



STELLA'S SUNDAY BRUNCH MENU



CREPES

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

SWEET

CHOCOLATE CHIP CANNOLI \$12

Stella Cannoli Cream & Crushed Shells between Chocolate Chip Crepes

BANANA BACON PB&J \$13

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

NUTELLA & MELBA \$12

Sweet Nutella filled Crepes topped with our Homemade Raspberry Melba Sauce

BERRIES & CREAM \$13

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

SAVORY

THE VAN DYCK \$15

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

MEATBALL CALZONE \$14

Chef's Specialty Meatballs, Ricotta, Mozzarella, & Stella Marinara

SPINACH & ARTICHOKE \$14

Grilled Chicken, Sautéed Spinach & Artichokes, Cream Cheese, Mozzarella, topped with Pecorino Romano

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; with Fresh Blueberries, Pure Maple Syrup, & Whipped Cream!

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 with Baby Spinach, Roasted Tomatoes & Mozzarella

QUICHE LORENA

\$14

Like the classic Lorraine, made with Ham, Cheddar Cheese & Scallions

CHEESY BACON

\$14

Chefs Favorite! Loaded up with Bacon, Gouda & Cheddar Cheeses



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



STELLA'S SUNDAY BRUNCH MENU



To Ensure All Our Patrons Can Enjoy Our Brunch Service. Thank You!!

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 \$16

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

STELLA TOAST \$4

Served Buttered Unless Requested

CRUSHED PARMESAN POTATOES \$6

PURE MAPLE SYRUP \$3

