



*starters*

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**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*

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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)

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*

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**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*

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\$3.00 for substitutions

### **Steak Frites**

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

### **Seared Scallop Taglierini**

with fresh squid ink pasta, broccoli, 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*

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Fresh Lemonade | 2.50

Orangina | 2.50

Maine Root Sodas | 4  
root beer / mexicane cola / lemon lime / blueberry

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