



# Jobell *cafe & bistro*

## LUNCH

### *starters*

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#### **Baked Brie** | 12

brie baked in pastry dough, fruit compote, baguette

#### **Charcuterie & Cheese Slate for One** | 13

artisanal cheese, artisanal meat, pagnotta, fruit, olives, house chutney, whole grain mustard

#### **Smoked Trout** | 18

cilantro lime crème fraiche, cornichons, dried fruit

#### **Crispy Thai Chili Brussels Sprouts** | 8

sweet chili and fried garlic

#### **Shrimp Dumplings** | 12

steamed and lightly fried with a ginger soy dipping sauce

### *salads & soups*

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#### **Soup of the Day** | 6 cup / 9 bowl

chef's selection, please ask your server

#### **Jobell House** | 10

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

#### **Kale Caesar** | 12

cherry tomatoes, shallots, croutons roasted garlic caesar dressing

#### **Spinach & Fennel** | 14

strawberries, almonds, goat cheese, edible flowers blueberry mint vinaigrette

#### **Heirloom Tomato & Sunflower Sprout** | 14

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

add shrimp / 6    add chicken / 7    add steak / 8

### *sandwiches & wraps*

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served with a choice of mixed green salad or fruit cup

#### **Steak & Fried Artichoke** | 15

flat iron steak, fried artichokes, horseradish aioli and blue cheese on grilled pagnotta

#### **Cranberry & Pistachio Chicken Salad** | 14

with lettuce and tomato on toasted croissant

#### **Sun-Dried Tomato & Olive Tapenade Caprese** | 13

sun-dried tomato and olive tapenade, fresh mozzarella, pepperoncini

#### **Turkey & Avocado Club Wrap** | 14

bacon, lettuce, tomato, cheddar in a sun-dried tomato basil wrap

#### **Monte Cristo Sliders** | 14

ham, swiss, dijon mustard, battered and fried with a chipotle raspberry sauce

#### **Grilled Cheese of the Day** | 12

please ask server for details

#### **Sangria Braised Pork** | 14

served on a grilled brioche bun with cabbage slaw and house brined pickles and onions

#### **Half Sandwich & Soup** | 12

## *main plates*

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### **Steak Au Poivre** | 24

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

### **Market Pasta** | 13

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

## *bites for kids*

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### **Fettuccine** | 6

alfredo or butter

### **Grilled Cheese & Fruit Cup or Fries** | 5

### **Chicken Plate** | 10

sautéed chicken breast, fries, carrots (GF)

### **Kid's Cheese Board** | 6

slices of bread, cheddar cheese, fruit, carrot sticks, chocolate chips

## *beverages*

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### **Fresh Lemonade** | 2.50

### **Orangina** | 2

### **Topo Chico** | 2

### **Maine Root Sodas** | 3

root beer / mexicane cola / lemon lime

### **Iced Tea** | 2.50

### **Yaupon American Mahtey** | 2.50

### **Zhi Hot Tea** | 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

## *sides*

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### **Hand Cut Fries** | 6

### **Fruit Salad** | 4

### **Jobell House** | half portion 6

### **Asparagus** | 6

## *dessert*

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### **Salted Caramel Crème Brulee** | 9 (GF)

### **Jumbo Chocolate Chip Cookie** | 11

fresh baked cookie in cast iron with vanilla ice cream

### **Key Lime Pie** | 10

whipped cream

### **Mocha Cappuccino Cake** | 11

chocolate espresso cake, whipped cream  
dusted with cocoa  
add espresso shot \$2

### **Cheesecake** | 9

chef's selection, please ask your server

### **Lavender Berry Pound Cake Trifle** | 12

fresh berries, lavender pound cake  
pastry cream, berry coulis

### **Deep Fried Ice Cream Cookie Sandwich** | 11

chocolate cookie, mint chocolate chip ice cream  
battered and deep fried, powdered sugar, berry coulis

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness*