



THE STOOP KITCHEN BRUNCH MENU

Early Spring 2018

Starts

Yogurt Parfait \$5

strawberry jam, First Light Yogurt, House granola
GF
Suggested Pairing: Kemmeter Sonero Riesling 2016

Smoked Scallops \$12

chilled, compressed apple, pistachio and
preserved daikon
GF, DF
Suggested Pairing: Chateau Maris Cinsault 2014

Pickled 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 Bakery Café** is open Wed-Fri 6:30am-4:00pm for freshly baked French sweet or savory pastries and viennoiserie, crusty artisan breads, and the world's greatest bagels. Also, for take-away or eat-in lunch of savory pastries, traditional French demi-baguette sandwiches, quiches, focaccias and personal pizzas, starting at 11:00am. The Stoop Bakery Café is open Saturdays and Sundays 9:00am-4:00pm. All this always can be enjoyed with Forty Weight Roaster's freshly brewed drip and espresso coffees. For more info or special orders visit www.stoopbakerycafe.com

Brunch Cocktails

Apricot \$10

Tito's Vodka, Red Jacket Farms Apricot Nectar, Maple, Poema Cava

Bellini \$10

Botter Prosecco, Peach Puree

House Bloody Mary \$9

Pick your poison:

Vodka or Tequila served with house recipe Bloody Mary mix and seasonal veg garnish

Rose Sangria \$8 / \$25

By the glass or by the pitcher

Cabernet Sauvignon, Allspice, Cinnamon, Brandy, Gran Gala

Mimosa \$9

Poema Cava, Natalie's OJ

Share

Pastry Basket \$14

Chef's Choice or Choose Your Own

Local Cheese Plate

For 1 \$13

For 2 \$23

House Labneh

Tomino - King Ferry

Muranda Farms - Muranda Blue

2 Kids - Monique

House Vegan Cheese Plate

For 1 \$11

For 2 \$20

Danish bleu, rarebit, mozzarella

Charcuterie

For 2 \$16

Add cheese \$24

meats of the day, pickles, mustard

Hummus \$7

hummus of the day, Stoop breads

Beverages

French Press Coffee

12 oz \$6

36 oz \$12

Natalie's Orange Juice \$3

Harney & Sons iced tea \$3

Shrub & Soda \$4

Choose: Grape, Apple, Lemon, Strawberry, Rhubarb, or Cranberry

Soft Drinks \$2

Saratoga Sparkling Water

12 oz \$3

28 oz \$6

Executive Chef Sarah Hassler

Sous Chef Marcus Nugent

French Master Baker Yemen Tounsi



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Classics

So...Egg-cited! \$11

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

NF

Suggested Pairing: Glenora Brut NV

Farmer Omelet \$10

roasted mushrooms, red onion, potatoes, chermoula, served with toast

NF

Suggested Pairing: Sheldrake Point Gamay Noir 2015

Oatmeal Carbonara \$7

steel cut oats, bacon lardons, parmesan cheese, scallions, soft cooked eggs

GF

Suggested Pairing: Anthony Road Vignoles 2015

Tofu Scramble \$8

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

V, DF, GF, NF

Suggested Pairing: Bellini

Stooped Up Bagel Plate \$13

house cured salmon, kuyhoora cream cheese, pickled shallots, radish, capers, red onion

NF

Suggested Pairing: Chateau Maris Cinsault 2014

Sweets

Lemon French Toast \$9

babka, poppy seeds, sweet ricotta

V

Suggested Pairing: Villa Rosa Moscato d'Asti

Vegan Waffles \$9

apple jam, spiced pecans

V, DF, GF

Suggested Pairing: Glenora Brut

Butterscotch Swirl Pancakes \$9

brown butter, Dutch Hill maple

GF

Suggested Pairing: Mimosa

*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.*

Substance

Benny from the Stoop \$12

two soft eggs, English muffin, piggery cottage bacon, hollandaise

NF

Suggested Pairing: Bread & Butter Pinot Noir 2015

Hang Over the Stoop \$11

duck hash, dill, potatoes, two eggs any style

GF

Suggested Pairing: Mulled Red Wine Sangria

Quit Yer Poutin' \$10

house fries, fried cheese curds, brown ale gravy,

two eggs any style

NF

Suggested Pairing: Apricot Cocktail

Stoop Burger \$15

local beef, beer mustard, fried onions, Jake's Smoked Gouda

NF

Suggested Pairing: Edgebaston Pepper Pot Syrah 2015

Toad in the Hole \$12

Yorkshire pudding, local sausage, brown ale gravy

NF

Suggested Pairing: House Bloody Mary

Sides

Bacon \$4

Scrapple \$4

Home Fries \$3

Egg, any style \$2

Toast \$2

Fries \$4



Find and follow us on Facebook, Instagram and at www.stoopkitchen.com. Question can be directed to info@stoopkitchen.com or 315 257 7000

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