



Jobell *cafe & bistro*

LUNCH

starters

Wild Boar Chili | 15

green onion, sour cream, cheddar cheese, cornbread crumbles

Charcuterie & Cheese Slate for One | 13

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

Samosa | 12

potato and pea herb filling, mango chutney, spicy cilantro dipping sauce

Crispy Thai Chili Brussels Sprouts | 10

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

Roasted Chickpeas, Hummus, Edamame | 12

sides

Honey Glazed Carrots 6

Hand Cut Fries 6

Fruit Salad 6

Asparagus 6

Dijon Potato Salad 6

Sauteed Spinach 7

Sweet Potato Fries 7

Vegan Butternut Mac & Cheese 7

salads & soups

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

Soup of the Day | 6 cup / 11 bowl

chef's selection, please ask your server

French Onion Soup | 6 cup

Jobell House | 12 (*half portion 6*)

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

Autumn Spinach & Pear Salad | 12 (*half portion 6*)

candied pecans, gorgonzola, sweet dried cranberries, maple dijon vinaigrette (GF)

Blue Green Goddess Wedge Salad | 14

iceburg wedge topped with applewood smoked bacon bits, cherry tomatoes, beet pickled hard boiled egg, blue cheese green goddess dressing

Seared Ahi Tuna | 14

snow peas, fried chickpeas, wonton crisps, mesclun, grapefruit ginger vinaigrette

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

sandwiches & more

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

Fresh Lemonade | 2.50

Orangina | 2.50

Topo Chico | 2

Maine Root Sodas | 4

root beer / mexicane cola / lemon lime / blueberry

Iced Tea | 2.50

Zhi Tea organic, classic black tea unsweetened

Juices | 2

apple, cranberry, orange

Texas Select Non-Alcoholic Beer | 3

Zhi Hot Tea | 2.50

turkish mint / chamomile / tropical green / ginger peach

Cappuccino | 3.50 **Latte** | 4

Espresso or Americano (1 or 2 shots) | 2 / 3

D's Roastery Coffee (regular or decaf) | 2.50

Beer for the Kitchen | 2

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