



# BRUNCH

## STARTERS & SMALL PLATES

### PACIFIC OYSTERS\* ... 21 / 42

Tomales Bay oysters: on ice with mignonette or broiled with garlic butter

\* *Half or Dozen* \*

### SEASONAL FRUIT ... 11

fresh mix of melons, berries & tropical fruits

### SHRIMP LETTUCE CUPS ... 16

marinated bay shrimp, avocado mousse & shaved radish (dairy free)

### FRIED OYSTERS ... 14

breaded pacific oysters, with Station House tartar sauce

### CLAM CHOWDER ... 12

celery, onion, Yukon potato, cream, roux base with applewood bacon

### "CROQUETTES" ... 12

crispy warm mac & cheese + shaved & whipped parmesan

## SALADS

### CAESAR SALAD ... 15

Star Route Farms little gems lettuce, brioche croutons, shaved parmesan

\* + *white anchovies* \$3 + *chicken* \$5 + *flank steak* \$9\*

\**(contains garlic)* \*

### FLANK STEAK\* ... 25

Bolinas farm greens, Point Reyes blue cheese, fried onions, roasted shallot vinaigrette

### BEET SALAD ... 15

local beets, marinated Sonoma goat cheese, candied walnuts, citrus vinaigrette, petite greens & kale

\* - *without cheese (v)* \*

### NIÇOISE SALAD\* ... 24

seared ahi tuna, greens, olive vinaigrette, green beans, potatoes, cherry tomatoes, hard-boiled egg

\* + *avocado* \$2 \*

## MAINS

### FARM EGGS BENEDICT\* ... 20

black forest ham or florentine on sourdough english muffin with poached farm eggs & skillet potatoes

\* *smoked salmon benedict* \$25 \*

### HANGTOWN FRY ... 20

"omelet" of fried pacific oysters, bacon & farm fresh eggs, skillet potatoes & petite greens

### GREEK FETA SCRAMBLE\* ... 18

eggs scrambled with feta cheese, baby kale florentine mix with skillet potatoes & petite greens

### STATION HOUSE BREAKFAST\* ... 16

two any style eggs, skillet potatoes, petite greens

\* + *bacon* | *ham* | *links* \$4 \*

### STATION HOUSE BURGER\* ... 21

Marin Sun Farms ground beef, cheddar, lettuce, pickled onion, tomato, sesame brioche, choice mixed green salad / french fries

\* + *bacon* & *avocado* \$2 ea. \*

### CORNED BEEF HASH ... 18

Creekstone beef, potatoes, red onion, red peppers, two eggs poached, petite green salad

### SEARED CORN & BRAISED GREENS ... 18

polenta, roasted garlic, baby carrots, braised Swiss chard, & scallions (v)

\* + *poached egg* & *Pt. Reyes Farmstead toma cheese* \$2 ea. \*

### SMOKED TURKEY & GOUDA MELT ... 19

toasted ciabatta, honey mustard, veggie-citrus slaw

\* + *bacon* & *avocado* \$2.00 ea. \*

### VEGGIE BURGER ... 18

baked; lettuce, tomato, pickled onion, sesame brioche, choice mixed green salad / french fries

\* + *cheddar*; *bacon*; *avocado* \$2 ea. (*patty contains cheese*) \*

### TURKEY CHILI ... 18

ground Diestel turkey, black beans, cumin, fire roasted tomatoes, sharp cheddar, scallions

\* (*contains garlic*) + *sour cream* \$1 \*

## SIDES

### TOAST & JAM ... 5

buttered sourdough & jam

### FLANK STEAK ... 15

marinated & cut 6 oz

### BREAKFAST PORK ... 6

4 slices bacon | 3 slices ham  
4 breakfast links

### FARM EGGS, TWO ... 6

poached, over easy or scrambled

### STATION HOUSE BREAD BASKET ... 7

corn muffin & popovers

\* *with Maldon sea salt-honey butter.*

+ *orange* or *strawberry jam* \$2 \*

### GARLIC BREAD ... 7

warm griddled, herbed garlic buttered rustic batard bread

\* *with smoked sea salt butter* \*

### BROCCOLINI ... 10

grilled & finished with lemon oil

5% surcharge will be added to all guest checks for staff benefits; it is not a tip. 20% gratuity added for parties of six or more.

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

## SPECIALTY COCKTAILS - 14

### COLD LITTLE HEART

\* cold brew coffee, amaro nonino,  
kahlua - 14 \*

### POINT REYES 75

honey gin, fresh squeezed lemon,  
buckwheat blossom sparkling  
mead

\* Heidrun Meadery, Point Reyes \*

### THE DEVIL YOU KNOW

rum, serrano-grapefruit reduction,  
guava nectar, pineapple, lime

## BOOZY BRUNCH BEVERAGES

### GUAVA NECTAR & ROSÉ MIMOSA ... 12

APEROL SPRITZ ... 12  
sparkling wine, aperol & soda

### STATION HOUSE BLOODY MARY ... 12

vodka, spicy house-made bloody  
mary mix

SPRINGTIME SPRITZ ... 10  
vodka, blueberry seltzer, lemon,  
strawberry

## BEER & CIDER

### Beers on Tap

### CHIMAY CINQ CENTS ... 11

Belgian Trappist Tripel White  
Ale

\* Belgium {8%} 330ml \*

### FORT POINT KSA KOLSCH ... 8

Crisp & Light German Ale

\* San Francisco (4.6%) 16 oz \*

### RUSSIAN RIVER BREWING ... 11

'Pliny the Elder' Double India Pale Ale  
\* Sonoma County (8%) \*

### PARLIAMENT BREWING CO. ... 9

Kaleidoscope - Hazy IPA

\* Rohnert Pk, {6.9%} 16 oz\* \*

### FARMERS BREWING CO. ... 8

Valle Mexican Lager

\* Princeton, CA {5.5%} 16 oz \*

### Bottles & Cans

### ALMANAC PLUM SOURNOVA ... 8

Sour Ale aged in oak with  
Plums and Vanilla Bean

\* Alameda, CA {5.2%} 16 oz \*

### GOLDEN STATE ... 8

"Mighty Dry" Cider

\* Sonoma County (6.9%) 16 oz \*

### MOONLIGHT BREWING CO.

### DEATH & TAXES ... 8

Black Lager

\* Sonoma County {5.3%} 16 oz \*

### MILLER LITE ... 5

12 oz

## SOFT DRINKS

### ORANGE JUICE ... 6

### ORGANIC APPLE JUICE ... 5

### FRESH-SQUEEZED LEMONADE ... 5

or Arnold Palmer with Earl Grey  
tea

### HOT COCOA & WHIPPED CREAM ... 5

### GINGER-TURMERIC TONIC ... 6

### GRAPEFRUIT-ROSEMARY FIZZ ... 6

cold-press juice, organic rosemary  
+ bubbly water

### FENTIMAN'S GINGER BEER ... 5

### LAGUNITAS HOPPY REFRESHER ... 5

Non-Alcoholic

### PERRIER - 250 ML ... 4

sparkling mineral water

### EARL GREY ICED TEA ... 4

### COKE, DIET COKE, SPRITE, GINGERALE ... 4

### LAUGUNITAS IPNA ... 6

Non-Alcoholic IPA

\* Petaluma 12 oz \*

## COFFEE & TEA

### COFFEE ... 4

house brew, regular or decaf

### CAPPUCCINO ... 5

\* made with a double-shot \*

### CAFÉ LATTE ... 5

\* add vanilla: .50 \*

### ESPRESSO ... 3

single

\* double \$4 \*

### RISHI ORGANIC TEA ... 4

Black: English Breakfast / Earl Grey

Herb: Chamomile / Lavender Mint

Green: Matcha Super Green

### MOCHA & WHIP CREAM ... 6