



# THE STOOP KITCHEN BRUNCH MENU

## Early Summer 2018

### Starts

#### **Yogurt Parfait \$5**

strawberry jam, First Light Yogurt, House granola  
GF

Suggested Pairing: Kemmeter Sonero Riesling 2016

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

v, GF, NF

Suggested Pairing: Empire Skinny Atlas

#### **Guac & Socca Chips \$6**

V, 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](http://www.stoopbakerycafe.com) 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](http://www.stoopbakerycafe.com)

### Brunch Cocktails

#### **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

#### **Sangria \$8 / \$25**

*By the glass or by the pitcher*

#### **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

*First Light - Chevre*

*Danascara - Dulcinea*

*Northland Sheep Dairy - Black Mule Bleu*

*Craig's Station - Havarti*

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

For 1 \$11

For 2 \$20

*Danish bleu, rarebit, camembert*

#### **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 Jayden White*

*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: Bloody Mary

#### **Summer Omelet \$10**

Craig's Station Havarti, Sarah's guac, crème fraîche, served with toast

NF

Suggested Pairing: Botter Prosecco

#### **Pork Belly Hash \$11**

red cooked belly, potatoes, scallion chili oil, two eggs any style

GF

Suggested Pairing: Bread & Butter Pinot Noir

#### **Tofu Scramble \$9**

spring vegetables, toum, soft tofu, home fries

V, DF, GF, NF

Suggested Pairing: Bellini

#### **Stooped Up Bagel Plate \$13**

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

NF

Suggested Pairing: Chateau Maris "Old School"

### Sweets

#### **Kelly's French Toast \$9**

babka, peanut butter, strawberry jam

V

Suggested Pairing: Villa Rosa Moscato d'Asti

#### **Vegan Waffles \$9**

strawberry compote, coconut whipped cream

V, DF, GF

Suggested Pairing: Chateau Maris "Old School"

#### **Sourdough Pancakes \$10**

whipped coffee butter, lemon sugar, Dutch Hill maple

GF

Suggested Pairing: Swedish Hill Riesling Cuvee

*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 \$12**

carolina-style shrimp & grits, two eggs any style

GF

Suggested Pairing: Chronic Purple Paradise

#### **Quit Yer Poutin' \$10**

house fries, fried cheese curds, brown ale gravy, two eggs any style

NF

Suggested Pairing: Keuka Fat Stack

#### **Stoop Burger \$15**

local beef, kimchi butter, mushroom powder, daikon radish

NF

Suggested Pairing: Keuka Fat Stack

#### **Rye Toast \$7**

caramelized onions, sauerkraut, russian dressing, Havarti cheese, two eggs any style

NF

Suggested Pairing: Swedish Hill Riesling Cuvee

#### **In da Club \$12**

house roasted turkey, bacon, mayo, lettuce, tomato

NF

Suggested Pairing: Chateau Maris "Old School"

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

315 257 7000

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