



# LUNCH

## STARTERS, SMALL PLATES & SIDES

- OYSTERS ON THE HALF SHELL\*** *six Tomales Bay Pacific oysters: raw w/ mignonette or warm garlic butter; ... 21*  
dozen \$42
- FRIED OYSTERS** *breaded pacific oysters, with Station House tartar sauce ... 14*
- "CROQUETTES"** *crispy warm mac & cheese + shaved & whipped parmesan ... 11*
- SHRIMP LETTUCE CUPS** *marinated bay shrimp, avocado mousse & shaved radish ... 16*
- CLAM CHOWDER** *celery, onion, Yukon potato, cream, roux base with applewood bacon & chives ... 12*
- BROCCOLINI** *grilled & finished with lemon oil ... 10*
- BREAD & BUTTER** *warm, griddled country batard ... 6*
- POPOVERS** *classic house recipe, 2 or 4 per order ... 3 / 5*
- CORN MUFFIN** *whipped honey butter ... 4*
- STATION HOUSE BREAD BASKET** *corn muffin & popovers ... 7*  
*Maldon sea salt; homey butter*

## SALADS

- NIÇOISE SALAD** *seared ahi tuna, greens, nicoise vinaigrette, green beans, potatoes, cherry tomatoes, hard-boiled egg ... 22*  
*+ avocado \$2*
- FLANK STEAK\*** *Bolinas farm greens, Point Reyes blue cheese, fried onions, roasted shallot vinaigrette ... 24*
- CAESAR** *Star Route Farms little gems, brioche croutons, parmesan ... 15*  
*+ white anchovies \$3 + chicken \$5 + flank steak \$9\* \*(contains garlic)*
- BEET SALAD** *local beets, marinated Sonoma goat cheese, candied walnuts, citrus vinaigrette, petite greens & kale ... 16*  
*- without cheese (v)*
- HOUSE SALAD** *Bolinas farm greens with feta dressing ... 9*  
*- or citrus vinaigrette (v)*

## MAINS

- STEAMED MUSSELS** *green curry & coconut milk broth, cilantro with grilled rustic bread ... 21*
- LINGUINI & CLAMS** *Manila clams, white wine, garlic butter, lemon, parsley, chili flakes (g) ... 25*
- SHELLFISH STEW** *manila clams, mussels, cod, prawns, roasted pepper-tomato broth, garden herbs ... 27*
- ROCK COD SANDWICH** *seared rock cod, pickled vegetable slaw, tartar sauce, toasted sesame brioche ... 24*
- WEST MARIN REUBEN** *corned beef, Sonoma Brinery sauerkraut, Swiss cheese, Russian dressing, toasted rye ... 18*
- TURKEY CHILI** *ground Diestel turkey, black beans, cumin, fire roasted tomatoes, sharp cheddar, scallions ... 18*  
*(contains garlic) + sour cream \$1*
- STATION HOUSE BURGER\*** *Marin Sun Farms ground beef, cheddar, lettuce, pickled onion, tomato, sesame brioche, choice mixed green salad / french fries ... 20*  
*+ bacon & avocado \$2 ea.*
- VEGGIE BURGER** *baked; lettuce, tomato, pickled onion, sesame brioche, choice mixed green salad / french fries ... 17*  
*+ cheddar; bacon; avocado \$2 ea. (patty contains cheese)*
- SEARED CORN & BRAISED GREENS** *polenta, roasted garlic, baby carrots, braised Swiss chard & scallions (v) ... 17*  
*+ toma cheese \$2*

\*Health Advisory: Consuming raw or undercooked foods could lead to illness. Please order accordingly and knowingly.

To offset the cost of labor & continue to provide benefits & living wages to our valued employees,  
a 5% surcharge will be added to all guest checks.

## KIDS MENU

**KID'S BURGER\*** 3 oz beef  
burger, toasted brioche bun & french  
fries ... 11

**SEASONAL VEGETABLE**  
roasted & grilled

**GRILLED CHEESE** cheddar  
cheese toasted on whole wheat bread  
with bbq chips ... 10

**CHICKEN & VEGGIES** grilled  
chicken & seasonal vegetable ... 13

**TURKEY CHILI** cup of black  
bean chili with cheddar cheese ... 9

**MAC & CHEESE BITES** crispy  
macaroni pasta with parmesan ... 10

## DESSERTS

**CHOCOLATE CREAM TART**  
graham cracker crust, Valrhona  
chocolate, sweet cream & strawberry  
coulis ... 10.

**STRAWBERRY SHORTCAKE**  
chantilly cream, biscuit, berries ... 8

**LEMON POT DE CREME**  
creamy baked custard ... 7

**STRAWBERRY SORBET** fresh  
cut berries, basil, aged balsamic ... 9

**BRIOCHE BREAD PUDDING**  
tart apples, golden raisins, caramel &  
creme anglaise ... 7

**COOKIE PLATE** assorted

## SOFT DRINKS, COFFEE & TEA

**FRESH-SQUEEZED  
LEMONADE** ... 5  
or Arnold Palmer with Earl Grey  
tea

**EARL GREY ICED TEA** ... 4

**COKE, DIET COKE, SPRITE,  
COKE ZERO, GINGER ALE,  
CRANBERRY** ... 4

## WINES BY THE GLASS

### BROADSIDE

2016 Chardonnay, organic, Central Coast ... 9 / 36

### ELIZABETH SPENCER

2017 Sauvignon Blanc, Mendocino ... 34

## BEER & HARD CIDER

**NORTH COAST PRANQSTER BELGIAN  
STYLE GOLDEN ALE**, Fort Bragg {7.5%}

**FORT POINT LOBOS SESSION IPA**, San  
Francisco [4.9%]

## FEATURED COCKTAILS

**POINT REYES SOUR** ... 12  
whiskey sour with Partner sweet cherry vermouth

**CHARTREUSE MOJITO**  
secret "elixir of long life" from the monks of Grenoble

## ALCOHOL-FREE COCKTAILS

**GRAPEFRUIT SPARKLER** ... 8.5  
Hangar Kaffir Lime, fresh-squeezed grapefruit & sparkling cava

**GARDEN APPLE SHRUB** - 6.  
organic apple juice, apple cider vinegar, rosemary, soda