



BRUNCH

STARTERS

Homemade Bread Basket • 6
whipped vermont butter

Lobster and Crab Bisque • Cup 15/Bowl 19

French Onion Soup • 12

Frizzled Brussels Sprouts • 14
bacon • cashews • mustard honey glaze

Calamari • 16
marinara • jalapeño aioli • teriyaki • sweet chili

Rustic Flatbread • 15
smoky bacon • caramelized onions • arugula
dried cranberry • smoked mozzarella

Station Nachos • 14
house potato chips • black beans • pico de gallo
sliced jalapenos • cheese • sour cream • avocado
short rib 10 • chicken 8 • smoked portabella

Roasted Vegetable Tostada • 13
zucchini • squash • black bean • mixed cheese • avocado

SALADS

Greek • 13
hand-picked greens • roasted peppers • hearts of palm
artichokes • tomatoes • onions • olives • feta cheese

Classic Caesar • 12

Chopped Salad • 16
broccoli • carrot • cucumber • onion • celery • tomato
zucchini • squash • snow pea shoots • iceberg
romaine • radicchio • blue cheese • ranch

Harvest Salad • 14
beet • pear • chevre • arugula • cider vinaigrette

Add: Shrimp 15 • Chicken 11 • Salmon 16 • Steak 17

Lobster and Crab • 34
lobster claw • jumbo lump crab • baby watercress
plum tomatoes • scallion • bibb lettuce
orange peppercorn vinaigrette

SANDWICHES

Black Angus Burger • 16
includes 2 toppings. each additional topping is \$1.50
swiss • aged cheddar • american • bacon
peppers • caramelized onions • mushrooms

Turkey Panini • 15
mozzarella • kale pesto • sourdough

South Philly Porto • 17
smoked portobello • broccoli rabe • aged provolone
long hots • fennel aioli • torpedo

Chipotle Chicken Grilled Cheese • 15
cheddar • avocado • chipotle aioli

Baked Crab Cake Sandwich • 23
remoulade • brioche

MAINS

Eggs Benedict • 18
poached eggs • english muffin • hollandaise • home fries
*choice of: spinach & tomato • canadian bacon
local bacon • smoked salmon*

Three Cheese Omelet • 16
jack • american • cheddar cheese • home fries • sausage

Huevos Rancheros • 16
tortillas • refried beans • chorizo • pico de gallo • lettuce
cheese • poached eggs • salsa • sour cream

Meyer Steak & Eggs • 24
sirloin • scrambled eggs
toasted english muffin • home fries

Breakfast Quesadilla • 16
scrambled eggs • bacon • avocado • jack
cheddar • home fries

Meatloaf Poutine • 23
fries • fresh curd • gravy • frizzled onion

Sweet Potato Gnocchi • 17
sage butter • apples • pepitas • chevre



DRINKS

HOUSE CRAFTED COCKTAILS

Sherbet Sky • 15 *Fruity, Not too Sweet, Colorful*
raspberry vodka, raspberry liqueur, triple sec,
lime syrup, lemon juice, pineapple juice

The Crimson Harvest • 15 *Cranberry, Apple, Ginger Spice*
sourland cranberry vodka, lairds applejack,
lime juice, orange bitters, and ginger beer

Lavender Rain • 15 *Bubbly, Floral, Mellow*
sourland gin, lavender syrup, limoncello, citrus bitters, prosecco

Rose Quartz • 15 *Grapefruit Forward, Sweet & Smoky Balance*
corralejo reposado, pamplemousses, union one mezcal,
luxardo cherry liqueur, citrus bitters, lime juice

Trip to Osaka • 16 *Fun, Exotic, Balanced*
kaiyo single cask japanese whisky, berentzen pear liqueur,
pamplemousses liqueur, apple juice, lemon juice, & apple blossom bitters

The Sandman • 16 *Smooth, Well Rounded, Tea Forward*
corgi earl grey gin, drambuie, fresh lemon juice, ginger syrup

Headless Horseman • 15 *Chai Forward, Notes of Espresso, Pumpkin Spice*
aged rum, pumpkin spice/chai syrup, amaro averna,
angostura bitters, licor 43

Thyme in the Woods (Limited) • 17 *Herbaceous, Woodsy, Complex*
woodford double oak bourbon, yellow chartreuse, rosemary/thyme
syrup, genepy alps, citrus bitter, angostura bitters

BARREL PROGRAM

Valcarré 18 *Smooth, Silky, Twist on a Classic*
Sazerac Rye, Benedictine, Kelt VSOP Cognac, 10 Year Port Wine,
Sweet Vermouth, Peychaud Bitters, Angostura Bitters

The Black Manhattan 20 *Complex, Unique, Lucious, Profound*
Buffalo Trace Bourbon, Sagamore Rye, Camus VS Cognac, Dead Rabbit Irish
Whiskey, Amara Averna, Martelletti Vermouth, Peychaud's

DRAFT BEER

Lambertville Station proudly supports local breweries

Lone Eagle Station Haus • 9.5
5% ABV - Flemington, NJ German Lager; Festbier; Amber, Low Hops, Medium Malt

Zero Gravity Oktoberfest • 9.5
5.4% ABV - St. Burlington, Vermont Märzen Lager; Malt, Hint of Hops (Limited Supplies)

Kronnenbourg 1664 Blanc • 9.5
5% ABV - 7 IBU - Strasbourg, Alsace, FR Wheat Beer; Light Spice, Smooth Citrus, Well Rounded

Vault Teller Pils • 9.5
4.9% ABV - 45 IBU - Yardley, PA Pilsner; Rounded, Light, Slightly Hoppy, Low Malt

Kane Head High IPA • 9.5
*6.6% ABV - 80 IBU - Ocean Township, NJ American Style IPA,
Dry Finish, Crisp, Slight Pine, High Hops*

Shipbottom Imperial Pumpkin • 9.5
9.4% ABV - Shipbottom, NJ Pumpkin Pie Spice, Vanilla Bean, Darker

Ironbound Devils Harvest • 9.5
5% ABV - Asbury, NJ Cider; Tart Cherry, Bright Acidity of Cranberries

Lawson's Hazy Rays • 10
5.3% ABV - Stratford, CT Hazy IPA, Low Bitterness, Juice Tropical Fruit Character

WINE

6 oz 10 oz Bottle

*Additional wines available by the bottle, please ask
your server for full list. Vintages subject to change.*

Chardonnay

Bridge Street, Napa Valley 10 16.5 40

Bread & Butter, Napa Valley 12.5 21.5 48

Duckhorn, Napa Valley 15 25 58

Sauvignon Blanc

Chateau St. Michelle, WA 12.5 21.5 48

Arona, Marlborough, NZ 14 24.5 52

Interesting Whites

Caposaldo, Moscato 10 16.5 40

San Angelo, Pinot Grigio 10 16.5 40

Maximin, Riesling, Mosel, DDR 14 24.5 52

Sparkling

Moletto, Prosecco, IT (187 ml) 9

Domaine Chandon, CA (187 ml) 14

Moet Chandon Imperial, FR (187 ml) 18

Rosé

The Beach, Provence 12 17.5 40

Aime Roquesante Rose 2020, Provence 11 18 42

Whispering Angel, Cotes de Provence 15 23 55

Cabernet Sauvignon

Bridge Street, California 10 16.5 40

Aviary, Napa Valley 12.5 21.5 48

Stags Leap Artemis, Napa Valley 25 40 110

Merlot

Robert Hall, Paso Robles, CA 12.5 21.5 48

Pinot Noir

Martin Ray, Sonoma, CA 12 20 45

Stoller, Willamette Valley, OR 15.5 26 60

Interesting Reds

Vega Sindoa, Tempanillo Navarra, ESP 12 20 45

Cueva de las Manos, Malbec, Argentina 12 20 45

Dry Creek Vineyard, Red Zinfandel, Sonoma 15 25 57

Borgo Scopeto, Super Tuscan 15.5 26 60

RED WINE FLIGHTS

3 - 2oz Glasses

West Coast Reds 24.

Robert Hall Merlot, Paso Robles, CA
Stoller Pinot Noir, Willamette, OR
Aviary Cabernet, Napa Valley, CA

Fruit, Earth & Spice 22.

Cueva de las Manos Tempranillo, ESP
Dry Creek Zinfandel, Sonoma, CA
Borgo Scopeto, Super Tuscan, IT

WHITE WINE FLIGHTS

3 - 2oz Glasses

Sweet & Rose 22.

Caposaldo Moscato, Veneto, IT
Maximin Riesling, Mosel, DDR
Aime Roquesante Rose, Provence, FR

Dry Whites 22.

San Angelo Pinot Grigio, Veneto, IT
Cht St Michelle Sauv Blanc, Columbia, WA
Arona Sauvignon Blanc, Marlborough

CANS & BOTTLES

Lone Eagle Station Haus • 9.5 | Carlsberg Pilsner (5.0% ABV) • 6.5 | Founders All Day IPA (4.7% ABV) • 6.5 | Vine Shine IPA (6.5% ABV) • 8
Zero Gravity Madonna (8% ABV, Double IPA) • 9.5 | Left Hand Nitro Milk Stout (6% ABV) • 9 | Glutenberg Blonde (Gluten free, 4.5% ABV) | 8 Miller Lite • 5.5
Yuengling Lager • 5.5 | Michelob Ultra • 5.5 | Stella Artois • 6.5 | Guinness Pub Draught (5.6% ABV) • 6.5 | Modelo Especial (4.4% ABV) • 6.5
Stateside Pineapple Hard Seltzer (5% ABV) • 6.5 | Surfside Hard Iced Tea (5% ABV) • 6.5 | Shipbottom Cider Donut Cider (5.5% ABV) • 7

NON ALCOHOLIC BEER | Erdinger Weissbier • 6.5 | Athletic Upside Dawn Golden Ale • 6.5 | Athletic Run Wild IPA • 6.5