

NEW HOPE

Stella

BUCKS CO.

BY JOSE GARCES

Spreads

| house griddled sourdough |

CACIO E PEPE BUTTER 6

SMOKED EGGPLANT & PEPPER 6

DUCK LIVER MOUSSE 8

GREEN GARLIC BUTTER 6

chef's selection of three • 16

Small Plates

LOCAL LETTUCES

lemon confit, heirloom cherry tomatoes, sourdough croutons • 11

| choice of dressing |

sherry vinaigrette • sartori caesar • buttermilk blue cheese

COUNTRY PORK RIB

watermelon & tomato salad, alabama white bbq, benne seeds • 15

BURRATA & PEAS

petit pois, mint, pistachio crumble, griddled focaccia • 14

PECORINO PANNA COTTA

artichokes barigoule, crispy sunchoke, pea shoots, snap peas • 14

MARYLAND PEEKYTOE CRAB

tomato & olive escabeche, aji amarillo, serrano cream,
corn masa tortilla chips • 16

Vegetables & Grains

TOASTED RYE CRESTE DI GALLO

speck, petit pois, cabot clothbound cheddar, scallion butter • 16

QUINOA TABBOULEH

red lentil falafel, mint, cucumber, okra, serrano,
miso & yuzu aioli • 14

SPAGHETTI PIE

white cheddar cream, thyme,
black truffle & wild mushroom emulsion • 18

FRIED RICE

anson mills carolina gold rice, shiitake mushrooms,
farm egg, kimchi • 16

TEMPURA SQUASH BLOSSOMS

first light chèvre, charred donut peaches,
anise hyssop vinaigrette • 12

SWEET CORN JOHNNY CAKES

heirloom tomatoes, cabot clothbound cheddar,
smoked creme fraiche • 14

Meat & Fish

CHICKEN & "DUMPLINGS"

braised murray's chicken, celery root cream,
spinach gnocchi, radish • 19

WAGYU SKIRT STEAK

charred strawberries, feta, broccoli rabe, walnuts,
black pepper caramel • 32

PORK CHOP

stewed field peas, heirloom grits, flax seed & parmesan crust,
sweet sorghum butter • 22

POCONO RAINBOW TROUT

benton's country ham, apple & kohlrabi slaw,
burnt chile chimichurri, hazelnut vinaigrette • 20

BARNEGAT LIGHT SCALLOPS

toasted carolina gold rice cream, sunchoke,
husk cherries, apricot kernels • 21

STELLA FISH FRY

cod, shrimp, scallops, okra, wax beans, summer squash,
cilantro remoulade • 22

CHEF SELECTION

allow the chef to select a special menu
55 • per person

Chef JOSE'S Table

WINE PAIRING

a tasting of a selection of our wines
25 • per person

DINNER

09 . 03 . 19

Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.