

STELLA'S SUNDAY BRUNCH MENU

OMELETTES

Chef's Omelettes Are Packed With Fresh, Flavorful Ingredients - Choose A Classic Or Make It Your Own!

THE WESTERN \$14

Three Eggs, Ham, Cheddar Cheese, Tomato, Spinach, Mushrooms, Peppers & Onions.

THE GREEK \$13

Three Eggs, Feta Cheese, Kalamata Olives, Grape Tomatoes, & Red Onions.

BUILD YOUR OWN \$13

Three Eggs & Choice of Three Fillings:

Peppers & Onions • Spinach
Mushrooms • Tomatoes • Ham • Bacon
Mozzarella • Feta • Cheddar

[Extra Ingredients for \$.75ea]
[Substitute Egg Whites for \$2]

Add a side of Crushed Parmesan Potatoes & Stella Toast to any Omelette for \$6

BRUNCH BISTRO

Brunch Comes In All Shapes And Sizes, So We've Got Options For Everyone With These Bistro Inspired Dishes!

THE B.E.C. \$16

served with a side of Crushed Parmesan Potatoes.

Crispy Bacon, Cheddar Cheese, and your choice of a Fried or Sunny Side Up Egg; on our Homemade Focaccia.

RICOTTA SCRAMBLE \$17

served with a side of Crushed Parmesan Potatoes.

Chef's Creamy Ricotta Scrambled Eggs, topped with Scallions & Fresh Herbs, served on Buttered Stella Italian Toast.

BUFFALO CHICKEN SANDWICH \$15

served with a side of Crushed Parmesan Potatoes.

Grilled Chicken with our Signature Buffalo Sauce with Chef's Blue Cheese, Lettuce, & Tomato on Toasted Brioche.
[Add Bacon for \$4]

BREAKFAST CRAB CAKE \$18

served with a side of Crushed Parmesan Potatoes.

Our Famous Crab Cake with Arugula, Scallions, Garlic Aioli, & a Sunny Side Up Egg on a Toasted Brioche Bun.

BREAKFAST BURGER \$17

served with a side of Crushed Parmesan Potatoes.

8oz Angus Beef Burger with Cheddar Cheese, Crispy Smoked Bacon, & a Sunny Side Up Egg on a Toasted Brioche Bun.

STOCKADE PATTY MELT \$17

served with a side of Crushed Parmesan Potatoes.

8oz Angus Beef Burger with Swiss, Caramelized Onions, & Russian Dressing on Toasted Marble Rye Bread.
[Add Bacon for \$4]

EXTRAS

CRISPY BACON \$6

CRUSHED PARMESAN POTATOES \$6

STELLA TOAST \$4

Served Buttered Unless Requested

PURE MAPLE SYRUP \$3

STELLA'S SUNDAY BRUNCH MENU

CREPES

Chef's Hand-Spun Sweet & Savory Crepes Served Hot & Fresh With Our Delicious Fillings!

SWEET

LEMON BLUEBERRY \$12

Lemon Curd filled Crepes with Blueberries & Powdered Sugar.

BANANA BACON PB&J \$13

Sweet Bananas & Crispy Bacon topped with Creamy Peanut Butter and Homemade Strawberry Jelly.

CHOCOLATE CHIP CANNOLI \$12

Stella Cannoli Cream & Crushed Shells between Chocolate Chip Crepes.

BERRIES & CREAM \$13

Roasted Blackberries, Raspberries, & Blueberries served over Sweet Crepes with whipped Mascarpone

SAVORY

TURKEY CHIPOTLE \$14

Sliced Roasted Turkey, Cheddar Cheese, Bacon, & Arugula with Chipotle Aioli.

THE REUBEN \$14

A classic Pastrami, Swiss, Sauerkraut, & Russian Dressing with Caraway Seeds.

THE VAN DYCK \$14

Italian Sausage, Smoked Gouda Cheese, & Caramelized Onions, topped with a Sunny-Side Up Egg.

THE GODMOTHER \$13

Sautéed Mushrooms, Heirloom Tomatoes, Mozzarella, & Arugula.

CINNAMON BUN BAKED FRENCH TOAST \$13

A Cinnamon Bun-Inspired Baked French Toast using Stella's Homemade Italian Bread, Vanilla, Cinnamon, and Nutmeg, with a Cinnamon Streusel Swirl and Sweet Cream Cheese Frosting; served with Fresh Blueberries and Pure Maple Syrup!

QUICHE

Our Homemade Quiche Is Known For It's Fluffy Eggs & Crispy, Buttery Pastry Crust - A Brunch Classic! Paired With A House Salad - Springs Greens, Tomatoes, Carrots, & White Balsamic Herb Dressing.

QUICHE A LA STELLA \$14

Our signature quiche is made with Baby Spinach, Roasted Tomatoes and Mozzarella Cheese.

QUICHE LORENA \$14

Our take on the classic Lorraine, the Lorena is made with Ham, Cheddar Cheese & Scallions.

We Kindly Ask All Guests To Be Mindful & Limit Your Dining Time To 90 Minutes