Café Menu

CHARCUTERIE

The Charcuterie Board* *Serves 1-2* **20**
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* **30**
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 | 12
Cream cheese, feta, spices, pumpkin seeds, sliced baguette
Pair with Circa 1853

Roasted Vegetables v | 12
Butternut squash, cauliflower, brussel sprouts, cipollini onions, topped with breadcrumbs and cheese
Pair with Kirby's Mill Red Blend

Tuscan Vineyard Platter* 23
Housemade hummus, sun-dried tomato dip & romesco dip. Served with cured meats, fresh celery, bell peppers, carrots, cucumbers, Meditteranean olive blend, pita bread
Pair with Petite Sirah

** Contains nuts* *v - Vegetarian*



SALADS

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

Stokelan Caesar Salad v | 16

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

Pair with Circa 1853 Sparkling Wine

Harvest Salad v, gf | 18

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 Petite Sirah

Kirby's Mill Beef Brisket 24

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

Pair with Kirby's Mill Red Blend

gf - Gluten Free ** Contains nuts* *v - Vegetarian*



FLATBREADS

Margherita v | 18
Cherry tomatoes, mozzarella & parmesan cheese, basil
Pair with Kirby's Mill Red Blend

Pulled Pork 21
Pomegranate barbecue sauce, cippolini onions, fontina
Pair with Simla Bordeaux Blend

Prosciutto & Arugula 20
Fontina, red apple, balsamic, asiago
Pair with Anya Vidal Blanc

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

Truffle Mushroom Pasta v | 21
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.

** Contains nuts* *v - Vegetarian*



Desserts | 10

Pumpkin Praline Cheesecake

Creamy cheesecake infused with pumpkin, topped with flavorful caramel and pralines siting 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