

CHARCUTERIE

The Charcuterie Board* Serves 1-2 18

Cured Italian meats, imported cheeses, cashews, gherkins, Mediterranean olive blend, dried apricots, fresh grapes, crackers

 Pair with Deepa's Selection

Aperitivo Board* Serves 3-4 28

Imported cheeses, cured Italian meats, cashews, candied mixed nuts, gherkins, Mediterranean olive blend, dried fruits, wildflower honey, fresh grapes, crackers

 Pair with the Vineyard Selection

SHAREABLES

Whipped Pumpkin v | 10

Cream cheese, feta, spices, pumpkin seeds, sliced baguette

 Pair with Circa 1853

Roasted Vegetables v | 10

Butternut squash, cauliflower, brussel sprouts, cipollini onions, topped with breadcrumbs and cheese

 Pair with Crossroads Chardonnay

Tuscan Vineyard Platter* 22

Housemade hummus, sun-dried tomato dip & romesco dip. Served with cured meats, fresh celery, bell peppers, carrots, cucumbers, Mediterranean olive blend, pita bread

 Pair with Petite Sirah



SALADS

Add Grilled Chicken +\$6

Add Beef Brisket +\$8

Stokelan Caesar Salad v | 14

Chopped romaine, housemade caesar dressing, sourdough croutons, parmesan crisp

 *Pair with Crossroads Chardonnay*

Harvest Salad v, gf | 16

Mixed greens, crumbled goat cheese, butternut squash, poached pears, toasted pumpkin seeds, dried cranberries, pomegranate vinaigrette

 *Pair with Anya Vidal Blanc*

SANDWICHES

Turkey & Brie 17

Red apple, brie cheese, sliced turkey, fig jam, fresh croissant

 *Pair with Circa 1853 Sparkling Wine*

Gruyere Melt 16 *Add Beef Brisket +\$8*

Gruyere cheese, caramelized onion, sourdough, au jus

 *Pair with Crossroads Chardonnay*

Kirby's Mill Beef Brisket 19

Red wine-glazed beef brisket, mushrooms, shallots, white cheddar cheese, brioche bun

 *Pair with Kirby's Mill Red Blend*



FLATBREADS

Margherita v | 16

Cherry tomatoes, mozzarella & parmesan cheese, basil

 *Pair with Kirby's Mill Red Blend*

Pulled Pork 18

Pomegranate barbecue sauce, cipolini onions, fontina

 *Pair with Simla Bordeaux Blend*

Prosciutto & Arugula 17

Fontina, red apple, balsamic, asiago

 *Pair with Anya Vidal Blanc*

PASTA *Add Grilled Chicken +\$6* *Add Beef Brisket +\$8*

Truffle Mushroom Pasta v | 17

Campanelle, baby bella mushrooms, cream sauce, truffle oil

 *Pair with Circa 1853 Sparkling Wine*

Stokelan has a free-flowing kitchen and all food items are made to order.

Gluten, nut, and dairy-free alternatives available by request.

Please let your server know of any allergies prior to ordering.

We are unable to guarantee no cross-contamination of allergens.

Menu subject to change & availability.

An 18% gratuity is automatically added to parties of 8 or more.



Desserts / 10

Pumpkin Praline Cheesecake

Creamy cheesecake infused with pumpkin, topped with flavorful caramel and pralines sitting on top of a buttery graham cracker crust.

 *Pair with Circa 1853 Sparkling*

Limoncello Mascarpone Cake

A rich combination of Sicilian lemon-infused sponge cake and Italian Mascarpone topped with European white chocolate curls

 *Pair with Anya Vidal Blanc*

Chocolate Temptation Cake

Chocolate cake filled with chocolate & hazelnut cream, hazelnut crunch & chocolate glaze

 *Pair with Carriage House Port*