

the
STOOP
KITCHEN[®]


APPETIZERS

- THAI MUSSELS** 16
PEI mussels in a fermented black bean and chili sauce served with flatbread
- TACOS AL PASTOR (GF) w/ TOFU (GF/v)** 12
pork tacos with pineapple cabbage slaw, spicy salsa verde, guac & sour cream
- KOREAN FRIED CHICKEN (GF)** 12
marinated chicken thighs, breaded with puffed rice, over house kimchi served with apricot gochujang reduction
- ROASTED MARROW** 18
roasted marrow and hazelnut, with a black garlic, pineapple, and jalapeno jam served with stoop bread
- STICKY RIBS (GF)** 16
spicy Thai lamb ribs tossed in a sticky date and apricot sauce with pickled cilantro, mint, and radish
- PORKBELLY (GF) w/ TOFU (GF/V)** 13
braised in duck fat, reduction marinade over sweet potato and pickled apple

SHAREABLES

- THE "ORVILLE"** 11
crispy fries, brown gravy with green onion & short rib
- CHARCUTERIE** 18
assortment of cheeses and house cured meats served with stoop bread
- HUMMUS PLATE (V)** 12
assortment of chef's hummus with toasted house made flatbread
- ROASTED VEGETABLE PLATE (V)** 16
mélange of chef's choice seasonal vegetables served with stoop bread
- SEARED BRUSSELS (V)** 13
deglazed with dijon miso vinaigrette, toasted nuts and IPA mustard dip
- PORK BELLY POUTINE** 13
braised pork belly fries, cheese curds, gravy and cinnamon pickled shallots
- POTATO CROQUETTES** 13
chef's daily prep
- PORKBELLY CHICHARRÓN (GF)** 16
12oz of marinated pork belly, fried over a corn puree with a microgreen and radish salad

ENTREES

- ONE NOODLE** 30
madras curry braised lamb with Asian spices served in the "one noodle" style
- SCALLOPS** 33
house gnocchi, browned butter sauce, candied bacon lardons, seasonal veggie, fried brussels
- PEPPERED STEAK (GF)** 21
5oz stockyard cut steak with bordelaise, crispy smashed fingerling potatoes
- HALF DUCK** 29
dry-aged breast and confit of leg, smoked farro, roasted veg, seared endive and an apricot duck jus
- SHORT RIB (GF)** 21
thyme and rosemary braised over roasted fingerling potatoes, sautéed greens, grilled endive & cinnamon pickled shallots
- OVERNIGHT BOLOGNESE** 20
Beef & pork slow simmered with Roma tomatoes, garlic, tossed with riggies and locatelli cheese
- RIBEYE (GF)** 38
16oz 65 day dry-aged ribeye, mashed potatoes, roasted brussels, wild mushroom bordelaise
- PORK DUO** 28
roasted tenderloin and braised pork cheek over smoked grains, grilled endive and onion with a chipotle honey reduction
- WHOLE CHICKEN For 2 (GF)** 34
karee curry marinated whole chicken, stuffed with ssam fried rice served over greens with a gochujang Thai chili reduction (*limited qty*)
- TAGINE (V)** 17
Root veg, chick peas, Roma tomatoes simmered with Moroccan
- CHICK PEA PANISSE (V)** 22
toasted grains, seasonal veggie with romesco sauce
- CAVATELLI (v)** 23
house made ricotta and cracked black pepper cavatelli, browned butter and corn puree, fried brussel sprouts
- THE STOOP BURGER** 15
Swiss cheese, mushrooms, bacon jam, brioche bun served with fries
- DOUBLE STACK (GF/V)** 16
two veggie burger patties, spicy slaw, gluten free bun, fries
- SOUPS & SALADS**
- ROASTED BEET SALAD (GF/v)** 8
herbed goat cheese, lemon honey vinaigrette
- NEIGHBORHOOD HOUSE (GF/v)** 7
- CAESAR** 8
chopped greens, smoked bleu cheese, tomatoes, shaved parm, croutons, and spicy dressing
- ADD CHICKEN OR STEAK** 6/8
- SOUP DU JOUR** 4/7