

THE STOOP KITCHEN DINNER MENU

SOUPS & SALADS

Roasted Beet Salad , with herbed goat cheese and rosemary-lemon-honey-vinaigrette	v,GF	8
Neighborhood House , greens, shaved onion, cuke, tomato, carrot, lemon honey vinaigrette	GF	7
Caesar , chopped greens, smoked bleu cheese, tomatoes, shaved Parm, croutons, spicy dressing		8

Add Steak (\$8) or Chicken (\$6) to any Neighborhood or Caesar Salad

Ask your Server for the House-made Soup of the Day. Served with Stoop Bread 4/7

APPETIZERS

Wasabi Ahi Tuna , crusted over sweet potato slices with bitter orange ponzu, pickled radishes		14
Arancini de Riso , wild mushrooms, goat cheese, Chef's special sauce	v,GF	10
Pork Belly , braised in duck fat; reduction marinade over sweet potato & pickled apple	GF	13
Or make it vegetarian as "Pork Belly" Tofu	V,GF	13
Escargot , hazelnut & black garlic poached in brown butter. With Stoop bread		13
Mussels , white wine/cider braised, fennel & thyme with Stoop Bread and smoked apple butter		15

SHARABLES

The "Orville," Crispy fries, brown gravy with green onion and short rib		11
Charcuterie , assortment of cheeses and house made/cured meats, served with Stoop bread		18
Hummus Plate , assortment of chef's hummus with toasted house-made flatbread	V	12
Roasted Vegetable Plate , mélange of Chef's choice seasonal vegetables with Stoop bread	V	15
Seared Brussels , deglazed with Dijon miso vinaigrette, toasted nuts and IPA mustard dip	V	13
Pork Belly Poutine , braised pork belly over fries, cheese curds, gravy & cinnamon pickled shallots		13
Root Vegetable Risotto , braised medley of roots veggies coming together as a "risotto"	V,GF	13
Potato Croquettes , chef's daily prep		13

ENTREES

Double Cut Pork Chop , brined Berkshire chop over seasoned squash puree with roasted carrots and brussels.	GF	32
Certified Angus Beef® , 9 oz hand-cut block steak, over garlic-mashed potato and roasted vegetables with a rosemary bordelaise (Roquefort + \$2).	GF	30
Scallops , U-8 seared scallops over root vegetable "risotto", charred tomato, bacon, and fennel jam with a white wine and pernod reduction	GF	32
Duck Breast , dry-aged breast and confit of leg over white wine & thyme celeriac puree, roasted vegetables and a fig/duck jus reduction.	GF	29
Your Favorite Half Chicken , Marinated, bone-out, crispy skin, served over garlic mashed potatoes, roasted brussels and carrots, and sauced with a chicken jus.	GF	24
Short Rib , red wine braised over raclette polenta, tart greens & cinnamon pickled shallots	GF	20
Overnight Bolognese , beef & pork slow-simmered with roma tomatoes, garlic, tossed with house made riggies, locatelli cheese.		19
Chick Pea Panisse , fried crispy and creamy chick pea fingers served with roasted vegetables and sautéed greens.	V,GF	22
Roasted Squash , with root vegetables over toasted grains & sautéed greens with a 5:10 egg v		20
Tagine , butternut squash, parsnips, carrot and chick peas simmered with Moroccan spices and roma tomatoes. With Stoop Bread	V	17
The Stoop Burger , 8 oz custom blend, brioche bun, bacon jam, mushrooms, swiss cheese, hand cut fries.		15