



*starters*

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**Littleneck Clams & Mussels Provencal**

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

17

**Poutine**

french fries smothered in  
white cheddar cheese curds and ancho brown gravy

12

**Crispy Thai Chili Brussels Sprouts**

sweet chili and fried garlic (GF)

9

**Charcuterie & Cheese Slate**

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

21

**Smoked Fish Dip**

fried capers and tortilla chips (GF)

15

**Mediterranean Slate**

lamb skewers, roasted cauliflower, hummus, pita, cucumber,  
olive tapenade, mint pesto, harissa and cilantro

18

**Spicy Crab and Shrimp Salad**

quinoa and sweet potato cake, jicama, apple and chayote slaw, jalapeno aioli

17

*salads & soup*

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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)

11 / 6

**Chili Blanco**

navy beans, ground chicken, green chiles and corn  
6 cup / 10 bowl

**Grilled Pear & Manchego Salad**

spinach, shaved manchego, dried figs, pumpkin seeds,  
cherry tomatoes, butternut vinaigrette (GF)

14 / 8

**Soup of the Day**

chef's selection, please ask your server  
6 cup / 10 bowl

*sides*

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**Greek Chopped Salad**

fried chickpeas, cucumber, tomatoes, red onions,  
pepperoncini, olives, feta, romaine, greek dressing (GF)

12 / 7

**Haricots Verts** 6

**Hand Cut Fries** 6

**Yuca Fries** 6

**Asparagus** 6

## *main plates*

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### **Churrasco**

skirt steak, yuca fries, mojo onions, chimichurri (GF)  
24

### **Wild Mushroom Ravioli**

fresh spinach pasta with a wild mushroom and ricotta stuffing in a brown butter sauce  
22

### **Ginger Soy Salmon**

sesame ancient grains, miso roasted bok choy and sweet potato (GF)  
28

### **Half Roasted Cornish Game Hen**

haricots verts and fingerling potatoes with a roasted chicken and thyme au jus (GF)  
19

### **Jerk Shrimp & Pineapple Skewers**

Jamaican style rice and peas with sautéed swiss chard (GF)  
22

### **Chicken Carbonara Risotto**

sweet peas and pancetta  
24

### **Venison Shepherd's Pie**

corn, sweet peas, carrots, zucchini and mashed potatoes covered in puff pastry  
20

### **Cornbread Stuffed Pork Chop**

homemade apple sauce and braised collard greens  
28

### **Ribeye or NY Strip Special**

10oz certified angus beef served with truffle whipped twice baked potatoes and asparagus (GF)  
NY Strip 38 / Ribeye 40

## *beverages*

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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 / ginger peach

Cappuccino | 3 Latte | 4

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

Coffee (*regular or decaf*) | 2.50

Beer for the Kitchen | 1