BRUNCH

STARTERS & SMALL PLATES

PACIFIC OYSTERS* 26 / 49
from Washington state; served raw, with mignonette, half or full dozen

CLAM CHOWDER 13.50
celery, onion, Yukon potato, cream, roux base with applewood bacon

BROILED OYSTERS 28 / 51
hot garlic butter TBOC pacific oysters with lemon, half or full dozen

"CROQUETTES" 12.50
crispy warm mac & cheese + shaved & whipped parmesan

SHRIMP LETTUCE CUPS 16.50
marinated bay shrimp, avocado mousse & shaved radish (dairy free)

FRIED OYSTERS 17
breaded pacific oysters, with Station House tartar sauce

SALADS

BEET SALAD 16
mixed beets, marinated Sonoma goat cheese, candied walnuts, citrus vinaigrette, petite greens & kale
** - without cheese (v) + avocado $3 **

SMOKED TROUT SALAD 19
Romaine spears, cider-pear vinaigrette, aged gouda cheese, dried cranberries

CAESAR SALAD 16.50
little gems lettuce, brioche croutons, parmesan cheese
** + white anchovies $3 + chicken $7 + flank steak $11.50* *(contains garlic) **

FLANK STEAK SALAD* 28
mixed farm greens, cabbage, Point Reyes blue cheese, fried onions, shallot vinaigrette

MAINS

FARM EGGS BENEDICT* 23
black forest ham or florentine on sourdough english muffin with poached farm eggs & skillet potatoes
** smoked salmon benedict $26 **

HANGTOWN FRY 23
"omelet" of fried pacific oysters, bacon & farm fresh eggs, skillet potatoes & petite greens

GREEK FETA SCRAMBLE* 20
eggs scrambled with feta cheese, baby kale florentine mix with skillet potatoes & petite greens

STATION HOUSE BREAKFAST* 18
two any style eggs, skillet potatoes, petite greens
** + bacon | ham | links $4 **

SMOKED TURKEY & HAVARTI MELT 19
on ciabatta, honey mustard, pickles & savoy cabbage-citrus slaw
** + bacon, avocado $3 ea. **

STATION HOUSE BURGER* 24
grass-fed ground beef, cheddar, lettuce, pickled onions, tomato on a sesame brioche bun, choice mixed green salad / french fries
** + bacon, avocado $3 ea. **

CORNED BEEF HASH* 21
Creekstone beef, potatoes, red onion, red peppers, two eggs poached, petite green salad

SALMON & AVOCADO TOAST 24
poached egg, lemon-caper, herbed cream cheese, cucumbers, mashed avocado - on toasted rustic bread with citrus pea tendrils

SEARED CORN & BRAISED GREENS 21
polenta wedge, roasted garlic, baby carrots, braised Swiss chard, corn & scallion relish (v)
** + poached egg* & Pt. Reyes Farmstead toma cheese $3 ea. **

VEGGIE BURGER 20
baked; lettuce, tomato, pickled onion, sesame brioche, choice mixed green salad /french fries
** + cheddar, bacon, avocado $3 ea. (patty contains cheese) **

TURKEY CHILI 18.50
ground Diestel turkey, black beans, cumin, fire roasted tomatoes, sharp cheddar, scallions
** (contains garlic) + sour cream $1 **

SOURDOUGH FRENCH TOAST 18.50
Griddled & baked bread soaked in a cinnamon vanilla custard with citrus scented strawberries

SIDES

TOAST & JAM 5
buttered sourdough & jam

FLANK STEAK* 17
marinated & cut 6 oz

BREAKFAST PORK 6
4 slices bacon | 3 slices ham
4 breakfast links

STATION HOUSE BREAD BASKET 7.50
corn muffin & popovers
** with Maldon sea salt-honey butter.*
*+ orange or strawberry jam $2 **

SEASONAL FRUIT 11
fresh mix of melons, berries & tropical fruits

GARLIC BREAD 7.50
warm griddled, herbed garlic buttered rustic batard bread
** with smoked sea salt butter **

BROCCOLINI 9
steamed, grilled & finished with lemon oil (v)

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 - 16

KINDNESS OF STRANGERS
tequila, pineapple, Aperol, citrus, agave, orange liqueur, 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 ... 14
** Make it a Blazin' with Organic Habanero Vodka... 15 **

APEROL SPRITZ 14
sparkling wine, Aperol & soda

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

IRISH COFFEE 15
Irish whiskey with organic, fresh-brewed coffee & whipped cream

ON TAP $9

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

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

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

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

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

DUST BOWL
'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

ORGANIC APPLE JUICE 5

SWEATER WEATHER SPRITZ 15
spirit-free & botanical "gin," pomegranate, apple cider, ginger & honey

CRANBERRY & SAGE SODA 8
cranberry, citrus, sage, ginger

BLOOD ORANGE SHRUB 8
blood orange, champagne vinegar, pineapple

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

GINGER BEER - 6
Maine Root

LAGUNITAS HOPPY REFRESHER 5
Non-Alcoholic

COFFEE & TEA

ORGANIC, DRIP- BREWED COFFEE 4
house brew, regular or decaf

ESPRESSO 3
single
** double $4 **

CAPPUCCINO - 5
** made with a double-shot **

LAVENDER LATTE 6.50
organic lavender syrup, milk, double shot
** served iced or hot **

CAFÉ LATTE - 5
** add vanilla: .50 **

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

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

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