

the
STOOP
KITCHEN[®]


APPETIZERS

ARANCINI 11
wild mushrooms, goat cheese and saffron served with house made arrabiata (v)

THAI MUSSELS 16
PEI mussels in a fermented black bean and chili sauce served with flatbread

TACOS AL PASTOR 12
pork tacos with pineapple cabbage slaw, spicy salsa verde, guac & sour cream (GF) or with tofu (GF, V)

KOREAN FRIED CHICKEN 11
marinated chicken thighs, breaded with puffed rice, over house made kimchi served with apricot gochujang reduction (GF)

ROASTED MARROW 18
roasted marrow with a black garlic, pineapple, and jalapeno jam served with stoop bread

STICKY RIBS 16
spicy Thai lamb ribs tossed in a sticky date and apricot sauce with pickled cilantro, mint, and radish (GF)

PORKBELLY 13
braised in duck fat reduction marinade over sweet potato and pickled apple (GF) or with tofu (GF, V)

SHAREABLES

THE "ORVILLE" 11
crispy fries, brown gravy with green onion & short rib

CHARCUTERIE 18
assortment of cheeses and house made cured meats served with stoop bread

HUMMUS PLATE 12
assortment of chef's hummus with toasted house made flatbread (V)

ROASTED VEGETABLE PLATE 16
mélange of chef's choice seasonal vegetables served with stoop bread (V)

SEARED BRUSSELS 13
deglazed with dijon miso vinaigrette, toasted nuts and IPA mustard dip (V)

PORK BELLY POUTINE 13
braised pork belly fries, cheese curds, gravy and cinnamon pickled shallots

POTATO CROQUETTES 13
chef's daily prep

PORKBELLY CHICHARRONE 16
12oz of marinated pork belly, fried over a corn puree with a microgreen and radish salad (GF)

ENTREES

ONE NOODLE 30
madras curry braised lamb with Asian spices served in the "one noodle" style

SCALLOPS 33
House made gnocchi in a browned butter sauce with candied bacon lardons and seasonal veggie, finished with fried brussels

PEPPERED STEAK 21
5oz stockyard cut steak with bordelaise over fried and smashed fingerling potatoes (GF)

HALF DUCK 29
dry-aged breast and confit of leg over smoked farro with roasted veg, seared endive and an apricot duck jus (GF)

GRILLED VEGGIE 20
marinated zucchini and squash with sautéed greens over toasted quinoa and smoked farro (GF, V)

SHORT RIB 21
thyme and rosemary braised over roasted fingerling potatoes, sautéed greens, grilled endive & cinnamon pickled shallots (GF)

RIBEYE 38
16oz 65 day dry-aged ribeye over mashed potatoes with roasted brussel sprouts and wild mushroom bordelaise (GF)

CAVATELLI 23
house made ricotta and cracked black pepper cavatelli in a browned butter and corn puree with fried brussel sprouts (v)

PORK DUO 28
roasted tenderloin and braised pork cheek over smoked grains, grilled endive and onion with a chipotle honey reduction (GF)

WHOLE CHICKEN 34
karee curry marinated whole chicken stuffed with ssam fried rice served over greens with a gochujang Thai chili reduction that serves two (limited) (GF)

THE STOOP BURGER 15
swiss, mushrooms, bacon jam, brioche bun served with fries

DOUBLE STACK 16
two veggie burger patties, on a gluten free bun with a spicy slaw and fries (GF, V)

CHICK PEA PANISSE 22
toasted grains, seasonal veggie with romesco sauce (GF, V)

SOUPS & SALADS

ROASTED BEET SALAD 8
with herbed goat cheese and rosemary lemon honey vinaigrette (GF, v)

NEIGHBORHOOD HOUSE 7
greens, shaved onion, cucumber, tomato, carrot, lemon honey vinaigrette (GF)

CAESAR 8
chopped greens, smoked bleu cheese, tomatoes, shaved parm, croutons, and spicy dressing

ADD Steak (8) ADD Grilled Chicken (6)

SOUP DU JOUR 4/7
ask your server for selection details