



Jobell *cafe & bistro*

LUNCH

starters

Poutine | 12

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

Charcuterie & Cheese Slate for One | 13

artisanal cheese, artisanal meat, fruit, olives, house chutney and pagnotta bread

Smoked Fish Dip | 15

fried capers and tortilla chips (GF)

Crispy Thai Chili Brussels Sprouts | 9

sweet chili and fried garlic (GF)

Mediterranean Slate | 18

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

Spicy Crab and Shrimp Salad | 17

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

bites for kids

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

salads & soups

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

Soup of the Day | 6 cup / 10 bowl

chef's selection, please ask your server

Chili Blanco | 6 cup / 10 bowl

navy beans, ground chicken, green chiles and corn

Jobell House | 11

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

Greek Chopped Salad | 12

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

Grilled Pear & Manchego Salad | 14

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

sides

Haricots Verts | 6

Hand Cut Fries | 6

Fruit Salad | 4

Jobell House | half portion 6

Asparagus | 6

sandwiches & more

sandwiches are served with a choice of mixed green salad or fruit cup
add fries \$2 add bacon \$2

French Dip | 14

thinly sliced flat iron steak, provolone cheese and au jus
add fries \$2

Avocado & Tomato Grilled Cheese | 12

cheddar and swiss cheese on sourdough
add bacon \$2

Italian Chicken Salad Wrap | 14

sun dried tomatoes, fresh basil, banana peppers
lettuce and spinach wrap

Patty Melt | 15

6 oz. patty, caramelized onions, swiss cheese
and house made spicy ketchup on grilled marble rye

Caprese Quiche | 12

tomatoes, fresh basil and mozzarella

Half Sandwich & Soup | 12

Fried Green Tomato BLT | 12

bacon, lettuce, tomato and roasted garlic aioli on sourdough

Market Pasta | 13

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

Cuban Sliders | 14

mojo pork tenderloin, ham, swiss cheese
pickles and dijon mustard

beverages

Fresh Lemonade | 2.50

Orangina | 2

Topo Chico | 2

Maine Root Sodas | 3

root beer / mexicane cola / lemon lime

Iced Tea | 2.50

organic, classic black tea

Juices | 2

apple, cranberry, orange

Yaupon American Mahtey | 2.50

Zhi Hot Tea | 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

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