



# STOOP KITCHEN DINNER MENU

## Late Spring 2018

### Snacks

#### **Tempura Asparagus \$5**

*green tahini*

V, DF, GF, NF

Suggested Pairing: Botter Prosecco

#### **Bacon Wrapped Pickles \$5**

DF, GF, NF

Suggested Pairing: Syracuse Pale Ale

#### **Chef's Soup of the Day \$7**

#### **Carrot Deviled Eggs \$6**

v, DF, GF, NF

Suggested Pairing: Anthony Road Vignoles 2015

#### **Buffalo Cheese Curds \$6**

v, GF, NF

Suggested Pairing: Pilsner Beer

#### **Bread \$3**

choice of kriemhild butter or house jam

### Share

#### **Local Cheese Plate**

For 1 \$13

For 2 \$23

*House Labneh*

*Danascara - Dulcinea*

*Northland Sheep Dairy – Black Mule Bleu*

*Lively Run – Sheldrake Moon*

#### **House Vegan Cheese Plate**

For 1 \$11

For 2 \$20

*danish bleu, rarebit, sharp cheddar*

#### **Charcuterie Plate**

For 2 \$16

*meats of the day, pickles, mustard,*

*Stoop bread*

*Add cheese additional \$8*

#### **Burrata \$10**

*snap peas, asparagus tips,*

*grilled Stoop bread*

v, NF

Suggested Pairing: Domaine Baron Sauvignon Blanc

#### **Hot Pockets \$10**

*fried hand pies, bacon, scape pesto, ricotta,*

*asparagus, egg yolk*

NF

Suggested Pairing: Chronic Spritz & Giggles

#### **Parsnip Pakoras \$7**

*fried chickpea fritters, mint raita*

V, DF, GF

Suggested Pairing: PJ Valckenburg Gewurztraminer

#### **Spring Rolls \$8**

*collards, quinoa, sunflower miso spread,*

*carrots, cashew ginger dipping sauce*

V, GF, DF

Suggested Pairing: Antinori Santa Christina Orvieto

#### **PEI Mussels \$14**

*green coconut curry, grilled Stoop bread*

DF, NF

Suggested Pairing: Chateau Maris "Old School"

#### **Alliums 2.0 Flatbread \$10**

*ramp pesto, pickled ramps, chevre,*

*sunflower seeds, garlic confit, arugula*

NF

Suggested Pairing: Kemmeter "Sonero" Riesling

#### **Hummus \$7**

*Hummus of the day, Stoop breads*

V, DF, NF

#### **Asparagus \$7**

*Sarah's favorite – braised with rosemary,*

*egg yolk bottarga*

v, GF, DF, NF

Suggested Pairing: Bread and Butter Pinot Noir

#### **Daikon Radish Picatta \$7**

*mushroom braised, crispy, lemon dill aioli*

V, GF, DF, NF

Suggested Pairing: Sheldrake Point Gamay Noir

**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 Jayden White*

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## Salads

### **Spare Gus! \$8**

*shaved & grilled asparagus, labneh, lemon vinaigrette, rhubarb curd, pistachio crumble*  
v, GF

Suggested Pairing: Vivianco Rioja Blanco

### **Give Peas a Chance \$8**

*sweet peas & puree, tofu ricotta, macadamia nuts, arugula, wasabi chickpeas*  
V, DF, GF

Suggested Pairing: Swedish Hill Riesling Cuvee

### **Not Your Mom's Potato Salad \$7**

*confit potatoes, pickled fennel, panisse, buttermilk herb dressing*  
v, GF, NF

Suggested Pairing: Sheldrake Point Gamay Noir 2015

## Main Course

### **Chicken \$24**

*provençal marinade, braised asparagus, thyme potato gratin, mustard crème fraiche sauce*  
GF, NF

Suggested Pairing: Kemmeter Sonero Riesling 2017

### **Milk Braised Pork \$26**

*orange crème, parsnip polenta, minted snap peas, fried ramps, 'nduja vinaigrette*  
NF

Suggested Pairing: Chateau Maris "Old School" Rose

### **Roasted Lamb \$30**

*swiss chard, garlic, rosemary, morel farro risotto, lemon curd, oil cured olives*  
NF

Suggested Pairing: Bread & Butter Pinot Noir

### **Monkfish \$28**

*fondant potatoes, octo broth, mussels, peas, garlic scapes, shallots*  
GF, NF

Suggested Pairing: Vivianco Rioja Blanco

### **Fava Bean Falafel \$22**

*grilled snap peas, spiced green tahini, egyptian cornbread, date syrup*  
V, DF, NF

Suggested Pairing: Chronic Spritz & Giggles

### **Stoop Burger \$16**

*local beef, kimchi butter, mushroom powder, daikon radish, fries*  
NF

Suggested Pairing: Keuka Fat Stack Maple Porter

### **Throwback Steak** Market Price

*fried onion loaf, potatoes aligot, smoked bleu cheese butter, veg of the moment*

Suggested Pairing: Plunger Head Zinfandel

## Sides

grilled asparagus \$4

veg of the moment \$3

house fries \$4

minted snap peas \$4

potatoes aligot \$4



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[www.stoopkitchen.com](http://www.stoopkitchen.com). Question can be directed to  
[info@stoopkitchen.com](mailto:info@stoopkitchen.com) or 315.257.7000

*Executive Chef Sarah Hassler  
Sous Chef Jayden White*