



THE STOOP KITCHEN DINNER MENU

Winter 2018

Snacks

Warm Marcona Almonds \$5

fenugreek, cinnamon

V, DF, GF, NF

Suggested Pairing: Villa Rosa Moscato d'Asti

Bacon Wrapped Pickles \$5

DF, GF, NF

Suggested Pairing: Syracuse Pale Ale

Chef's Soup of the Day \$7

Local Cheese Plate

For 1 \$13

For 2 \$23

House Labneh

Danascara – Farmstead Sheep's Milk

Lively Run – Seneca Blue Moon

Old Chatham - Camembert

House Vegan Cheese Plate

For 1 \$11

For 2 \$20

American, rarebit, mozzarella

v, V

Charcuterie Plate

For 2 \$16

meats of the day, pickles, mustard

Pork Belly \$10

fried pork, cranberry chutney, celeriac puree

DF, GF, NF (vegan option available)

Suggested Pairing: Sheldrake Point Gamay Noir 2015

Pierogis \$7

chèvre, quince paste, chives, black garlic mustard

v, NF

Suggested Pairing: Anthony Road Vignoles 2015

Root Vegetable Tarte Tatin \$7

crème fraiche, sage, puff pastry

v, NF

Suggested Pairing: Evodia Garnarcha

Warm Cannellini Bean Dip \$7

roasted fennel, radishes

V, DF, GF, NF

Stoop Bakery Bread Option- add \$1

Suggested Pairing: Glenora NV Brut

Red Beet Deviled Eggs \$6

v, DF, GF, NF

Suggested Pairing: Anthony Road Vignoles 2015

Buffalo Brussels \$5

v, GF, NF

Suggested Pairing: Empire Skinny Atlas

Share

Fishers Island Oysters

Three - \$9

Six - \$16

GF, DF, NF

Suggested Pairing: Glenora NV Brut

Cured Salmon \$14

Faroe Island salmon, yogurt, celery, Stoop Bakery Bread

NF

Suggested Pairing: Chateau Maris Cinsault 2014

Sausage Party Flatbread \$10

date puree, lamb sausage, shaved egg yolk, pickled fennel, pepitas

DF, NF

Suggested 7 Moons Red Blend

Log Cabin \$9

fried potatoes, smoked carrot cheese sauce, cheese crisps

GF, NF

Suggested Pairing: Kemmeter Sonero Riesling 2016

Hummus \$7

Hummus of the day, Stoop Bakery breads

V, DF, NF

Suggested Pairing: Herman J Weimer Dry Riesling 2016

Olives & Pickles \$7

fried & marinated olives, house pickles

v, NF

Suggested Pairing: Anthony Road Vignoles 2015

Brussels & Snow \$8

roasted sprouts, Dulcinea cheese, dates, lemon

v, GF, NF (vegan option available)

Suggested Pairing: Villa Rosa Moscato d'Asti

V vegan
v vegetarian
GF gluten-free
DF dairy-free
NF nut-free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise your server if you have any dietary restrictions.

Executive Chef Sarah Hassler
Sous Chef Marcus Nugent

Salads

Cabbage Patch \$7

grilled cabbage, citrus vinaigrette, shiitake bacon jam, pickled shallots, candied orange

V, GF, DF, NF

Suggested Pairing: Anthony Road Vignoles 2015

Dis a Pear \$8

warm poached pear, Seneca Blue Moon cheese, pecans, pear chip, microgreens

v, GF

Suggested Pairing: PJ Valckenberg Gewürztraminer 2015

Not Another Kale Caesar \$9

warm kale, bacon jam, Caesar dressing, soft cooked egg, marcona almonds

GF, DF (vegan option available)

Suggested Pairing: Sheldrake Point Gamay Noir 2015

Main Course

Chicken \$24

Old Home maple bourbon smoked breast, Parisian gnocchi, winter vegetables

GF, NF

Suggested Pairing: Anthony Road Vignoles 2015

Rabbit Cassoulet \$21

local beans, rabbit, bacon breadcrumbs, kale, pearl onions, celery

DF, NF (gluten free option available)

Suggested Pairing: Bread & Butter Pinot Noir 2015

Oxtail Ragout \$26

house pappardelle, pepitas, shaved duck egg yolk, chevre

NF (dairy free option available)

Suggested Pairing: 7 Moons Red Blend

Faroe Island Salmon \$28

pan seared, lemon risotto, parsnips, vanilla oil, marcona almonds, espresso

GF

Suggested Pairing: Raeburn Chardonnay 2015

Porchetta \$29

potatoes aligot, grape agrodolce, sherry smoked mushrooms

GF, NF

Suggested Pairing: Bread & Butter Pinot Noir 2015

Fried Cauliflower & Waffles \$20

"buttermilk" and cornmeal dredged, white bean puree, shiitake bacon jam, spicy maple syrup

V, GF, DF, NF

Suggested Pairing: Chateau Maris Cinsault 2014

Stoop Burger \$15

local beef, hot pepper jelly, First Light Rye Cheddar, fried mushrooms, house fries

NF

Suggested Pairing: Edgebaston Pepper Pot Syrah 2015

Chef's Steak of The Day Market Price. Ask your server for details

Sides

potatoes aligot \$4

veg of the moment \$3

house grits \$4

house fries \$4

winter vegetables \$4



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