

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

COVE MUSSELS – white wine, tomato saffron broth, fine
herbs, grilled rustic bread \$15

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

MIXED LETTUCES – star route farm greens w. choice of
creamy feta dressing or lemon vinaigrette \$7

GREEK OLIVES – mixed olives, thyme, lemon, chili flakes,
extra virgin olive oil \$7

CLAM CHOWDER – with bacon \$9

TODAY'S SOUP – \$7

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

ROASTED SHISHITO PEPPERS – lime, aleppo, fennel, sea
salt \$7

FRIED OYSTERS – breaded pacific oysters, with station
house tartar sauce & lemon \$11

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

FARMSTEAD CHEESE – aged goat gouda, triple cream brie,
lamb chopper with grainy mustard, crostini \$18

FRENCH FRIES – kennebec potatoes, aioli \$7

»→ MAINS ←«

MARY'S ORGANIC CHICKEN – roasted half chicken, whipped potato, corn, cherry tomatoes, roasted maitake mushroom,
thyme pan jus \$22

FETTUCCINE – basil pesto, summer squash, fennel, corn, marinated tomatoes, pecorino \$22

SHRIMP & GRITS – gulf prawns, creamy grits, tomato, capers, olive, garlic, anchovies \$23

LINGUINI & CLAMS – white wine, garlic butter, lemon, parsley, chili flakes \$21

ROASTED PORK CHOP – honey, mustard, peach, creamy polenta, bacon, braised greens \$24

NEW YORK STRIP LOIN – cut 12oz. with whipped Yukon potatoes, broccolini, chimichurri sauce \$32

CALIFORNIA HALIBUT – white bean & summer vegetable succotash, sweet peppers, white corn puree, romesco sauce \$28

AMERICAN WAGYU – bavette steak, green beans, marble potatoes, roasted mushroom demi glace \$28

COBB SALAD – roasted mary's chicken, bacon, hard boiled egg, romaine, bay blue cheese, red wine vinaigrette \$17

SEARED STEELHEAD – pan seared trout, hazelnut butter, watercress salad, breadcrumbs, white balsamic vinaigrette \$22

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

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

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

STATION HOUSE BURGER – Marin Sun Farms grass-fed beef, sharp cheddar, lettuce, pickled red onion, sesame bun, tomato,
kennebec fries, aioli \$17
+ add bacon or avocado \$2

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

Health Department Advisory: Eating raw or undercooked food may lead to foodborne illness

» 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 – \$7

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

Almanac Sour: San Francisco – Sangriaveza {7.8%} \$13

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

GF Golden State Cider, CA 16 oz. {6.9%} – \$7

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%} – \$6

Sierra Nevada Pale Ale, Chico, CA {5.6%} – \$6

Stella Artois, Belgium {5.2%} – \$6

Modelo Especial {4.4%} \$6

Coors Light, USA {4.2%} – \$6

Anchor Steam, San Francisco {4.9%} – \$6

Clausthaler (non-alcoholic), Germany – \$6

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

» COFFEE & TEA «

Cold-filtered ICED COFFEE

– \$4 –

CAPPUCCINO single or double

– \$4, double \$4.5 –

VANILLA latte

– \$5 –

Kid's COCOA

– \$3 –

MOCHA & whipped cream

– \$5 –

COCOA with whipped cream

– \$4 –

Oregon CHAI latte

– \$4 –

Mighty Leaf Teas 3.25

HERBAL: chamomile citrus, mint
melange or African nectar

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

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 –

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