



STELLA'S SUNDAY BRUNCH MENU



CREPES

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

SWEET

LEMON BLUEBERRY \$12

Homemade Lemon Curd topped with Blueberries & Powdered Sugar.

APPLE PIE \$10

Sweet Cinnamon Apples topped with Brown Sugar Oat Clusters.

CHOCOLATE BROWNIE \$10

Goopy Chocolate Brownie filling topped with Whipped Cream & Strawberries.

BERRIES & CREAM \$12

Mascarpone & Roasted Blackberries, Raspberries, and Blueberries.

SAVORY

TURKEY CHIPOTLE \$13

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

CHICKEN BÉCHAMEL \$12

Grilled Chicken & Béchamel Sauce with Sautéed Mushrooms.

THE ITALIAN \$14

Italian Sausage, Red & Yellow Bell Pepper, Sweet Onion and Mozzarella.

THE GODMOTHER \$13

Sautéed Mushrooms, Heirloom Tomatoes, Mozzarella, & Arugula.



CINNAMON BUN BAKED FRENCH TOAST \$12



A Cinnamon Bun-Inspired Baked French Toast using Stella's Homemade Italian Bread, Vanilla, Cinnamon, and Nutmeg, with a Cinnamon Streusel Topping 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 To Ensure All Our Patrons Can Enjoy Our Brunch Service. Thank You!!





STELLA'S SUNDAY BRUNCH MENU



OMELETTES

Chef's Omelettes Are Packed With Fresh, Flavorful Ingredients - Choose A Classic Or Make It Your Own!
Add A Side Of Crushed Parmesan Potatoes & Stella Toast To Your Omelette For \$6

THE WESTERN \$14

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

THE PESTO \$14

Three Eggs, Chef's Pesto Sauce,
Tomatoes, Ricotta & Mozzarella Cheese.

BUILD YOUR OWN \$13

Three Eggs & Choice of Three Fillings:
Peppers & Onions • Spinach
Mushrooms • Tomatoes • Ham • Bacon
Mozzarella • Feta • Cheddar

[Extra Ingredients for \$.75ea]

BRUNCH BISTRO

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

PROSCIUTTO FOCACCIA \$14

Prosciutto, Fresh Mozzarella, Sun-Dried
Tomato Pesto, Fresh Arugula, & your
choice of a Fried or Sunny Side Up Egg;
on our Homemade Focaccia.

THE BEC \$13

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

RICOTTA SCRAMBLE \$12

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

BREAKFAST CRAB CAKE \$17

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 \$16

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.

CHEF'S CHICKEN SALAD \$13

served with a side of Crushed Parmesan Potatoes.
Savory Chicken Salad paired with
Lettuce, Tomato, & Onion on our
Toasted Stella Italian Bread.
[Add Bacon for \$4]

SIDES

CRISPY BACON \$6

BREAKFAST SAUSAGE \$4

CANADIAN BACON \$6

STELLA TOAST \$4

CRUSHED PARMESAN POTATOES \$6

PURE MAPLE SYRUP \$3

