

estelle

WINE BAR & BISTRO

[SMALL PLATES]

FRIED GRIT CAKES Delta Grind Cheese Grits, Thyme, Mushrooms	13
TUNA CRUDO* Scallions, Macadamia Nuts, Radish, Poke Sauce	14
PIMENTO CHEESE Sweet Pickles, Focaccia Crostini	12
FLATBREAD & FETA Lima Bean Hummus, Herb Marinated Feta, Parmesan Flatbread	14
CLASSIC DEVEILED EGGS Pickled Red Onion, Chive, Radish	6
LOBSTER DEVIL EGGS Chives, Pickled Red Onions	8
HOUSE CUT FRIES Parmesan Cheese, Sea Salt	8
MEATS Local Cured Meats, Pickles, Grain Mustard, Crostini	17
WOODFIRED CAULIFLOWER Curry Infused Ricotta	12
CHEESES Local & Imported Cheeses, Seasonal Fruit Jams, Local Honey, Bread & Butter Pickles	19
DUCK SAUSAGE Delta Grind Grits, Braised Kale, Cracklin, Muscadine Glaze	12
CHICKEN LIVERS Watermelon BBQ, Pimento Cheese, Pickled Watermelon Rind	12

[SOUP & SALAD]

SOUP OF THE DAY 9	
KALE SALAD Candied Pecans, Strawberries, Blue Cheese, Balsamic Dressing	12
add chicken 6, shrimp 8, steak 10	
ICEBERG WEDGE Bacon Crumbles, Cherry Tomatoes, Pickled Red Onions, Green Goddess Dressing	10
add chicken 6, shrimp 8, steak 10	
CAESAR SALAD Romaine, Roasted Tomatoes, Croutons, Parmesan Cheese	12
add chicken 6, shrimp 8, steak 10	
HOUSE SALAD Mixed Greens, Cherry Tomatoes, Cucumber, Pickled Onion, Red Wine Vinaigrette	10
add chicken 6, shrimp 8, steak 10	
TUNA NICOISE* Local Tender Greens, Herb Crusted Yellowfin Tuna, Olives, Cherry Tomatoes, Confit Potato, Boiled Egg, Dijon Dill Vinaigrette	13

[WOOD FIRED ARTISANAL PIZZAS]

SAN MARZANO PIZZA House Made Mozzarella, Roasted Garlic, Fresh Herbs	12
BIANCO PIZZA Fontina, Mozzarella, Gruyere, Thomasville Tomme	14
DUCK CONFIT PIZZA Soppressata, Caramelized Onions, Whipped Ricotta, Parmesan Cheese	16
PEPPERONI & GOAT CHEESE PIZZA Pomodoro, Parmesan, Goat Cheese, Pepperoni	14
WILD MUSHROOM PIZZA Asparagus, Goat Cheese, Free Range Egg	14
ROASTED CHICKEN PIZZA Oven Roasted Tomato, Caramelized Onion, Wild Mushrooms, Parmesan	14
BBQ VEGGIE PIZZA Roasted Butternut Squash, Grilled Red Onion, Cherry Tomato Watermelon BBQ, Estelle Cheese Blend	14

[LARGE PLATES]

BUTCHER STACK BURGER* Thick Cut Bacon, Heirloom Tomatoes, Shaved Onions, Sweet Pickles, Garlic Mayo	17
TUNA* Chili Crusted Yellowfin, Sweet Corn Maque Choux, Chimichurri, Crispy Tortilla, Cotija Cheese	26
GRILLED REDFISH Sautéed Lobster, Avocado, Tomato Jam, Citrus Vinaigrette	32
STUFFED CHICKEN Basil Ricotta, Whipped Yukon Gold Potatoes, Grilled Asparagus, Sundried Tomato Cream	24
DUCK BREAST* Balsamic & Cherry Glazed Duck Breast, Wild Mushroom Risotto, Marchand de Vin Butter	28
STEAK FRITES* Hanger Steak, Parmesan Fries	28
PRIME RIBEYE* 14oz, Brussels & Bacon, Bordelaise, Fried Onions	36
BEEF TENDERLOIN* 8oz Filet, Whipped Yukon Gold Potatoes, Broccoli Amandine, Demi-Glace, Fried Onions	38

Executive Chef – Matthew Kajdan

[SIDES]

Wild Mushroom Risotto	8
Brussels and Bacon	8
Whipped Yukon Gold Potatoes	7
Broccoli Amandine	7
Sautéed Kale	6
House Cut Fries	5

*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.

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