



BRUNCH PLATES

Baby Lettuce Salad 9

butter lettuce, red leaf lettuce, red romaine and oak leaf dressed with a lemon-mustard vinaigrette

Frisee Salad 11

bacon lardons, Nettle Meadlow Fromage Blanc, sauce gribiche

Croque Madame 13

prosciutto cotto, gruyere, crème fraîche, pickle butter, fried egg on top

Poached Eggs 12

house spicy sausage, Berried Treasure Farms polenta

Fried Egg 10

milk-poached salt cod, olive oil tartine, rouille

Scrambled Eggs 9

prosciutto cotto, tartine, dressed greens

French Toast 12

challah bread, crème fraiche custard, house-spiked rum-raspberry syrup

Granola 9

yogurt, house-stewed fruit, honey tartine

Sides 5 each

sausage patty polenta potato nuts
house-stewed fruit two eggs fried, poached or scrambled

Fresh-Squeezed Orange Juice 3

Brooklyn Roasting Company, Peruvian Coffee 3

fair trade, organic

FONDUE FOR TWO

Cheese 16

5 yr. Cheddar & Cave-Aged Swiss blend with
Apple, Salami, Bread

Chocolate 12

Milk Chocolate with Strawberry, Apple,
Graham Cracker, Marshmallow

CHEESE & CHARCUTERIE

*SELECTIONS AVAILABLE AT STINKY BKLYN

BOARDS

<i>Small Cheese & Meat Board</i>	3 cheeses, 2 meats	24
<i>Large Cheese & Meat Board</i>	5 cheeses, 3 meats	39

A LA CARTE, 5 EACH

SOFT, BLOOMY & CREAMY

- Renaissance Ricotta* Tangy and creamy cow's milk, Narragansett, RI
*Humbolt Fog** Soft, creamy and tangy goat's milk, Cypress Grove, CA
*Rocchetta** Tangy yet earthy, semi-soft sheep's and cow's milk, Piedmont, Italy
*Rosso di Langa** Sweet, pungent and creamy ewe's and sheep's milk, Piedmont, Italy
*Brie De Nangis** Mild and buttery cow's milk, Il-de-France, France

SEMI-FIRM, SWEET & TANGY

- Harpersfield Double Soak** Sweet and yeasty cow's milk, Catskills, NY
*Montabrac** Creamy, earthy, full-flavored goat's milk, Catalunya, Spain
*Iborea** Zesty, rugged and tangy raw goat's milk, Extremadura, Spain
*Mahon** Sharp, lemony and cheddar-like raw cow's milk, Menorca, Spain
Abbaye de Bellec Rich and buttery sheep's milk, Pyrenees, France

FIRM, BOLD & OLD

- Cabot Clothbound Cheddar** Nutty, complex and sharp cow's milk, Jasper Hill, VT
Manchego Curado Full, fruity and nutty raw sheep's milk, La Mancha, Spain
*Abrigo** Salty, creamy and slightly tangy goat's milk, Catalonia, Spain
*Lincolnshire Poacher** Earthy and slightly tangy raw cow's milk, Lincolnshire, England

WASHED & STINKY

- Gubbeen** Stinky cow's milk, County Cork, Ireland
*Quadrello di Bufalo** Gentle and sweet buffalo's milk, Lombardy, Italy
*Taleggio** Funky and gassy raw cow's milk, Lombardy, Italy

BLUE VEIN

- Ewe's Blue** Creamy and tangy sheep's milk, Old Chatham, NY
*Fourme D'Ambert** Mild and mushroomy cow's milk, Auvergne, France
*Stichelton** Stiltony cow's milk, Nottinghamshire, England

CURED MEATS

- Hot Sopressata / Chorizo / Broadbent's Country Ham
 Finochietta / Sausisson Sec Basque / Sausisson a l'Ail
 Dickson's Local Prosciutto / Salami Feino