



STOCKTON INN

C. 1710

EASTER BRUNCH ITEMS

EGGS BENEDICT | 21

two poached eggs, english muffin,
hollandaise, petit salad
choose: mortadella or smoked salmon

FRENCH TOAST | 19

rose honey butter, strawberries,
early grey crème anglaise ☉

CARBONARA | 28

guanciale, black pepper, parmigiano

PORK CHOP | 46

broccoli di ciccio, local white polenta,
mustard jus

FRESH BAKED BREAD

STOCKTON MARKET SOURDOUGH

cultured rose honey butter,
maldon sea salt | 10

STARTERS

CHICORY SALAD | 17

honeycrisp apples, delicata squash,
candied walnut, manchego ☉ ☑ ☒

LEAFY GREEN SALAD | 16

picked herbs, shaved vegetables,
lemon vinaigrette ☉ ☑

TUNA CARPACCIO* | 22

fried capers, tonnato, lemon,
castelvetro olive salsa verde

DEVILED EGGS | 12

dill pickled, potato crisps ☉
with kaluga caviar 45

CHICKEN LIVER PARFAIT | 19

vin cotto gelée, blistered grapes,
pickled shallots, toasted brioche

JUMBO LUMP

CRAB SOLDIERS | 23

potato rosti, preserved lemon aioli,
dill, smoked trout roe ☉

WINES BY THE GLASS

SPARKLING

GL / BTL

BRUT PROSECCO NV, Wild Nature
Glera, Venezia, IT

13 / 58

MOSCATO D'ASTI 2025, Vietti
Piemonte, IT (375ml)

10 / 21

BRUT CHAMPAGNE NV, Pierre Gimonnet & Fils
'Belles Annees' Champagne

30 / 140

WHITE

CHARDONNAY 2023, Kelley Fox
Durant Vineyard, Dundee Hills, OR

16 / 72

SAUVIGNON BLANC 2023, Grgich Hills Estate
'Fume Blanc,' Napa Valley, CA

19 / 85

PINOT BLANC 2023, Albert Mann
Alsace, FR

17 / 76

ARNEIS 2024, Bruno Giacosa
'Casa Vinicola,' Piemonte, IT

20 / 90

ROSÉ

NEGROAMARO ROSATO 2023, Castello Monaci
'Kreos,' Apulia, Italy

15 / 65

RED

CABERNET SAUVIGNON 2023, Maison Noir
'In Sheep's Clothing,' Columbia Valley, WA

16 / 70

PINOT NOIR 2024, Au Bon Climat
Santa Barbara County, CA

21 / 95

GAMAY 2024, Amevive
Santa Barbara County, CA

18 / 80

SANGIOVESE 2023, Val di Suga
Rosso di Montalcino, Toscana, IT

17 / 75

CABERNET & MERLOT 2021, Cht. Haut L'Artigue
Pessac-Léognan, FR

20 / 90

PASTA & RISOTTO

HONEYNUT SQUASH CARMELLE | 29

brown butter, fried sage,
amaretti cookie ☉ ☒

JUMBO LUMP CRAB CAMPANELLE | 36

calabrian chili, lemon, herbs,
pangrattato

MAFALDINE

AI FUNGHI | 34

wild mushrooms, marsala,
black truffle, crispy leeks ☉

CAPPELLACCI

'CACIO E PEPE' | 26

ricotta, toasted black pepper,
pecorino romano, lemon zest ☉

SHORT RIB AGNOLOTTI | 32

rosemary, parmigiano fonduta,
red wine sugo

RISOTTO MILANESE | 34

saffron, oxtail ragu, gremolata

ENTREES

SCOTTISH SALMON | 39

seasonal squash, vadouvan,
brussels sprouts, cauliflower ☉

TAVERN BURGER* | 28

caramelized onions, cheddar,
horseradish sauce, sesame seed bun

POACHED HALIBUT | 52

celeriac, green apple, chartreuse,
walnut & parsley gremolata ☉ ☒

24 DAY DRY-AGED

STRIP STEAK FRITES* | 60

bone marrow bordelaise, fries

MUSSELS & MARKET SOURDOUGH | 34

vermouth, shallots, fennel, lemon,
herbed beurre blanc

ROASTED MOULARD DUCK BREAST* | 54

mandarin orange, carrot puree,
baby turnips, spiced duck jus ☉



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C. 1710

COCKTAILS

SLIP INTO SOMETHING COMFORTABLE

stirred & boozy

AFFINTY (*Hugo Ennslin, 1916*) - 18

A classic stirred cocktail of Maclean's Nose scotch, dual vermouths, and Angostura bitters

COSA NOSTRA (*Dylan Kennedy, 2025*) - 18

Laird's bottled-in-bond apple brandy stirred with sweet vermouth and bitter Italian liqueurs

JESPER LIND (*Brian Miller, 2009*) - 18

Aromatic Hayman's gin and Linie aquavit with vanilla softness, sherry depth, and orange bitters

LITTLE SPARROW (*Brian Miller, 2007*) - 18

A stirred blend of calvados, apple brandy, sweet vermouth, St-Germain, and Creole bitters

LOST IN TRANSLATION (*Brian Miller, 2025*) - 24

Nikka Coffey Grain whisky with honeyed spice and a bittersweet finish

REMEMBER THE MAINE (*The Gentleman's Companion, 1939*) - 18

Rittenhouse rye stirred with sweet vermouth, Cherry Heering, and a touch of absinthe

VIPERA (*Brian Miller, 2007*) - 18

Spiced pear-infused Pueblo Viejo 104-proof tequila and apple brandy sharpened with yellow Chartreuse

WILD AT HEART (*Brian Miller, 2025*) - 18

Belvedere vodka layered with wild plum vermouth, peach, and orange bitters

WORLD WHISKEY FLIGHT - 25

Red Breast 12yr, Pokeno origin new zealand single malt, Dry Fly triticale whiskies

DRINK WITH ME AND ESCAPE

slushie

JUNGLE BIRD (*Jeffrey Ong, Kuala Lumpur Hilton, 1973*) - 18

A blend of aged and overproof rums balanced by citrus, tropical fruit, Campari

SOME LIKE IT HOT

hot

HOT ZOMBIE (*Ronrico Rum Co, 1941*) - 18

A hot tiki classic of aged rum with lime, pineapple, passionfruit, absinthe

HOW YA LIVIN?

large format

BEHIND THE ROPE PUNCH (*Brian Miller, 2019*) - 150

appleton 12yr, papalin 5yr, neisson 52.5 abv, and el dorado 15yr rums, lime, orgeat, grand marnier louis alexandre, and a 375ml Ruinart Blanc de Blanc Champagne ☺

THE GOOD SHIP LOLLIPOP

non-alcoholic

SECRET HANDSHAKE (*Eli Sashihara, 2025*) - 10

A creamy refresher with passion fruit and spiced with honey & ginger ☺

APLOS UME SPRITZ - 10

A sparkling, non-alcoholic cocktail made with Aplós Ease, ume plum, oroblanco grapefruit, white tea, and sea buckthorn.

LET'S GET AWAY FROM IT ALL

cool & refreshing

ANOTHER TIME, ANOTHER PLACE (*Brian Miller, 2025*) - 18

A savory-leaning Fords gin cocktail layered with lemon, white cacao, umami vermouth, and mole bitters

BITTER LITTLE PILL (*Mark Dresel, 2025*) - 18

A sour built on Malört and Suvo pisco with citrus, honey-vanilla, St-Germain, egg white, and bitters

FRESA BRAVA (*Phil Ward, 2007*) - 18

Jalapeno-infused Pueblo Viejo 104 tequila and Yellow Chartreuse, cooled with fresh strawberry puree

LA REVOLUTION DOUCE (*Stephanie Richardson, 2025*) - 19

A base of barrel-aged gin and cognac with lemon, honey, cinnamon, Creole bitters, and a sparkling finish

SLEEPY HOLLOW FIZZ (*Brian Miller, 2008*) - 19

A complex rum blend with citrus lift, maple sweetness, spiced pumpkin, rich cream, and a subtle fizz

WHIRLING TIGER (*Brian Miller, 2008*) - 18

Woodinville bourbon brightened by lemon, sharpened with ginger, and rounded by fresh Fuji apple

WILLIAM TELL (*Mark Dresel, 2025*) - 18

Calvados and black strap rum with lemon, cinnamon, and allspice dram

BEER

DRAFT

INVERTASE

'Tranquility' Belgian Witbier, Lambertville NJ, abv 5.8% | 9

LONE EAGLE

'Station Haus' Amber Lager, Flemington NJ, abv 5.2% | 9

KANE

'Head High' IPA, Ocean Township NJ, abv 6.6% | 9

SUNKEN SILO

'Cool Story' Blonde Ale, Lebanon NJ, abv 4.9% | 9

ROYAL BINE

'Worth the Wait' Kolsch, Absecon NJ, abv 4.5% | 9

FLYING FISH

'Hazy Bones' IPA, Somerdale NJ, abv 6.3% | 9

BOTTLES AND CANS

HITACHINO

Japanese White Ale, Naka City Japan, abv 5.5% | 12

INVERTASE

1726 Imperial Breakfast Stout, Lambertville NJ, abv 9.0% | 9

IRONBOUND

'Newark' Cider, Asbury NJ, abv 7.4% | 14

MILLER

Baby Miller High Life, Milwaukee WI, abv 4.6% | 6

BEST DAY BREWING

n/a Hazy IPA, Sausalito CA, abv 0.0% | 7

SUNKEN SILO

'Crazy X' Gluten Free Pale Ale, Lebanon NJ, abv 5.8% | 8