

THE STOOP KITCHEN DINNER MENU

Early Summer 2018

bacon wrapped pickles	<i>DF, GF, NF</i>	\$5
buffalo cheese curds, bleu cheese dressing	<i>v, GF, NF</i>	\$6
guacamole, socca chips	<i>V, DF, GF, NF</i>	\$6
popcorn, bacon cheddar	<i>GF, NF</i>	\$4
cheese plate		\$13 or \$23*
vegan cheese plate		\$11 or \$20*
charcuterie		\$16
charcuterie & cheese		\$24
Sarah's hummus and stoop bakery breads of the day,	<i>V, DF, NF</i>	\$7
roasted beet flatbread, strawberry sofrito, farmer cheese, pickled chard	<i>v</i>	\$9
pork rilletes, rhubarb onion jam, grilled stoop bakery bread	<i>NF</i>	\$10
mussels, green curry, coconut milk, grilled stoop bakery bread	<i>DF, NF</i>	\$8/\$14*
empanadas, buttermilk rabbit, peas, chives, first light chevre	<i>NF</i>	\$9
house labneh, fresh & preserved berries, kataifi dipping dough, basil oil	<i>v, NF</i>	\$8
lion's mane mushrooms, asparagus, citrus vinaigrette	<i>V, GF, DF, NF</i>	\$9
grilled prawns, fava beans, chorizo vinaigrette, toast	<i>DF, NF</i>	\$8 or \$14*
rice paper summer rolls, asparagus, carrots, basil, peanut dip	<i>V, GF, DF</i>	\$7
arugula salad, strawberry/vinaigrette, vegan bleu lavender almonds	<i>v, GF</i>	\$8
asparagus salad, smoked flan, crispy prosciutto, soft egg, scallion chili oil	<i>v, GF, NF</i>	\$8
romaine, marcona almonds, sherry vinaigrette, chanterelles, king ferry cheese	<i>v,</i>	\$8
grilled chicken, bacon jam potato salad, fava beans, lemon, dill	<i>GF, NF</i>	\$24
pork chop, tarragon biscuit, glazed beets, cornichon butter, apple mustard	<i>NF</i>	\$32
pompano vietnamese style, sticky rice, cashews, snap peas, scallion oil	<i>GF, DF</i>	\$28
buttermilk braised rabbit, agnolotti pasta, salsa verde, chanterelles, bone broth	<i>NF</i>	\$24
tamales, strawberry sofrito, sunflower chorizo, salsa macha, jasmine rice	<i>V, DF, GF</i>	\$22
steak, ranch gnocchi, snap peas, pickled chorizo, mushroom sauce	<i>NF</i>	market
house burger, havarti, benton's bacon, maple bourbon pickles, garlic aioli	<i>NF</i>	\$16

sticky rice \$3

veg of the moment \$3

house fries \$4

bacon jam potato salad \$4

ranch gnocchi \$4

*denotes two different serving sizes

●please ask your server for the chef's recommended wine pairings, french press coffee and fine selection of after-dinner drinks

●stoop bakery bread available on request

Executive Chef Sarah Hassler



www.stoopkitchen.com

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Sous Chef Jayden White