



# DINNER

## STARTERS, SMALL PLATES & SIDES

**PACIFIC OYSTERS\*** *Tomales Bay oysters: on ice with mignonette or broiled with garlic butter ... 21 / 42*  
*Half or Dozen*

**CLAM CHOWDER** *celery, onion, Yukon potato, cream, roux base with applewood bacon ... 12*

**SHRIMP LETTUCE CUPS** *marinated bay shrimp, avocado mousse & shaved radish (dairy free) ... 16*

**"CROQUETTES"** *crispy warm mac & cheese + shaved & whipped parmesan ... 12*

**FRIED OYSTERS** *breaded pacific oysters, with Station House tartar sauce ... 14*

**GARLIC BREAD** *warm griddled, herbed garlic buttered rustic batard bread ... 7*  
*with smoked sea salt butter*

**BROCCOLINI** *steamed, grilled & finished with lemon oil ... 10*

**STATION HOUSE BREAD BASKET** *corn muffin & popovers ... 7*  
*with Maldon sea salt-honey butter. + orange or strawberry jam \$2*

## SALADS

**NIÇOISE SALAD\*** *seared ahi tuna, greens, olive vinaigrette, green beans, potatoes, cherry tomatoes, hard-boiled egg ... 24*  
*+ avocado \$2*

**BEET SALAD** *local beets, marinated Sonoma goat cheese, candied walnuts, citrus vinaigrette, petite greens & kale ... 15*  
*- without cheese (v)*

**FLANK STEAK\*** *Bolinas farm greens, Point Reyes blue cheese, fried onions, roasted shallot vinaigrette ... 25*

**CAESAR SALAD** *Star Route Farms little gems lettuce, brioche croutons, shaved parmesan ... 15*  
*+ white anchovies \$3 + chicken \$5 + flank steak \$9\* \*(contains garlic)*

**HOUSE SALAD** *mixed farm greens with feta dressing ... 9*  
*- or citrus vinaigrette (v)*

## MAINS

**LINGUINI & CLAMS** *Manila clams, white wine, garlic butter, lemon, parsley, chili flakes ... 26*

**SEARED STEELHEAD** *white bean ragout, baby kale, roasted peppers, Brussels sprouts & mustard greens ... 33*

**STEAMED MUSSELS** *green curry & coconut milk broth, ginger, lime, cilantro with griddled garlic bread ... 24*

**WAGYU SKIRT STEAK\*** *Akaushi beef, green beans, marble potatoes, petite onions, truffle butter & demi glace ... 37*

**MARY'S CHICKEN** *roasted breast, Beluga lentils, baby carrots, shaved Brussels sprouts, bacon & shallot vinaigrette ... 29*

**GRILLED PORK CHOP** *brined & spice rubbed natural chop, creamy potatoes, braised vegetables & apple chutney ... 32*  
*(contains garlic)*

**MUSHROOM RISOTTO** *carnaroli rice with mixed mushrooms, Madeira, delicata squash, butter & parmesan ... 24*  
*+ sweet fennel cured & slow cooked duck confit \$10*

**SEARED CORN & BRAISED GREENS** *polenta, roasted garlic, baby carrots, braised Swiss chard & scallions (v) ... 18*  
*+ toma cheese \$2*

**STATION HOUSE BURGER\*** *Marin Sun Farms ground beef, cheddar, lettuce, pickled onion, tomato, sesame brioche, choice mixed green salad / french fries ... 21*  
*+ bacon & avocado \$2 ea.*

**VEGGIE BURGER** *baked; lettuce, tomato, pickled onion, sesame brioche, choice mixed green salad / french fries ... 18*  
*+ cheddar; bacon; avocado \$2 ea. (patty contains cheese)*

**TURKEY CHILI** *ground Diestel turkey, black beans, cumin, fire roasted tomatoes, sharp cheddar, scallions ... 18*  
*(contains garlic) + sour cream \$1*

*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. It is not a tip.*

*\*Health Advisory: Consuming raw or undercooked foods could lead to illness. Please order accordingly and knowingly.  
20% gratuity added for parties of six or more.*

## ..... SPIRIT-FREE, NON-ALCOHOLIC COCKTAILS .....

### APPLE OF YOUR EYE

*apple, vanilla, lemon, cinnamon, sparkling water - 8*

### BEET SHRUB

*fresh & tangy, made from scratch - 8*

### A TRIP TO GARDEN GROVE

*Seedlip Garden non-alcoholic spirit, housemade mint and tea cordial, pineapple gum syrup, fresh lemon, sparkling water - 14*

### BAD LIAR

*Ritual non-alcoholic reposado, orange, lime, agave hibiscus, jalapeño - 14*

## ..... SOFT DRINKS .....

### FRESH-SQUEEZED LEMONADE - 6

### ICED EARL GREY TEA - 4

### SODAS: COKE, DIET COKE, COKE ZERO, SPRITE, GINGERALE - 4

### ROOT BEER - 5

*Maine Root*

*Root Beer Float - 10*

### SAN PELLEGRINO - 4

*blood orange soda*

### ACQUA PANNA - 5

*Natural Spring Water (still)*

### SAN PELLEGRINO - 5

*Sparkling Mineral Water, 500ml*

### FENTIMAN'S GINGER BEER

5

### RISHI "BLACK LEMON" - 5

*sparkling botanical tea*

### "HOPPY REFRESHER" - 5

*Lagunitas, non-alcoholic*

*zero sugar, zero calories*

### FRESH SQUEEZED ORANGE JUICE - 6

### ORGANIC APPLE JUICE - 5

## ..... COFFEE & TEA .....

*Our coffee is sourced from the finest fair-trade, organic growers by Northern California's Thanksgiving Coffee Company*

### COFFEE

*house brew, regular or decaf ... 4*

### ESPRESSO

*single shot - 3 / double - 4*

### CAPPUCCINO

5

*made with a double-shot*

### CAFÉ LATTE

5

*add vanilla: .50*

### HOT TEA - 3.

*chamomile medley; lavender mint; turmeric ginger; matcha green tea; English breakfast; earl grey; decaf earl grey*

*Rishi Tea: organic, whole-leaf sachets*

### ILLY COLD BREW - 5