



# Jobell *cafe & bistro*

## LUNCH

### *starters*

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#### **Panko Parmesan Crusted Eggplant Dip** | 12

roasted garlic head, caramelized onions,  
Breadstone's Pain au Levain

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

artisanal cheese, artisanal meat, fruit, olives, house  
chutney, Breadstone's Pain au Levain

#### **Chili Lime Cod & Shrimp Cocktail** | 15

avocado, mango, cilantro, tortilla chips (GF)

#### **Crispy Thai Chili Brussels Sprouts** | 9

sweet chili and fried garlic (GF)

#### **Saganaki & Mick Family Smoked Sausage** | 18

fried gruyere, served hot with fresh lemon, apple rosemary  
chutney, whole grain mustard and crostini

### *sides*

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Haricots Verts 6

Hand Cut Fries 6

Fruit Salad 6

Asparagus 6

Broccoli 6

Fingerling Potatoes 7

Sweet Potato Mash 7

Mac & Cheese 7

Ancient Grains 7

### *salads & soups*

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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

#### **Jobell House** | 11

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

#### **Cobb Salad** | 13

crispy pancetta, tomatoes, roasted fresh corn, red bell  
peppers, hard boiled egg, romaine, avocado ranch  
dressing (GF)

#### **Watermelon & Feta Salad** | 12

BTG Farm mixed lettuce, basil, mint, shaved red onion,  
cucumbers, blueberries, pear and lemon vinaigrette (GF)

#### **Beet & Radish Salad** | 13

thinly sliced radishes, red and golden beets, arugula,  
goat cheese crumbles, candied pine nuts, strawberries,  
mandarin slices, raspberry balsamic vinaigrette (GF)

### *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

## *sandwiches & more*

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sandwiches are served with a choice of mixed green salad or fruit cup  
add fries \$2      add bacon \$2      substitutions \$3

### **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*

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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

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** | 3.50      **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*