

Station House Café :: Fresh, local & sustainable since 1974

» → STARTERS, SMALL PLATES & SIDES ← «

OYSTERS ON THE HALF SHELL – A local "shucker's dozen" (13): raw or grilled with bbq sauce or garlic butter \$36 or \$18 for six

FRIED CALAMARI – crispy onions, lemon, green goddess \$12.95

MUSSELS – jalapeno, cilantro, coconut broth, charred bread \$16.95

BRUSSELS SPROUTS – caramelized with capers, brown butter, hazelnuts, and golden raisins \$9.95

LOLLIPOP LAMB CHOPS – mint pesto & house made potato chips \$10.95

FRIED OYSTERS – four Pacific oysters, breaded & deep-fried, with house tartar & lemon \$12.95

CAESAR – little gems, croutons, parmesan & anchovy dressing sm. 8.95 or lg. 10.95
+ w. grilled chicken breast \$5.00

BEETS – locally grown beets, wild arugula, meyer lemon dressing, poppy seeds, goat cheese \$10.95

MIXED LETTUCES – Annabelle's field greens w. choice of balsamic vinaigrette, creamy feta dressing, or meyer lemon & xvoo \$7.95

TODAY'S SOUP – cup \$4.95 bowl \$6.50

CLAM CHOWDER – cup \$6.25 bowl \$7.95

FRENCH FRIES – today's aioli \$6.95

» → MAINS ← «

PORK CHOP – creamy polenta, braised greens, mushroom marsala \$24.95

HALIBUT – brussels sprouts, pickled shallots, applewood-smoked bacon, bearnaise sauce \$27.95

SCALLOPS – chanterelle mushroom risotto, crème fraîche, salsa verde \$28.95

ROASTED HALF-CHICKEN – roasted winter vegetable panzanella, thyme pan jus \$22.95

FISHERMAN'S STEW – mussels, clams, prawns, chorizo, spicy tomato broth \$27.95

RIBEYE – charred broccoli rabe, chimichurri, pt. reyes blue \$34.95

PAPPARDELLE – mixed wild mushroom, savoy spinach, meyer lemon, chili flakes, shaved pecorino \$21.95

BLACK BEAN & TURKEY CHILI – BN Ranch turkey, black beans, sharp cheddar, scallions, griddled corn muffin \$14.95

COBB SALAD – roasted chicken, smoked bacon, hard boiled egg, romaine, Pt Reyes blue crumbles, red-wine vinaigrette \$16.95

STEAK SALAD – grilled flank steak, annabelle's mesclun greens, pt. reyes blue, fried onions, roasted shallot vinaigrette \$18.95

CRAB SALAD – citrus, radish, pickled shallot, toasted pistachio, avocado, field greens, meyer lemon vinaigrette \$18.95

MACARONI & CHEESE – sharp cheddar, Point Reyes tomatillo, green onion \$15.95
+ add bacon 2.00

VEGGIE BURGER – lettuce, tomato, onion, sesame brioche, hand cut fries \$13.95

THE STATION HOUSE BURGER – sharp cheddar, lettuce, pickled red onion, tomato, sesame brioche, hand cut fries, today's aioli \$16.95

»— FOUNTAIN, COLD DRINKS & JUICE —«

Please note: In order to conserve, water will be served by request only

SHAKES & MALTS: vanilla, chocolate,
or espresso – \$6.95

Earl Grey ICED TEA – \$3.25

fresh-squeezed LEMONADE – \$3.25

FRESH-SQUEEZED orange or
grapefruit juice – sm.2.95/lg.3.95

North Coast ORGANIC APPLE JUICE
6.oz – \$3.95

The USUAL suspects: Coke, Diet
Coke, Root Beer, Sprite, Gingerale –
\$3.25

Q GINGER - fresh & light – \$3.50

Sprecher's CREAM SODA – \$3.95

Sprecher's ORANGE SODA – \$3.95

Clover MILK – sm. 2.50 lg. 3.50

Orange Creamsicle FLOAT – \$6.95

Rootbeer FLOAT – \$6.95

Crystal Geyser sparkling MINERAL
WATER – \$2.95

Bundaberg GINGER BEER – \$3.95

»— BEER & CIDER —«

PINTS ON TAP – \$6.00

North Coast 'Scrimshaw' Pilsner, Fort Bragg {4.7%}

Anderson Valley Boont Amber, Boonville {5.8%}

Marin Brewing Company Mt. Tam Pale Ale {5.5%}

Lagunitas IPA, Petaluma {6.2%}

Stone Coffee Milk Stout, Escondido, CA, {5.0%}

BY THE BOTTLE

Almanac Farmers' Reserve Nectarine, San Francisco {7.0%}
– \$11.00

Hitachino Nest White Ale, Japan {5.5%} – \$7.50

St. Bernardus Tripel, Belgium {8.0%} – \$7.50

Golden State Cider, CA 16 oz. {6.9%} – \$6.00

Guinness Draught, Ireland {4.2%} – \$6.00

+ Make it a float! Add a scoop of Fenton's vanilla
ice cream +2.95

GF Red Bridge Sorghum Beer, USA {4.0%} – \$5.00

Bear Republic Pace Car Racer, Cloverdale, CA {4.0%} –
\$5.00

Sierra Nevada Pale Ale, Chico, CA {5.6%} – \$5.00

Stella Artois, Belgium {5.2%} – \$5.00

Trumer Pils, Berkeley {4.9%} – \$5.00

Coors Light, USA {4.2%} – \$5.00

Anchor Steam, San Francisco {4.9%} – \$5.00

Clausthaler (non-alcoholic), Germany – \$5.00

Michelada – Spicy tomato, fresh lime juice & a
salt-n-pepper rim. Served with a bottle of Trumer Pils.
\$7.50

»— COFFEE & TEA —«

COFFEE regular or decaf
– Thanksgiving Coffee Co.,
fair-trade & organic \$3.25 –

ESPRESSO single or double
– 2.75, 3.25 double –

LATTE with a double shot
– \$4.50 –

BLACK TEA: American Breakfast or
Earl Grey

CAPPUCCINO single or double
– 3.95, double 4.50 –

VANILLA latte
– \$4.75 –

Kid's COCOA
– \$2.95 –

Mighty Leaf Teas 3.25

HERBAL chamomile citrus, mint
melange or African nectar

MOCHA & whipped cream
– \$4.95 –

COCOA with whipped cream
– \$3.95 –

Oregon CHAI latte
– \$3.95 –

GREEN: hojicha or tropical

»— KID'S MENU (12 & UNDER) —«

Kid's BURGER with fries
– \$8.95 –

Cheese QUESADILLA
– \$5.95 –

Kid's COBB salad
– \$7.95 –

NOODLES with butter
– \$6.25 –

Cup of Turkey CHILI
– \$6.95 –

GRILLED CHEESE on wheat
– \$7.95 –

CHICKEN & Veggies
– \$6.95 –

Health Department Advisory: Ordering & consuming raw or undercooked food may lead to foodborne illness.