



Jobell *cafe & bistro*

LUNCH

starters

Gyro | 15

Mick Family Farms Lamb, tzatziki, cucumber salad, zhoug, pita bread

Charcuterie & Cheese Slate for One | 13

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

Empanadas de Carne | 12

beef and cotija cheese, black beans, corn, red bell pepper, pico de gallo and cilantro cream dipping sauce

Crispy Thai Chili Brussels Sprouts | 12

sweet chili and fried garlic (GF)

Queso Fundido | 15

white cheddar, gruyere, sour cream, peppers, avocado, topped with braised short rib, crostini

Pita & Chili Fennel Oil | 8

warm pita slices served with chili fennel oil and hummus of the day

sides

Honey Glazed Carrots 6

Hand Cut Fries 6

Fruit Salad 6

Asparagus 6

Sauteed Spinach 7

Sweet Potato Fries 7

Ancient Grains 7

Mexican Street Corn 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)

Triple Berry Salad | 12 (*half portion 6*)

blueberries, strawberries, blackberries, mesclun, spinach, goat cheese, candied pecans, dried cranberries. blueberry vinaigrette (GF)

Cobb Salad | 14

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

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 gluten free bread \$1

Braised Short Rib | 14

dill and pear chutney, white cheddar, and lettuce on ciabatta

Avocado & Tomato Grilled Cheese | 12

cheddar and swiss cheese on sourdough
add bacon \$2

Cranberry Chicken Salad | 14

with lettuce and tomato on toasted croissant

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

Lamb Sliders | 14

Mick Family Farm lamb, sweet pickled jalapeno and red
onion, swiss cheese, buttered slider buns

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