

## JOBELL CAFE & BISTRO

### SALADS & SOUPS

#### JOBELL HOUSE

granny smith apples, shallots, candied walnuts, blue cheese, mesclun, apple cider vinaigrette (GF)

\$15.00 / half-size \$8.00

#### WEDGE SALAD

cherry tomatoes, bacon, fried leeks, croutons, parmesan cheese, creamy parmesan dressing

\$15.00 / half-size \$8.00

#### SEARED AHI TUNA

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

\$19.00

#### HARVEST SALAD

roasted butternut squash, shaved parmesan, red onions, black mission figs, roasted pumpkin seeds, arugula, maple dijon dressing

\$15.00 / half-size \$8.00

#### SOUP OF THE DAY

chef's selection, please ask your server

\$7.00 cup / \$12 bowl

#### FRENCH ONION SOUP

\$7.00 cup

## BRUNCH

### SLATES

#### THE BUTCHER

artisanal cheese and meat, bacon, hard-boiled egg, Barton Springs Mill grits, Easy Tiger sourdough, jam, mixed greens

\$20.00

#### THE LOX

house cured salmon, bagel, cream cheese, scallions, red onion, capers, tomato\*

\$16.00

#### QUICHE

served with mixed greens,ask for selection

\$13.00

### EASY TIGER PASTRIES

#### ASK YOUR SERVER FOR ADDITIONAL SELECTIONS

Butter Croissant

Pain au Chocolat

Raspberry Rose Danish

Cinnamon Knot

\$5.50 EACH

### WAFFLES & CREPES

CREPES ARE SERVED WITH A CHOICE OF MIXED GREENS OR HERBED POTATOES

\$10.00

ADDITIONS \$.75 each / \$1.00 ham or nuts

honey butter and sugar

chocolate chips

nutella

peanut butter

banana

mixed berries

walnuts

pecans

mushroom

ham

tomato

spinach

goat cheese

cheddar cheese

swiss cheese

peppers

avocado

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

## JOBELL CAFE & BISTRO

### BENEDICTS & EGGS

#### CLASSIC

poached eggs, hollandaise, english muffin,  
country ham, herbed potatoes or mixed greens\*

\$14.00

#### SALMON

poached eggs, house cured salmon, hollandaise,  
english muffin, herbed potatoes or mixed greens\*

\$16.00

#### FLORENTINE

poached eggs, sautéed spinach, hollandaise,  
english muffin, herbed potatoes or mixed greens\*

\$13.00

#### 2 EGGS ANY STYLE

with a choice of bacon or ham, herbed potatoes or  
mixed greens (GF)\*

\$11.00

#### BREAKFAST SANDWICH

2 fried eggs, bread choice of marble rye, sourdough,  
croissant, or bagel, ham or bacon, cheddar or swiss,  
herbed potatoes or mixed greens

\$12.00

### A LA CARTE

HERBED POTATOES	\$5.00
BACON	\$7.00
HAM	\$7.00
ASPARAGUS	\$7.00
SPINACH	\$7.00
AVOCADO	\$4.00
HOLLANDAISE	\$2.00
TWO EGGS ANY STYLE	\$5.00
MIXED BERRIES	\$5.00
FRUIT CUP	\$5.00
FRUIT BOWL	\$6.00
GRANOLA CUP	\$4.00
BARTON SPRINGS GRITS	\$5.00
ANCIENT GRAINS	\$7.00
HONEY GLAZED CARROTS	\$7.00
PLAIN YOGURT CUP	\$4.00

### CEREAL & GRIDDLE

#### OATMEAL

with fresh berries \$6.00

#### GRANOLA

mixed berries with yogurt or milk \$6.00

#### WAFFLE ORGY

honey yogurt, granola, mixed nuts

\$17.00

#### CHALLAH FRENCH TOAST

honey-butter, maple syrup, fresh berries,  
whipped cream

\$12.00

#### CHICKEN & WAFFLES

\$15.00

#### TOASTED BAGUETTE

with jam and butter \$6.00

### BEVERAGES

FRESH LEMONADE	\$3.00
RICHARD'S SPARKLING RAINWATER	\$3.00
SAN PELLEGRINO assorted flavors	\$3.00
D'S ROASTERY COFFEE	\$2.50
CAPUCCINO	\$5.50
LATTE	\$5.50
ESPRESSO/AMERICANO	\$3.50 single \$5.50 double
ICED TEA	\$3.00
ZHI HOT TEAS	\$4.00
mint, chamomile, tropical green, ginger peach, earl grey	
MAINE ROOT SODA	\$4.50
root beer, mexicane cola, lemon lime, blueberry	
MIMOSA	\$6 single \$14 carafe
BERRY BELLINI	\$6 single \$14 carafe
BEER FOR THE KITCHEN	\$3.00