



# 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



Find and follow us on Facebook, Instagram and at [www.stoopkitchen.com](http://www.stoopkitchen.com). Question can be directed to [info@stoopkitchen.com](mailto:info@stoopkitchen.com) or 315.257.7000