

estelle

WINE BAR & BISTRO

[SMALL PLATES]

SMOKED CATFISH DEVEILED EGGS Pickled Red Onion, Chive, Radish	7
PIMENTO CHEESE Sweet Pickles, Focaccia Crostini	12
FLATBREAD & FETA Lima Bean Hummus, Herb Marinated Feta, Parmesan Flatbread	14
MEAT & CHEESE Assorted Meats and Cheeses, Pickles, Grain Mustard, Local Honey	14
HOUSE CUT FRIES Parmesan Cheese, Sea Salt	6
CHICKEN LIVERS Watermelon BBQ , Pimento Cheese, Pickled Watermelon Rind	12
DUCK SAUSAGE Delta Grind Grits, Muscadine Glaze, Cracklin	9
SLIDERS Lamb Merguez, Brioche, Basil Mayo, Roasted Tomato, Dressed Arugula	13

[SOUP AND SALAD]

SOUP OF THE DAY Chef's Daily Inspiration	9
KALE SALAD Candied Pecans, Strawberries, Blue Cheese, Balsamic Dressing	10
ICEBERG WEDGE Bacon Crumbles, Cherry Tomatoes, Pickled Red Onions, Green Goddess Dressing	8
CAESAR SALAD Romaine, Roasted Tomatoes, Croutons, Parmesan Cheese	10
add chicken 6, steak 10	
HOUSE SALAD Mixed Greens, Cherry Tomatoes, Cucumber, Pickled Onion, Red Wine Vinaigrette	10
add chicken 6, shrimp 8, steak 10	
SMOKED SALMON Arugula, Smoked Salmon, Roasted Tomatoes, Goat Cheese Mousse, Radish, Dijon Dill Vinaigrette	13

[PIZZAS]

SAN MARZANO PIZZA House Made Mozzarella, Roasted Garlic, Fresh Herbs	11
BIANCO PIZZA Fontina, Mozzarella, Gruyere, Thomasville Tomme	12
PEPPERONI & GOAT CHEESE Pomodoro, Parmesan, Goat Cheese, Pepperoni	13
ROASTED CHICKEN Oven Roasted Tomato, Caramelized Onion, Wild Mushrooms, Parmesan	13
SAUSAGE & OLIVE PIZZA Pomodoro, Estelle Cheese Blend, Roasted Red Bell Peppers Olive Mix, Italian Sausage, Parmesan	13

[SANDWICHES AND ENTREÉS]

GRILLED REDFISH Sautéed Lobster, Avocado, Tomato Jam, Citrus Vinaigrette	23
ROASTED CHICKEN Half Chicken, Braised Kale, Mushroom Duxelle, Chicken Jus	24
BUTCHER STACK BURGER* Thick Cut Bacon, Heirloom Tomatoes, Shaved Onions, Sweet Pickles, Garlic Mayo	15
STEAK FRITES* Hanger Steak, Parmesan Fries	20
SMOKED TURKEY Tomato Preserve, White Cheddar, Arugula	12
CHICKEN & PIMENTO CHEESE Fried Chicken, Pimento Cheese, Sweet Pickles	13
ITALIAN PANINI Focaccia, Basil Mayo, Salami, Capicola, Pepperoni, Roasted Tomatoes, Whole Milk Mozzarella	13
CHICKEN SALAD Croissant, Dijonaise, Romaine, Sliced Tomato	12

Executive Chef – Matthew Kajdan

*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.