



starters

Littleneck Clams & Mussels Provencal

garlic, tomatoes and onions
steamed in a white wine butter sauce (GF)
subject to availability

22

Saganaki & Mick Family Smoked Sausage

fried gruyere, served hot with fresh lemon,
apple rosemary chutney, whole grain mustard and crostini

18

Crispy Thai Chili Brussels Sprouts

sweet chili and fried garlic (GF)

10

Charcuterie & Cheese Slate

chef's selection of artisanal cheeses and
meats, fruit, olives, house chutney
and Breadstone's Pain au Levain

21

Chili Lime Cod & Shrimp Cocktail

avocado, mango, cilantro, tortilla chips (GF)

15

Panko Parmesan Crusted Eggplant Dip

roasted garlic head, caramelized onions,
Breadstone's Pain au Levain

12

salads & soup

add shrimp / 6 chicken / 7 steak / 8
all salads available in half portions

Jobell House

apples, shallots, caramelized walnuts, blue cheese
apple cider vinaigrette (GF)

12 / 6

Beet & Radish Salad

thinly sliced radishes, red and golden beets, arugula, goat
cheese crumbles, candied pine nuts, strawberries, mandarin
slices, raspberry balsamic vinaigrette (GF)

14 / 7

Cobb Salad

crispy pancetta, tomatoes, roasted corn,
red bell peppers, hard boiled egg, romaine,
avocado ranch dressing (GF)

14 / 7

Watermelon & Feta Salad

mixed greens, basil, mint, shaved red onion, cucumbers,
blueberries, pear and lemon vinaigrette (GF)

12 / 6

Soup of the Day

chef's selection, please ask your server
6 cup / 11 bowl

sides

Haricots Verts

6

Broccoli

6

Sauteed Spinach

6

Hand Cut Fries

6

Asparagus

6

Sweet Potato Mash

7

Mac & Cheese

7

Ancient Grains

7

Fingerling Potatoes

7

main plates

\$3.00 for substitutions

Steak Frites

flat iron steak topped with herb butter, fries (GF)
22

Seared Scallop Taglierini

with fresh squid ink pasta, romanesco, cherry tomatoes, citrus beurre blanc
30

Chicken Piccata

sundried tomato and bell pepper crispy risotto cake and portabella mushrooms with lemon butter caper sauce (GF)
22

Back to the Garden Vegetable Curry

Back to the Garden Farm locally grown vegetables over basmati rice in a coconut curry sauce (GF)
18

Shrimp & Sausage Jambalaya

Mick Family Farms sausage, red bell pepper, celery, onion, tomato over basmati rice, spicy creole sauce
24

Venison & Lamb Lasagna Rolls

fresh black pepper and parsley pasta filled with Mick Family Farms Lamb, Hudson Yards Venison, parmesan, mozzarella, and ricotta
23

5 Spice BBQ Pork Chop

lemongrass basmati rice, sesame broccoli, kimchi, miso honey bbq sauce
28

Ribeye or NY Strip Steak

10oz certified angus beef served herbed compound butter and your choice of 2 sides
38

beverages

Fresh Lemonade | 2.50

Orangina | 2.50

Maine Root Sodas | 3
root beer / mexicane cola / lemon lime

Topo Chico | 2

Iced Tea | 2.50

Yaupon American Mahtey | 2.50

Non-Alcoholic Beer | Please ask your server for selection

Zhi Hot Teas | 2.50
red rooibos blend / chamomile / tropical green / ginger peach

Cappuccino | 3.50 Latte | 4

Espresso or Americano (1 or 2 shots) | 2/3

Coffee (*regular or decaf*) | 2.50

Beer for the Kitchen | 1