

Brunch at Lambertville Station

STARTERS

Lobster and Crab Bisque

Cup- \$10 Bowl- \$14

French Onion Soup

Crock-baked and topped with bubbling Swiss cheese- \$8

Gazpacho

Cup- \$6 Bowl- \$8

EGGS

ALL OF OUR EGG DISHES ARE MADE WITH EGGS FROM LOCAL CAGE-FREE CHICKENS

Classic Eggs Benedict

Poached eggs accented with hollandaise sauce and served with hash browns

- Grilled Canadian Bacon- \$12
- House-smoked Salmon- \$13
- Serrano ham and fresh basil- \$11

Quinoa Bowl

three poached eggs, fresh avocado, pan-fried quinoa with fresh whole wheat croutons and a drizzle of parsley oil- \$11

Local Omelette

Homemade Italian sausage and fresh Fulper Farms mozzarella with local seasonal vegetables folded into a fluffy three egg omelette, served with hash browns- \$12

Brunch Crêpe

Three fluffy scrambled eggs folded into a crêpe with creamy brie cheese and topped with chunky spiced apples- \$11

Huevos Rancheros

A stack of crispy flour tortillas layered with refried beans, Spanish chorizo, pico de gallo, shredded lettuce, queso fresco, topped with three poached eggs, roasted tomato salsa and sour cream- \$11

French Toast Combo

Almond and brown sugar-crusting Texas toast, two scrambled eggs and sausage links, served with maple syrup- \$12

SALADS and ENTRÉES

Lobster and Crab Salad

Lobster claw, jumbo lump crab, baby watercress, chopped plum tomato, daikon radish and scallion on a bed of Boston bibb lettuce with our orange peppercorn vinaigrette- \$24

Chicken Salad with Walnuts

Roasted chicken with walnuts and fresh fruit in our honey mustard dressing- \$12

The Chopped Salad

A dozen seasonal vegetables tossed with shredded iceberg lettuce and our homemade Wisconsin Buttermilk Bleu Cheese dressing, served in a crispy wonton bowl- \$11 Add grilled chicken \$14

Classic Caesar Salad

Chopped romaine hearts tossed with classic Caesar dressing and topped with freshly baked croutons - Available with Shrimp \$16, Chicken \$14, Meyer's Steak \$20, Salmon \$16

Greek Shrimp Salad

Roasted peppers, hearts of palm, artichokes, tomato, onion, olives and hand-picked greens, tossed in a classic Greek vinaigrette and topped with feta cheese and grilled colossal shrimp- \$16

Ahi Tuna Salad

Grilled sushi-grade tuna served rare on a chopped salad of seven lettuces and stir-fry vegetables tossed in a light Asian dressing and served in a crispy wonton bowl- \$15

Fish and Chips

Beer-battered and served with French fries and rémoulade- \$13

SANDWICHES

Turkey and Brie

House-roasted breast of turkey and double cream brie cheese with raspberry mayonnaise, grilled in a panini press- \$14

Black Bean and Basmati Burger

Slow-cooked black turtle beans and whole grain basmati rice, jalapeño and cumin, served with pepper jack cheese and guacamole on an eight grain wheat bun- \$11

Grilled Quinoa Wrap

A quinoa patty folded into a flour tortilla with lettuce, pico de gallo, roasted tomato salsa, Jack and cheddar cheeses- \$11

New England Lobster Roll

North Atlantic lobster claw tossed with celery and onion in a touch of mayonnaise, served in a house-baked top split bun- \$25

Thai Chicken Sandwich

Marinated chicken with pineapple salsa and arugula on a toasted egg knot roll with sesame-cashew butter- \$12

Elk Burger

Free Range red elk ground patty served on an English muffin with grilled onions, smoked mozzarella and tangy tomato chutney- \$15

Black Angus Burger- \$13

INCLUDES 2 TOPPINGS - EACH ADDITIONAL TOPPING 75¢
Swiss Aged Cheddar American Bacon
Caramelized Onions House-roasted Peppers
Mushrooms



All dishes are prepared using herbs **fresh** from our garden, on display at the end of the dining platform.

Local Farm Suppliers:

Rick's Egg Farm, Kintnersville, PA
Blooming Glen Farm, Souderton, PA
Leidy's Farm, Souderton, PA
Twin Bull Farm, Kingwood, NJ
Van Ness Family Farm, Delaware Twp., NJ
Fulper Family Farmstead, Lambertville, NJ
Rich's Gourmet Mushrooms, Stockton, NJ
None Such Farm, Buckingham, PA