

# estelle

WINE BAR & BISTRO

## [SMALL PLATES]

FRIED GREEN TOMATO CAPRESE | Fresh Mozzarella, Green Goddess Dressing, Balsamic Glaze, Fresh Basil 14

SWEET CHILI SHRIMP | Sweet Chili Aioli, Iceberg, Wontons, Sesame Seeds 12

SOUP OF THE DAY | Chef's Daily Inspiration 9

MEAT & CHEESE | Assorted Meats and Cheeses, Pickles, Grain Mustard, Local Honey 14

CINNAMON ROLLS | Cream Cheese Frosting, Candied Pecans, Bourbon Glaze 8

## [SALADS]

CAESAR SALAD | Romaine, Cherry Tomatoes, Croutons, Parmesan Cheese 10

ICEBERG WEDGE | Bacon Crumbles, Cherry Tomatoes, Pickled Red Onions, Green Goddess Dressing 10

Add Chicken 6, Shrimp 8, Steak 10 to any Salad

## [PIZZAS]

PIMENTO CHEESE FLATBREAD | House Pimento Cheese, Tomato Jam, Applewood Smoked Bacon, Arugula 14

SAN MARZANO PIZZA | Fresh Mozzarella, Roasted Garlic, Fresh Herbs 12

PEPPERONI & CHEESE PIZZA | Pomodoro, Parmesan, Fresh Mozzarella Cheese, Pepperoni 14

## [BENEDICT] Served with Potato Hash Brown Casserole

CLASSIC | Poached Eggs, English Muffin, Smoked Ham, Hollandaise 12

AHI | Poached Eggs, Wilted Spinach, Seared Ahi Tuna, Sauce Choron 21

CHORIZO EGGS | Poached Eggs, English muffin, Avocado, Mexican Chorizo, Pico, Chipotle Hollandaise 15

STEAK & EGGS | Poached Eggs, English Muffin, Grilled Hangar Steak, Peppers and Onions, Chimi-daise 18

LOBSTER | Poached Eggs, English Muffin, Avocado, Lobster, Asparagus, Bearnaise 28

BAGEL & LOX | Poached Eggs, Toasted Bagel, Avocado, Smoked Salmon, Arugula, Bearnaise, Capers 15

## [HOUSE SPECIALITIES]

LEMON RICOTTA PANCAKES | Applewood Smoked Bacon, Blueberry Gastrique 12

SHRIMP & GRITS | Tasso, Peppers & Onions, Spinach, Grape Tomatoes, Cajun Pan Gravy, Cheddar Grits, Fried Onions 24

HOT CHICKEN & WAFFLES | Tabasco Marinated Chicken, Belgian Waffle, Tabasco Honey, Spiced Apples 14

BUTCHER BURGER | Brioche Bun, Garlic Aioli, Applewood Bacon, Cheddar, Lettuce, Tomato, Onion, Truffle Fries 17

FRENCH TOAST | Sourdough, Fresh Berries, Whipped Cream, Applewood Smoked Bacon 10

FRITTATA | Goat Cheese, Herbs, Tomato, Sausage, Roasted Peppers and Onions 15

EGGS YOUR WAY | Two eggs, Sausage or Bacon, Grits or Hash, Biscuit or Toast 15

BISCUITS & GRAVY | Sausage Gravy, Buttermilk Biscuit, Two Eggs Your Way 12

## [SIDES]

Bacon | 5

Waffle | 5

Sausage | 5

Biscuit | 3

Cheddar Grits | 5

Toast | 3

Hash Brown Casserole | 4

## [BOTTOMLESS BRUNCH-TAILS] – 17 per person

Mimosa | Sparkling Wine, Orange Juice, Triple Sec

Perfect Kir | Sparkling Wine, Crème de Cassis, Raspberry

Sweet Estelle | Wine, Dash of Pomegranate, Strawberry

Bloody Estelle | Vodka, Tomato Juice, Estelle Seasoning

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information. \*20 percent gratuity added to parties of 6 or more.