



THE STOOP KITCHEN BRUNCH MENU

Late Summer 2018

Sundays 10:00AM - 2:00PM

Starts

Yogurt Parfait \$5

rhubarb jam, First Light Yogurt, House granola
GF

Buffalo Cheese Curds \$6

v, GF, NF

Vegan Nachos \$10

quinoa chili, vegan cheese sauce, Shishito peppers, salsa verde, coconut bacon, tomatoes
V, GF, DF

Bacon Wrapped Pickles \$5

DF, GF, NF

The **Stoop Bakery Café** offers freshly baked French, sweet and savory pastries and viennoiserie, crusty artisan breads, and the world's greatest bagels. Also, available for take-away or eat-in lunch of savory pastries, are traditional French demi-baguette sandwiches, quiches and focaccias. The **Stoop Bakery Café is open Wed-Fri 7:00 am-4:00 pm and Sat-Sun 9:00 am-2:00 pm** and can be enjoyed with Forty Weight Roaster's freshly brewed drip and espresso coffee drinks, including nitro and cold brew. For more info or special orders visit www.stoopbakerycafe.com

Brunch Cocktails

Apricot Bellini \$9

Cava, Red Jacket Apricot nectar, maple, lemon

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

Tomino - King Ferry

Muranda Farms - Blue

Three Villages - Havarti

House Vegan Cheese Plate

For 1 \$11

For 2 \$20

Danish bleu, rarebit, mozz

Charcuterie

For 2 \$16

Add cheese \$24

meats of the day, pickles, mustard

Hummus \$7

Sarah's hummus of the day, Stoop Bakery 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



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Classics

So...Egg-cited! \$11

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

Summer Omelet \$10

tomato eggplant jam, pimento cheese, served with toast
NF

Corned Beef Hash \$11

corned beef, onions, potatoes, scallion chili oil, two eggs any style
GF

Tofu Scramble \$9

shakshuka, curried toum, soft tofu, home fries
V, DF, GF, NF

Stooped Up Bagel Plate \$13

cured salmon, cream cheese, radish, capers, red onion
NF

Sweets

Mitch's French Toast \$9

chocolate batter, peasant bread, red wine-soaked cherries, sour cherry jam
v, NF

Vegan Waffles \$9

blueberry compote, lemon curd, coconut whipped cream
V, DF, GF

Johnny Cakes \$10

apricot sauce, white chocolate streusel, Dutch Hill maple
GF

Substance

Benny from the Stoop \$12

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

Hang Over the Stoop \$11

Mexican scrambled eggs (Migas) – tortilla strips, peppers, onions, cheddar, salsa verde
GF, NF

Quit Yer Poutin' \$10

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

Stoop Burger \$16

local beef, Three Villages Havarti, Benton's Bacon, maple bourbon pickles
NF

Rye Toast \$7

caramelized onions, sauerkraut, Russian dressing, Havarti cheese, two eggs any style
NF

In da Club \$12

house roasted turkey, bacon, mayo, lettuce, tomato
NF

Sides

Bacon \$4

Scrapple \$4

Home Fries \$3

Egg, any style \$2

Toast \$2

Fries \$4

*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.*



Find and follow us on Facebook, Instagram and at www.stoopkitchen.com. Question can be directed to info@stoopkitchen.com or 315.257.7000

Executive Chef Sarah Hassler

French Master Baker Yemen Tounsi