



starters

Smoked Trout

cilantro lime crème fraiche, cornichons, dried fruit
18

Charcuterie & Cheese Slate

chef's selection of artisanal cheeses and meats, fruit, olives, house chutney, pagnotta bread
21

Baked Brie

brie cheese baked in pastry dough, fruit compote, baguette
12

Littleneck Clams & Mussels Provencal

garlic, tomato, onion
steamed in a white wine butter sauce
17

Crispy Thai Chili Brussels Sprouts

sweet chili and fried garlic
8

Lamb Sausage Stuffed Peppers

mint pesto, chili oil
10

Shrimp Dumplings

steamed and lightly fried with a ginger soy dipping sauce
12

salads & soup

add shrimp / 6 chicken / 7 steak / 8
to any salad

Jobell House

apples, shallots, caramelized walnuts, blue cheese
apple cider vinaigrette (GF)
10

Soup of the Day

chef's selection, please ask your server
6 cup / 9 bowl

Kale Caesar

cherry tomatoes, shallots, croutons
roasted garlic caesar dressing
12

Spinach & Fennel

strawberries, almond, goat cheese, edible flowers
blueberry mint vinaigrette
14

Heirloom Tomato & Sunflower Sprout

cucumber, shaved red onion, red bell pepper, feta cheese
lemon basil vinaigrette
14

sides

Hand Cut Fries 6

Jobell House Salad half portion 6

Asparagus 6

main plates

Steak Au Poivre

cracked peppercorn crusted flat iron steak with a red wine demi-glace served over fries (GF)
24

Eggplant Lasagna

fresh basil & oregano ricotta, mozzarella and marinara
22

Blackened Snapper

coconut rice, snow peas, carrots, fruit salsa (GF)
28

Mediterranean Saffron Chicken

saffron fettuccine, kalamata olives, cherry tomatoes, spinach, artichoke hearts, roasted garlic oil
26

Coconut Curry Shrimp

over farmer's market ancient grains pilaf, sliced almonds, feta, goji berries (GF)
28

Butter Poached Lobster Risotto

broccolini, lemon, parsley (GF)
30

Bacon Wrapped Venison Meatloaf

rosemary garlic smashed potatoes, baby carrots, mushroom and thyme gravy
26

Grilled Pork Chop

aged cheddar potato gratin, asparagus, peach chutney (GF)
26

beverages

Fresh Lemonade | 2.50

Orangina | 2

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

Cappuccino | 3 Latte | 4

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

Coffee (regular or decaf) | 2.50

Beer for the Kitchen | 1