



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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