

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

## »— STARTERS, SMALL PLATES & SIDES —«

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

**CALAMARI** – lightly breaded, crispy onions, lemon, green goddess \$14

**TODAY'S SOUP** – cup \$6 bowl \$8

**CLAM CHOWDER** – with bacon cup \$7 bowl \$9

**MIXED LETTUCES** – star route farm greens w. choice of balsamic vinaigrette, creamy feta dressing, or meyer lemon & xvoo \$7

**FRIED OYSTERS** – breaded pacific oysters, with station house tartar sauce & lemon \$14

**GAMBAS AL AJILLO** – head on gulf prawns, green garlic, red chilies, citrus butter, parsley \$16

**FARMSTEAD CHEESE** – three local cheeses served with crostini \$18

**CAESAR** – little gems, croutons, parmesan & anchovy dressing small \$9 or large \$12  
+ w. grilled chicken breast \$5

**BEET SALAD** – locally grown beets, wild arugula, fuji apple, pistachios, goat cheese, meyer lemon dressing \$13

**ROASTED BRUSSELS SPROUTS** – coriander, gruyere cheese, lemon, pea shoots \$9

**MUSSELS** – fennel confit, Pernod, tomato-fennel broth, zoe's bacon, grilled rustic bread \$17

**FRENCH FRIES** – kennebec potatoes, aioli \$7

## »— MAINS —«

**FETTUCCHINE** – basil pesto, baby summer squash, artichokes, marinated cherry tomato

**PORK ROULADE** – mushroom & asparagus stuffed pork loin, creamy polenta, braised greens, red wine reduction

**SPRING SWEET CORN RISOTTO** – English peas, green garlic, smoked ham, pecorino \$21

**NEW YORK STRIP LOIN** – 12oz. with yukon potato, bacon, red pepper rouille, chimichurri \$32

**LINGUINI & CLAMS** – white wine, garlic butter, lemon, chili flake \$21

**CORVINA SEA BASS** – braised baby leeks, snap peas, baby turnips, rapini, maitake mushrooms, heirloom tomato, sorel nage \$28

**MARY'S ORGANIC CHICKEN** – roasted half chicken, snap peas, asparagus, kale, thyme pan jus

**BLACK BEAN & TURKEY CHILI** – BN Ranch turkey, black beans, sharp cheddar, scallions, griddled corn muffin \$16

**COBB SALAD** – roasted mary's chicken, zoe's bacon, hard boiled egg, romaine, pt. reyes blue cheese, red wine vinaigrette \$17

**FLANK STEAK SALAD** – grilled marinated steak, star route farm greens, pt. reyes blue cheese, fried onions, roasted shallot vinaigrette \$20

**POINT REYES MACARONI & CHEESE** – gruyere, pt. reyes toma, green onions \$16  
+ add bacon \$2

**STATION HOUSE VEGGIE BURGER** – lettuce, tomato, pickled red onion, sesame bun, kennebec fries \$15  
+ add avocado \$2

**MARIN SUN FARMS BURGER** – sharp cheddar, lettuce, pickled red onion, sesame bun, tomato, kennebec fries, aioli \$17  
+ add bacon or avocado \$2

## » FOUNTAIN, COLD DRINKS & JUICE «

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

SHAKES & MALTS: vanilla, chocolate,  
or espresso – \$7

Earl Grey ICED TEA – \$3.5

fresh-squeezed LEMONADE – \$3.5

FRESH-SQUEEZED orange or  
grapefruit juice – sm. \$3/lg. \$4

North Coast ORGANIC APPLE JUICE  
6.oz – \$4

The USUAL suspects: Coke, Diet  
Coke, Root Beer, Sprite, Gingerale –  
\$3.5

Q GINGER - fresh & light – \$3.5

Sprecher's CREAM SODA – \$4

Sprecher's ORANGE SODA – \$4

Clover MILK – sm. \$3 lg. \$4

Orange Creamsicle FLOAT – \$7

Rootbeer FLOAT – \$7

Crystal Geyser sparkling MINERAL  
WATER – \$3

Bundaberg GINGER BEER – \$4

## » BEER & CIDER «

PINTS ON TAP – \$6

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%}

Allagash White, Portland, ME {5.1%}

BY THE BOTTLE

GF Golden State Cider, CA 16 oz. {6.9%} – \$6

Hitachino Nest White Ale, Japan {5.5%} – \$7.5

Michelada – Spicy tomato, fresh lime juice & a  
salt-n-pepper rim. Served with a bottle of Modelo  
Especial. \$7.5

Guinness Draught, Ireland {4.2%} – \$6

+ Make it a float! Add a scoop of Fenton's vanilla  
ice cream +\$3

GF Red Bridge Sorghum Beer, USA {4.0%} – \$5

Bear Republic Pace Car Racer, Cloverdale, CA {4.0%} – \$5

Sierra Nevada Pale Ale, Chico, CA {5.6%} – \$5

Stella Artois, Belgium {5.2%} – \$5

Modelo Especial {4.4%} – \$5

Coors Light, USA {4.2%} – \$5

Anchor Steam, San Francisco {4.9%} – \$5

Clausthaler (non-alcoholic), Germany – \$5

St. Bernardus Tripel, Belgium {8.0%} – \$7.5

## » COFFEE & TEA «

COFFEE regular or decaf  
– Thanksgiving Coffee Co.,  
fair-trade & organic \$3.5 –

ESPRESSO single or double  
– \$3, \$3.5 double –

LATTE with a double shot  
– \$4.5 –

BLACK TEA: American Breakfast or  
Earl Grey

CAPPUCCINO single or double  
– \$4, double \$4.5 –

VANILLA latte  
– \$5 –

Kid's COCOA  
– \$3 –

Mighty Leaf Teas 3.25

HERBAL: chamomile citrus, mint  
melange or African nectar

MOCHA & whipped cream  
– \$5 –

COCOA with whipped cream  
– \$4 –

Oregon CHAI latte  
– \$4 –

GREEN: hojicha or tropical

## » KID'S MENU (12 & UNDER) «

Cup of Turkey CHILI  
– \$7 –

NOODLES with butter  
– \$7 –

Kid's BURGER with fries  
– \$9 –

Kid's COBB salad  
– \$8 –

Cheese QUESADILLA  
– \$7 –  
+ Add grilled chicken- \$3 +

GRILLED CHEESE on wheat  
– \$8 –

CHICKEN & Veggies  
– \$8 –

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