

STATION

BAKERY + PROVISIONS

Our pastries, cookies, breads + other offerings are baked + made fresh daily using the highest quality ingredients with flours from local producers Capay Mills and Giusto's, chocolate from Bay Area's Guittard Chocolate Company, cheese from Sonoma County's Bellwether Farms, Cowgirl Creamery + Vella Cheese Co. + locally sourced meat, fish, eggs, honey + more.

OUR BAKED GOODS

<p>THE OG DONUT Buttery brioche dough fried until golden brown + hand-dipped in an organic vanilla bean glaze.</p> <p>THE CROISSANT Buttery + flaky.</p> <p>ALMOND CROISSANT Our croissant, filled + topped with almond cream + toasted almonds.</p> <p>BABKA MORNING BUN Our croissant dough, layered with cinnamon chocolate spread, twisted + rolled in cinnamon sugar.</p> <p>MIXED BERRY MUFFIN Blackberries, blueberries + lemon zest.</p> <p>SUPERHERO MUFFIN (gluten free) Packed with almond flour, zucchini, carrot, apple, dried cherries, walnuts, dark chocolate, coconut + sweetened with maple syrup.</p> <p>CHERRY ALMOND SCONE Montmorency cherries + toasted almonds.</p> <p>CHOCOLATE CHIP COOKIE Loaded with semisweet + bittersweet chocolate from Guittard Chocolate Company.</p>	<p>4.</p> <p>4.50</p> <p>6.75</p> <p>6.25</p> <p>4.</p> <p>6.25</p> <p>4.50</p> <p>4.50</p>	<p>OATMEAL EVERYTHING COOKIE Packed with oats, walnuts, pecans, pistachios, coconut, dried cherries, raisins + semisweet + bittersweet chocolate from Guittard Chocolate Company.</p> <p>PEANUT BUTTER COOKIE Made with Santa Cruz organic peanut butter + chopped peanuts, topped with Maldon sea salt.</p>	<p>4.50</p> <p>4.50</p>
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BREAD

<p>BAGUETTE Made with Giusto's organic bread flour + Capay Mills Sonora White flour.</p> <p>FRENCH PULLMAN LOAF Made with Giusto's organic bread flour + Capay Mills Sonora White flour.</p> <p>Whole/Half</p> <p>NINE GRAIN PULLMAN LOAF Made with Giusto's organic bread flour + 9 grain blend mixed with Capay Mills Sonora White + Joaquin Oro flours + black sesame seeds for nuttiness.</p> <p>Whole/Half</p>	<p>5.</p> <p>15./8.</p> <p>15./8.</p>
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TOAST

Offered ALL DAY on your choice of our NINE GRAIN or FRENCH bread.

<p>SMOKED SALMON TOAST Smoked salmon, cucumber, pickled red onion, dill, olive oil + everything seed mix on whipped herb + feta cream cheese.</p> <p>AVOCADO TOAST Avocado, olive oil, Maldon sea salt, black pepper + Piment d'Ville espelette pepper.</p> <p>EGG + AVOCADO TOAST Beet-pickled egg, avocado, olive oil, Maldon sea salt + everything seed mix.</p>	<p>15.</p> <p>8.</p> <p>11.</p>	<p>SEASONAL FRUIT + RICOTTA TOAST Seasonal fruit & Skyhill Napa Valley honey on whipped Bellwether Farms ricotta cream cheese.</p> <p>NUT BUTTER + HONEY TOAST Your choice of organic peanut or almond butter topped with Skyhill Napa Valley honey & Maldon sea salt. <i>ADD Sliced banana or strawberries 1.</i></p> <p>CINNAMON SUGAR TOAST Straus Family Creamery organic sweet cream butter + cinnamon sugar.</p>	<p>7.</p> <p>5.</p> <p>4.</p>
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BREAKFAST

Offered ALL DAY

BREAKFAST WRAP

Eggs with sweet + fingerling potatoes, onion + jalapeño, served with Oaxaca cheese, salsa verde + wrapped in an organic flour tortilla.

ADD Zoe's Applewood Smoked Bacon

ADD Avocado

CHIPOTLE BACON + EGG BISCUIT

Our buttermilk chive biscuit with eggs, Zoe's Applewood Smoked Bacon with maple chipotle glaze + pimento cheese spread.

HAM + CHEESE QUICHE

Eggs, Zoe's Applewood Smoked Ham, Vella Cheese Co.'s Mezzo Secco jack cheese, fingerling potatoes + leeks baked in a buttery crust.

10.

4.

3.

10.

5.

CRUSTLESS QUICHE

Eggs baked with blistered cherry tomatoes, fingerling potatoes, roasted artichokes, spinach + Vella Cheese Co.'s Mezzo Secco jack cheese.

5.

GRANOLA + GREEK YOGURT PARFAIT

Organic Clover yogurt with seasonal fruit + your choice of our house-made ORIGINAL or SEEDY TAHINI granola.

10.

TROPICAL KALE SMOOTHIE

Kale, mango, pineapple, banana + apple blended with almond milk + coconut water.

ADD Protein Powder or Chia Seeds

9.

1.

BANANA BERRY SMOOTHIE

Banana, strawberry + raspberry blended with organic Clover Greek yogurt + coconut water.

ADD Protein Powder or Chia Seeds

9.

1.

LUNCH

10:30am – 3:00pm

BOWLS

GRAIN BOWL

Mixed greens, Massa Organics brown rice + quinoa tossed with champagne vinaigrette + topped with beet-pickled egg, pickled beets, harissa-spiced sweet potatoes + crispy Za'atar-spiced chickpeas.

ADD Herb Poached Chicken

ADD Avocado

13.

5.

3.

CITRUS + GREENS SALAD

Mixed greens with citrus, cucumber, pickled red onion, parmesan + cashew pepita crunch with a champagne vinaigrette.

ADD Herb Poached Chicken

ADD Avocado

12.

5.

3.

CHICKEN CAESAR SALAD

Caesar chicken, lettuce, parmesan + tajin chili seasoning tossed with house-made garlic herb focaccia croutons.

ADD Avocado

14.

3.

SANDWICHES

HOT DOG

Snake River Farms Wagyu hot dog topped with house-made kimchi-kraut, pickle relish, mustard + ketchup served on a house-made sesame brioche bun.

7.

B.L.T.

Zoe's Applewood Smoked Bacon with maple chipotle glaze, lettuce, tomatoes + lemon herb aioli. Your choice of our sliced NINE GRAIN or FRENCH bread.

ADD Avocado

14.

3.

CHICKEN CAESAR FOCACCIA

Caesar chicken, lettuce, parmesan + tajin chili seasoning on house-made garlic herb focaccia.

MAKE it a wrap with an organic flour tortilla

No charge

14.

MEDITERRANEAN WRAP

Tomatoes, cucumber, garbanzo beans, pickled red onion, greens + Castelvrano olives tossed in Aleppo honey vinaigrette + served with hummus, quinoa, feta + mixed herb yogurt on toasted flatbread.

ADD Herb Poached Chicken

12.

5.

HEIRLOOM TOMATO + MOZZARELLA BAGUETTE

Heirloom tomatoes, fresh mozzarella, pesto, arugula, basil + balsamic reduction on our baguette.

13.

HAM + CHEESE BAGUETTE

Zoe's Applewood Smoked Ham, Cowgirl Creamery's Wagon Wheel cheese + Dijon butter on our baguette.

13.



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