



THE STOOP KITCHEN BRUNCH MENU

Winter 2018



Starts

Fishers Island Oysters

Three - \$9 Six - \$16

GF, DF, NF

Suggested Pairing: Glenora NV Brut

Yogurt Parfait \$6

quince paste, First Light Yogurt, house granola

GF

Suggested Pairing: Kemmeter Sonero Riesling 2016

Cured Salmon \$14

Faroe Island salmon, yogurt, celery, Stoop bread

NF

Suggested Pairing: Chateau Maris Cinsault 2014

Red Beet Deviled Eggs \$6

GF, DF, NF

Suggested Pairing: Anthony Road Vignoles 2015

Bacon Wrapped Pickles \$5

DF, GF, NF

Suggested Pairing: Sheldrake Gamay Noir 2015

The Stoop Bar Special Brunch Cocktails

House Bloody Mary

pick your poison: vodka or tequila

Apricot

vodka, apricot nectar, maple, cava

Bellini

peach puree, prosecco

Share

Stoop Bakery Café Pastry Basket \$14

Chef's Choice or Choose Your Own

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

Charcuterie

For 2 \$16

meats of the day, pickles, mustard

Hummus \$7

Chef hummus of the day, Stoop Bakery breads

Mulled Red Wine Sangria

available by the glass or pitcher

Mimosa

fresh pressed orange juice, prosecco

Our Stoop Bakery Café is open Wed-Fri 6:30am-4:00pm, and Saturday & Sunday 9:00am-4:00pm, for freshly baked artisanal breads, pastries and viennoiserie, and for take-away or eat-in lunch at 11:30am of savory pastries, soups, fresh greens' salad and traditional French demi-baguette sandwiches. All this always can be enjoyed with Forty Weight Roaster's freshly brewed drip and espresso coffee drinks.

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.

V - vegan

v - vegetarian

GF - gluten-free

DF - dairy-free

NF - nut-free

Executive Chef Sarah Hassler

French Master Baker Yemen Tounsi

Sous Chef Marcus Nugent



THE STOOP KITCHEN BRUNCH MENU WINTER 2018



Sweets

Tiramisu French Toast \$9

babka, creme fraiche, chocolate covered espresso beans

v

Suggested Pairing: Villa Rosa Moscato d' Asti

Vegan Waffles \$9

apple jam, spiced pecans

V, DF, GF

Suggested Pairing: Glenora Brut

Cinnamon Swirl Pancakes \$9

lemon icing, Dutch Hill maple

GF

Suggested Pairing: Mimosa

Sides

Bacon \$4

Scrapple \$4

Home Fries \$3

Egg, any style \$2

Stoop Bakery Bread Toast \$2

Fries \$4

Grits \$4

STOOP-A-LICIOUS SUBSTANCE

So Eggcited! \$10

two eggs any style, home fries, Stoop Bakery toast, bacon or scrapple

NF

Suggested Pairing: Glenora Brut NV

Farmer Omelet \$10

roasted cauliflower, red onion, potatoes, kale pesto

GF, NF

Suggested Pairing: Sheldrake Point Gamay Noir 2015

Oatmeal – The Real Deal \$7

steel cut oats, marcona almonds, Dutch Hill Maple, almond milk

V, GF

Suggested Pairing: Anthony Road Vignoles 2015

Tofu Scramble \$8

winter vegetables, House shiitake bacon jam, soft tofu, home fries

V, DF, GF, NF

Suggested Pairing: Bellini

The Stooped-Up Bagel Plate \$13

Crispy crust, soft chewy Stoop Bakery bagel just as it should be with a schmear of local Kuyhoora cream cheese, and thin sliced cured salmon, pickled shallots, radish, capers and red onion.

NF

Suggested Pairing: Chateau Maris Cinsault 2014.

Benny from the Stoop \$12

two poached eggs, english muffin, Piggery Cottage bacon, hollandaise

NF

Suggested Pairing: Bread & Butter Pinot Noir 2015

Hang Over the Stoop \$10

House grits, bacon lardoons, sous vide egg, scallion, chili oil

DF, GF

Suggested Pairing: Mulled Red Wine Sangria

Quit Yer Poutin' \$10

house fries, fried cheese curds, mustard gravy, two eggs any style

GF, NF

Suggested Pairing: Apricot Cocktail

Root Vegetable Tarte Tatin \$8

crème fraiche, sage, puff pastry

v, NF

Suggested Pairing: Raeburn Chardonnay 2015

Stoop Burger \$15

Local beef, Lively Run Hopshire Gouda, fried mushrooms, pepper jelly and fries

NF

Suggested Pairing: Edgebaston Pepper Pot Syrah 2015

Pork Pie \$12

hot water crust, Oink & Gobble Farm ground pork, sous vide egg

DF, NF

Suggested Pairing: House Bloody Mary



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