

SALADS & SOUPS

JOBELL HOUSE

granny smith apples, shallots, candied walnuts, blue cheese, mesclun, apple cider vinaigrette (GF)

\$15.00 / half-size \$8.00

WEDGE SALAD

cherry tomatoes, bacon, fried leeks, croutons, parmesan cheese, creamy parmesan dressing

\$15.00 / half-size \$8.00

SEARED AHI TUNA

snow peas, fried chickpeas, wonton crisps, mesclun, grapefruit ginger vinaigrette*

\$19.00

HARVEST SALAD

roasted butternut squash, shaved parmesan, red onions, black mission figs, roasted pumpkin seeds, arugula, maple dijon dressing

\$15.00 / half-size \$8.00

SOUP OF THE DAY

chef's selection, please ask your server

\$7.00 cup / \$12 bowl

FRENCH ONION SOUP

\$7.00 cup

STARTERS

CHARCUTERIE & CHEESE SLATE

artisanal cheeses and meats, fruit, olives, house chutney and Easy Tiger sourdough

\$15.00 single portion \$24 to share

CRISPY THAI CHILI BRUSSELS SPROUTS

sweet chili sauce and fried garlic

\$14.00

WAGYU KUSHIYAKI

skewers with l'toi onions, bell pepper, sesame seed, chive, gochujang drizzle

\$17.00

FRIED BRIE

brie cheese fried in pastry dough, fruit compote, baguette

\$16.00

CRAB CAKES

pan fried over coleslaw with a red pepper aioli

\$18.00

LITTLENECK CLAMS & MUSSELS PROVENCAL

garlic, tomato, onion steamed in a white wine butter sauce, subject to availability (GF)*

\$24.00

- SIDES - \$7.50 EACH

HONEY GLAZED CARROTS

SAUTEED SPINACH

ANCIENT GRAINS

ASPARAGUS

SWEET POTATO FRIES

HAND CUT FRIES

TRUFFLE ROSEMARY GARLIC MASHED POTATOES

JOBELL CAFE & BISTRO

SANDWICHES & MORE

*SANDWICHES SERVED WITH A CHOICE OF SALAD GREENS OR FRUIT CUP
GLUTEN FREE BREAD ADD \$1*

AVOCADO & TOMATO GRILLED CHEESE

cheddar and swiss cheese on sourdough

\$14.00 add bacon \$3 add fries \$3

CRANBERRY CHICKEN SALAD

with lettuce and tomato on toasted croissant

\$14.00 add bacon \$3 add fries \$3

CLUB SANDWICH

bacon, turkey, black forest ham, lettuce, tomato and roasted garlic aioli on sourdough

\$16.00 add fries \$3

AHI TUNA TACOS

red cabbage slaw, mango, radish, lime, wasabi crema, choice of flour or corn tortillas*

\$17.00 shrimp may be substituted

CAPRESE QUICHE

tomatoes, fresh basil and mozzarella

\$13.00

HALF SANDWICH & CHOICE OF

cup of soup or small salad
(excludes quiche and wagyu burger)

\$13.00

WAGYU BURGER

6 oz. patty, jalapeno bacon jam, goat cheese, pickles, spring mix, poppy seed kaiser roll*

\$18.00 add fries \$3

BRAISED PORK SLIDERS

beer braised pork tenderloin, mango bbq sauce, apple slaw, brioche slider buns

\$16.00 add fries \$3

MARKET PASTA

chef's selection of local market ingredients
please ask your server

\$16.00

BEVERAGES

FRESH LEMONADE \$3.00

RICHARD'S SPARKLING RAINWATER \$3.00

SAN PELLEGRINO \$3.00
assorted flavors

MAINE ROOT SODA \$4.50
root beer, mexicane cola, lemon lime, blueberry

ICED TEA \$3.00

ZHI HOT TEAS \$4.00
mint, chamomile, tropical green, ginger peach, earl grey

D'S ROASTERY COFFEE \$2.50

CAPUCCINO \$5.50

LATTE \$5.50

ESPRESSO/AMERICANO \$3.50 single
\$5.50 double

SUB ALMOND MILK \$2.00

BEER FOR THE KITCHEN \$3.00

20% Gratuity of Parties 6 or more
Credit Card Fees apply with the use of
Visa/MasterCard/Discover/American Express