Potato Rosti, Sauteed Garlic Mushrooms, Shaved Parmigiano & Rosemary Brown Butter Drizzle 30*

*"Thanksgiving Day" Oven Roasted Deboned & Herbed Brioche Stuffed Turkey Roulade with Mashed Potatoes, Crispy Maple Brussel Sprouts, Turkey Gravy & Cranberry Gastrique 23*

*"Julia Child's Boeuf Bourguignon" Burro e Parmigiano Pappardelle, Red Wine Braised Beef Tips, Carrots, Pearl Onions, Mushrooms, Smoked Bacon & Whipped Boursin Cheese 24*

*"Roman Harvest Porchetta" Crispy Oven Roasted Porchetta, Creamy Pecorino Polenta, Sauteed Broccolini, Currant Balsamic Agrodolce Reduction, Roasted Cipollni Onion & Rosemary Garnish 25*

*"Maple Glazed Smoked Salmon" Sweet Potato Puree, Anjou Pear Winter Slaw, Candied Walnuts, Pan-Seared Smoked Salmon, Amber Maple Glaze & Crispy Pear Chip Garnish 28*

**Enjoy Bloody Mary's or Mimosas  
From our Specialty Drink Menu!**