

THE STOOP KITCHEN DINNER MENU

Bar Snacks

Bar Fries, seasoned fries, shaved Locatelli, charred lemon aioli 7 GF, v

The Duke, grilled Stoop Bread, "*Duke's Mayonnaise*," shaved heirloom tomato, truffle salt 7 v

The "Orville," Crispy fries, brown gravy with green onion and short rib 9

Tacos, Chips & Tequila

Taco 1 Corn tortilla, black bean succotash, cilantro, mango & avocado salsa, trail beans 10 V
Del Maguey San Luis Rio Mezcal 14

Taco 2 Corn tortilla, Caribbean BBQ, pico de gallo, chipotle lime aioli, trail beans 13
Siete Leguas Reposado 12

Corn Chips & Guac with pico de gallo, salsa ranchera 10 V, GF
Los Arangos Blanco 9

Small Plates

Mussels & Fries, chorizo, onion, lemon, Tecate, grilled Stoop Bread 15

Sesame Tuna Tataki, seared rare, wakame seaweed salad, yuzu ponzu 13

Arancini de Riso, wild mushrooms, goat cheese, arrabiata 10

Heirloom Tomatoes & Burrata, lemon oil, chives, crostini 9 v

Goulash, spicy sausage ragu, cavatappi pasta, Reggiano parmigiana 11

Salads

Rainbow Cobb. rainbow kale, grilled chicken, tomato, red onion, cuke, egg, stilton blue dressing 14

Neighborhood House. greens, shaved onion, cuke, tomato, carrot, lemon honey vinaigrette v,GF 11

Caesar. chopped romaine, smoked bleu cheese, tomatoes, shaved Parm, croutons, spicy dressing 12

Add 8oz Steak (\$12; \$8 to Cobb) or 6oz Chicken (\$6) to any salad

Entrees

Overnight Bolognese. beef & pork slow-simmered with roma tomatoes, garlic, tossed with house made pappardelle, locatelli cheese. 19

Dayboat Scallops. pan seared, roasted corn risotto, chives, grilled lemon. 24 GF

Tagine. butternut squash, parsnips, carrot and chick peas simmered with Moroccan spices and roma tomatoes. 16 V, GF Add Stoop Bread 2

Your Favorite Chicken. crispy pan-roasted free range chicken breast, whipped parsnips, finished with wild mushrooms, artichokes, pancetta and lemon butter. 23

Short Rib Grinder. crusty Bread filled with sharp cheddar, caramelized onions, braised short rib, demi glaze dip with fries. 15

Angus Reserve NY Strip. 12 oz hand-cut steak, red quinoa and potato hash, smoked shoulder bacon, roasted garlic butter and veggie of the day. 27

This Burger. 8 oz custom blend, house-made brioche bun, bacon jam, mushrooms, swiss cheese, roasted shallot & truffle aioli, cabernet glaze, hand cut fries 15

Stoop Bread, Herbed Butter & Arrabiata is served with entrees

Sides

soup du jour 4/7 veg of Day 4 fries 4

cuke/tomato salad 4 potato hash 4

xtra Stoop Bread, butter & arrabiata 3