



CAFE MENU

STARTERS

- Chipotle Hummus** with grilled pita and olives **GFA** _____ 9
- Nachos** ♥ ★ _____ 9 HALF / 13 FULL
with hand-cut tortilla chips, meat or vegetarian chili, cheese, sour cream, jalapeños and tomatillo salsa – add poached egg, available during breakfast hours +2

SOUP & CHILI

- Soup of the day** _____ price varies
 - Chain Gang Chili** with smoked pork and beef _____ 9
 - Black and White Bean Vegetarian Chili** ♥ _____ 9
with sour cream
- AVAILABLE TO TAKE-OUT BY THE QUART

SALADS

- Kale and Quinoa Salad** ♥ _____ 12 / entrée
with roasted beets, Valley Ford Cheese Grazin' Girl blue, toasted pepitas and sherry vinaigrette
- Mixed Green Salad** ▲ _____ 5 side / 8 entrée
with dried cherries, sunflower seeds and champagne vinaigrette – add chunky chicken salad +5
- Mom's Potato Salad** _____ 4
with hard-boiled egg, onion, celery and peas in a mayo-sour cream dressing
- Buttermilk Slaw** _____ 4
with carrot and red onion in buttermilk-caraway dressing

SANDWICHES

- Brie and Chopped Olive** ● _____ 8
with greens on a French baguette
 - Banh Mi** ♥ _____ 10
with marinated tempeh, pickled carrots, cilantro, mint, *Spicy Pepper Jam* and chipotle mayo on a French Baguette – sub pulled pork +2
 - Chunky Chicken Salad** _____ 10
with green leaf lettuce on whole wheat
 - Turkey Panini** _____ 15
with kale pesto aioli, provolone, mixed greens with balsamic on house made focaccia. Served with Mom's Potato Salad.
 - The Jimtown** _____ 9
with prosciutto, Grazin' Girl Blue Cheese and *Fig & Olive Tapenade* on a French baguette
 - Ham and Brie** _____ 9
with Mendocino Mustard butter on a French baguette
 - Pulled Pork** _____ 13
with coleslaw, spicy pickles and chipotle mayo on a house-made bun
 - Hot Pastrami Reuben** _____ 15
Sauerkraut, Swiss cheese, reuben sauce on marble rye with a side of mom's potato salad & kosher dill pickle spears
- GLUTEN FREE BREAD AVAILABLE +2.00**

BREAKFAST

served daily until 11:30 am

- Housemade Granola** ★ _____ 8
almond, oat and fennel seeds with organic Greek yogurt and fresh fruit
- Breakfast Burrito** _____ 9.75
with scrambled eggs, onion, cheese, sour cream, tomatillo salsa, and **your choice**: garden vegetable, bacon or chorizo
- Breakfast Scramble** _____ 9
your choice: garden vegetable with onion and chèvre or bacon with onion, cheddar and jack

- English Muffin Sandwich** _____ 8
with a fried egg, **your choice**:
Ham, Swiss cheese and housemade jam
Bacon, cheddar and *Spicy Pepper Jam*
Sausage, provolone and *Romesco Sauce*
- English Muffin** with butter & house-made jam _____ 3
- Side of Bacon** _____ 4

- ♥ = Vegan Available
- ▲ = Vegan
- = Vegetarian
- ★ = Gluten Free
- GFA** = Gluten Free Available

THIS MENU AVAILABLE FOR TAKE-OUT. PLEASE NO SUBSTITUTIONS.



DRINKS + MORE

BEER & WINE

Beer on Tap _____	6
Bear Republic Racer 5 IPA	
Scrimshaw Pilsner	
Assorted Beer _____	4
Golden Road Hefeweizen	
St. Florians Cali Common Ale	
Sudwerk Dry Hopped Lager	
Lagunitas IPA	
Trumer Pilsner	
<i>SUFFERFEST GLUTEN REMOVED:</i>	
Epic Pilsner, Blond, India Pale Ale _____	4.50
<i>GOLDEN STATE CIDER:</i>	
Ginger Grass, Bay Brut, Mighty Dry, Mighty Hops ____	4.50
Wine _____	10 GLASS / 35 BOTTLE
selected varietals, <i>please ask your server</i>	

BEVERAGES

Assorted Bottled Sodas _____	3
Mexican Coke, Diet Coke, Ginger Ale, Root Beer, Cream Soda, Black Cherry or Orange	
Fresh Lemonade _____	4
Spiced Hibiscus Tea _____	4
Black Ice Tea _____	4

COFFEE & TEA

Jimtown Blend bottomless coffee _____	3.50
from Flying Goat, <i>hot or iced</i>	
Espresso _____	3
Cappuccino _____	3.50
Cafe Latte _____	4
Cafe Mocha _____	5
House Chai <i>hot or iced</i> _____	4
Hot Chocolate with Whipped Cream _____	4
Hot tea, assortment by Russian River Tea Co., _____	3.50
<i>please ask your server</i>	
<i>Add: Housemade Vanilla Syrup, Soy or Almond Milk, Whipped Cream, or Dulce de Leche + .50</i>	

THE JIMTOWN WAY

Please help us conserve – water gladly served upon request

20% gratuity will be added to parties of 8 or more

We accept all major credit cards

Split-check policy: 3 cards per table maximum

JIMTOWN CONDIMENTS

HAVE YOU TRIED JIMTOWN FRESH CONDIMENTS?

Our signature spreads are perfect partners for snacking & entertaining, with cheese and cured meats or on sandwiches. Take some home today!

Chopped Olive

Spicy Pepper Jam

Fig and Olive Tapenade

Artichoke, Olive & Caper

ASK YOUR SERVER FOR A TASTE

CATERING

From Boxed Lunches, Pick-up and Drop-off Dishes to Full Service

- Cocktail parties
- Wine Tastings
- Receptions & Reunions
- Corporate Lunches & Breakfast Service
- Birthday/Anniversary/
Special Occasion Dinners

The Jimtown Café/Store, Patio and Barn are all available to rent for parties and events!

Please email: catering@jimtown.com

ABOUT JIMTOWN

Welcome to Jimtown Store, a Sonoma County landmark since 1895. Founder Jim Patrick opened his eponymous general store to serve the community as a post office, and meeting place. Current owner Carrie Brown and her family have continued the tradition of providing generous hospitality for locals, tourists and cyclists for over 25 years.

Our food reflects our sense of place, we honor local farming by using sustainable, ethically raised, non-GMO California ingredients.

Feel free to browse our collection of local pantry and house-made foods, housewares, toys, books, candy and antiques. Your server can add items you wish to purchase to your bill.

FOLLOW US  

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