



BRUNCH

STARTERS & SMALL PLATES

PACIFIC OYSTERS* 24 / 45 Tomales Bay TBOC: served raw on ice with mignonette or broiled with garlic butter * ½ or full dozen *	SHRIMP LETTUCE CUPS 16 marinated bay shrimp, avocado mousse & shaved radish (dairy free)	CLAM CHOWDER 13 celery, onion, Yukon potato, cream, roux base with applewood bacon
SEASONAL FRUIT 11 fresh mix of melons, berries & tropical fruits	FRIED OYSTERS 16 breaded pacific oysters, with Station House tartar sauce	"CROQUETTES" 12 crispy warm mac & cheese + shaved & whipped parmesan

SALADS

CAESAR SALAD 16 little gems lettuce, brioche croutons, parmesan cheese * + white anchovies \$3 + chicken \$7 + flank steak \$10* *(contains garlic) *	BEET SALAD 15 mixed beets, marinated Sonoma goat cheese, candied walnuts, citrus vinaigrette, petite greens & kale * - without cheese (v) + avocado \$3 *
HOUSE SALAD 9 mixed farm greens and tomatoes with feta dressing	SMOKED TROUT SALAD 18 Romaine spears, cider-pear vinaigrette, goat milk gouda cheese, dried cranberries
FLANK STEAK SALAD* 27 mixed farm greens, cabbage, Point Reyes blue cheese, fried onions, shallot vinaigrette	SPINACH SALAD 14 baby spinach, fuji apple, toasted almond, feta cheese; sundried tomato-balsamic dressing

MAINS

FARM EGGS BENEDICT* 22 black forest ham or florentine on sourdough english muffin with poached farm eggs & skillet potatoes * smoked salmon benedict \$26 *	CORNED BEEF HASH* 20 Creekstone beef, potatoes, red onion, red peppers, two eggs poached, petite green salad
HANGTOWN FRY 22 "omelet" of fried pacific oysters, bacon & farm fresh eggs, skillet potatoes & petite greens	SEARED CORN & BRAISED GREENS 20 polenta wedge, roasted garlic, baby carrots, braised Swiss chard, corn & scallion relish (v) * + poached egg* & Pt. Reyes Farmstead toma cheese \$3 ea. *
GREEK FETA SCRAMBLE* 19 eggs scrambled with feta cheese, baby kale florentine mix with skillet potatoes & petite greens	SMOKED TURKEY & HAVARTI MELT 19 on toasted ciabatta, honey mustard, pickles & savory cabbage-citrus slaw * + bacon, avocado \$3 ea. *
STATION HOUSE BREAKFAST* 17 two any style eggs, skillet potatoes, petite greens * + bacon ham links \$4 *	VEGGIE BURGER 19 baked; lettuce, tomato, pickled onion, sesame brioche, choice mixed green salad /french fries * + cheddar, bacon, avocado \$3 ea. (patty contains cheese) *
SOURDOUGH FRENCH TOAST 18 Griddled & baked bread soaked in a cinnamon vanilla custard with citrus scented strawberries	TURKEY CHILI 18 ground Diestel turkey, black beans, cumin, fire roasted tomatoes, sharp cheddar, scallions * (contains garlic) + sour cream \$1 *
STATION HOUSE BURGER* 22 grass-fed ground beef, cheddar, lettuce, pickled onions, tomato on a sesame brioche bun, choice mixed green salad / french fries * + bacon, avocado \$3 ea. *	

SIDES

TOAST & JAM 5 buttered sourdough & jam	TWO FARM EGGS* 7 poached, over easy or scrambled	GARLIC BREAD 8 warm griddled, herbed garlic buttered rustic batard bread * with smoked sea salt butter *
FLANK STEAK* 17 marinated & cut 6 oz	STATION HOUSE BREAD BASKET 7 corn muffin & popovers * with Maldon sea salt-honey butter. + orange or strawberry jam \$2 *	BROCCOLINI 9 steamed, grilled & finished with lemon oil (v)
BREAKFAST PORK 6 4 slices bacon 3 slices ham 4 breakfast links		

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 may increase your risk of foodborne illness

SPECIALTY COCKTAILS - 15

KINDNESS OF STRANGERS
tequila, pineapple, Aperol, citrus,
agave, Combier, Tajin

MIXED SIGNALS
rye whiskey, Banane du Brésil, fino
sherry, aromatic bitters

VIOLET CHEMISTRY
gin, elderflower, butterfly pea flower,
lemon, mint, foam, matcha sprinkle

BRUNCHY WINES & SPIRITS

MIMOSA 12
orange, grapefruit, or pineapple

SEGURA VIUDAS 12 | 42
brut cava, Spain N/V

STATION HOUSE BLOODY
MARY
vodka, spicy house-made bloody
mary mix ... 12
* Make it a Blazin' with Organic
Habanero Vodka... 14 *

APEROL SPRITZ 14
sparkling wine, Aperol & soda

HEIDRUN MEADERY 17 | 60
California Sage Blossom sparkling
mead.
* Made in Point Reyes Station *

IRISH COFFEE 14
Irish whiskey with organic,
fresh-brewed coffee & whipped
cream

ON TAP

NORTH COAST 9
'Scrimshaw' Pilsner
* Fort Bragg (4.7%) *

DRAKE'S 8
Bavarian Style Hefeweizen
* San Leandro (4,.5%) *

RUSSIAN RIVER 9
'Pliny the Elder' Double IPA
* Sonoma County (8%) *

HENHOUSE 9
'Stoked' Hazy Pale Ale
* Petaluma (5.4%) *

OLD CAZ 9
'One Way' West Coast Style IPA
* Rohnert Park (7%) *

DUST BOWL 8
'Taco Truck' Mexican Lager
* Central California (4.7%) *

BOTTLES & CANS

GOLDEN STATE 8
"Mighty Dry" Cider
* Sonoma County (6.9%) 16 oz *

MODELO ESPECIAL 5
* (4.4%) 12 oz *

BEST DAY BREWING 6
Non-alcoholic West Coast Style IPA
* Sausalito 12 oz *

SPIRIT-FREE

ORANGE JUICE 6

FRESH-SQUEEZED
LEMONADE 6
or Arnold Palmer with iced tea

BLACK ICED TEA 4

LAGUNITAS HOPPY
REFRESHER 5
Non-Alcoholic

BLOOD ORANGE SHRUB 7
blood orange, champagne vinegar,
pineapple, sparkling water

STRAWBERRY & HIBISCUS
FIZZ 7
strawberry, hibiscus, mint, lemon,
sparkling water

GRAPEFRUIT & ROSEMARY
SOUR 14
spirit-free "gin," grapefruit,
rosemary, lemon, botanical foam

COKE, DIET COKE, COKE
ZERO, SPRITE, GINGERALE 4

GINGER BEER - 6
Maine Root

ORGANIC APPLE JUICE 5

COFFEE & TEA

DRIP COFFEE 5
house brew, regular or decaf

ILLY COLD BREW
250 ml - 6
* iced black coffee *

ESPRESSO 3
single
* double \$4 *

RISHI ORGANIC TEA 4
Black: English Breakfast / Earl Grey /
decaf Earl Grey
Herb: Chamomile / Lavender Mint
Green: Matcha Super Green

CAFÉ LATTE - 5
* add vanilla: .50 *

CAPPUCCINO - 5
* made with a double-shot *