



Jobell *cafe & bistro*

LUNCH

starters

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

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

served with a choice of mixed green salad or fruit cup

French Dip | 14

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

Italian Chicken Salad Wrap | 14

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

Caprese Quiche | 12

tomatoes, fresh basil and mozzarella

Fried Green Tomato BLT | 12

bacon, lettuce, tomato and roasted garlic aioli on sourdough

Cuban Sliders | 14

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

Avocado & Heirloom Tomato Grilled Cheese | 12

cheddar and swiss cheese on sourdough
add bacon \$2

Patty Melt | 15

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

Half Sandwich & Soup | 12

main plates

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

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

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

Hand Cut Fries | 6

Fruit Salad | 4

Jobell House | half portion 6

Asparagus | 6

dessert

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