



Stella's October Brunch Menu

Served Saturday through Sunday 10:00am-3:00pm

(All Items Come with a Cup of Soup)

Breakfast Appetizers:

"Bacon Wrapped Dates" 6 Herbed Goat Cheese Stuffed Dates Wrapped in Peppercorn Candied Bacon With Sweet Potato Puree, Sherry Gastrique & Toasted Hazelnut Crumble 12

"Pumpkin Pie Pop Tarts" Puff Pastry Squares with Honey Pumpkin Filling, Cinnamon Allspice Frosting, Classic Whipped Cream, Candied pecan Crumble & Vanilla White Chocolate Drizzle 10

Breakfast Entrees:

(Each Entrée Served with Cup of Fruit)

"NY Style Bacon, Egg & Cheese" Toasted Deli Roll Layered with Scrambled Eggs, Bacon, American Cheese, Salt, Pepper, Hashbrown & Ketchup with Tri Sate Diner Home Fries 13

"Tex-Mex Frittata" Sauteed Green Chiles, Ham, Grilled Onions, Pepper Jack Cheese, Sour Cream, Spicy Pico De Gallo & Crispy Fajita Home Fries 16

"Pumpkin Cinnamon Roll Pancakes" Pumpkin Pancakes with Cinnamon Sugar Swirl, Halloween Cream Cheese Frosting Drizzle, Whipped Cream, Crispy Bacon & Candy Corn Garnish 15

"Yiddish Babka French Toast" Pan-Seared Cinnamon Babka Bread, French Vanilla Custard Cream, Harvest Apricot Compote, Hamantaschen Cookie Garnish & Maple Sausage Links 17

Entrée Salad Features:

*"Harvest Delicata Squash Salad" Chopped Spinach with Cinnamon Roasted Delicata Squash, Pomegranate Seeds, Toasted Pumpkin Seeds, Stracciatella & Honey Pear Vinaigrette 15
(Add Blackened Shrimp- 8; Blackened Chicken- 6; Blackened Salmon- 14)*

Entrée Features:

"Steak Frites" 8oz Sliced Pan-Seared Ribeye with Scalloped Parmigiano Potatoes, Au Poivre Sauce, Arugula & Parmigiano Micro Salad 28

"Fajita Spiced Chicken Fried Chicken" Crispy Battered Fajita Seasoned Chicken, Pimento Corn Gravy, Mashed Potatoes, Oven Roasted Calabacitas & Cilantro Arugula Micro Salad 20

"Butternut Squash Ricotta Cavatelli" Housemade Butternut Squash Cavatelli with Caramelized Shallots, Brown Butter Cacio e Pepe Crema, Sage, Prosciutto & Toasted Walnut Crumble 23

"Bavarian Pork Schnitzel" Riesling Braised Red Cabbage, Honey Roasted Apple & Grain Mustard Seed Gastrique 26

"Autumn Scallops" Pan-Seared Scallops with Oven Roasted Squash, Maple Pumpkin Puree, Granny Smith Apples, Smoked Crispy Speck Crumble & Mustard Thyme Gremolata 32

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