

# Lunch at Lambertville Station

## APPETIZERS

### **Lobster and Crab Bisque**

Cup 10 Bowl 14

### **Gazpacho ❖**

Cup 5 Bowl 6

### **French Onion Soup ❖**

Crock-baked and topped with bubbling Swiss cheese 8

### **Rustic Flatbread**

Smoky bacon, arugula, caramelized onion, dried cranberries and smoked mozzarella baked onto a crispy grilled flatbread crust 11

### **Frizzled Brussel Sprouts**

Flash fried and tossed with cashews in our Asian dipping sauce 10

### **Calamari**

Flash-fried and served with marinara and an Asian sauce for dipping 12

### **BLT Sliders**

Slow and low roasted pork belly with a pepper crust, grilled and served on Texas toast with bibb lettuce, sliced tomatoes and chipotle mayonnaise 12

## SALAD ENTRÉES

### **The Chopped Salad ❖**

A dozen assorted seasonal vegetables tossed with shredded iceberg lettuce and our homemade Wisconsin Buttermilk Bleu Cheese dressing and finished with sea salted potato crisps 11 Add grilled chicken 14

### **Greek Shrimp Salad ❖**

Grilled colossal shrimp atop hand-picked greens, roasted peppers, hearts of palm, artichoke, tomato, onion and olives, tossed in a classic Greek vinaigrette and topped with feta cheese 16

### **Arugula and Turkey Salad ❖**

Diced turkey London Broil with baby arugula, fresh blueberries, tender farro, diced apples, white balsamic and olive oil, finished with English blueberry stilton and toasted almonds 14

### **Lobster and Crab Salad ❖**

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

### **Classic Caesar Salad ❖**

Chopped romaine hearts tossed with classic Caesar dressing and topped with freshly-baked croutons - available with Shrimp 16, Chicken 16, Salmon 18 or Meyer's Steak 20

#### **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

Shibumi Farm, Princeton, NJ - Goat Hill Farm, Lambertville, NJ

Sansone's Farm, Hopewell, NJ

**❖ This item can be prepared Gluten Free; please inform your server  
(Not for extreme cases)**

## SANDWICHES

### **Turkey and Brie Sandwich**

Sliced turkey breast and double cream brie cheese with raspberry mayonnaise, grilled in a panini press 14

### **Black Bean and Basmati Burger**

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

### **Classic Gyro**

Your choice of chicken or lamb served on a pita with lettuce, tomato, red onion and tzatziki sauce, accompanied by a Greek salad 12

### **Grilled Quinoa Wrap**

A quinoa patty folded into a flour tortilla with fresh spinach, pico de gallo, roasted tomato salsa, Jack and cheddar cheeses 11

### **French Dip Cheesesteak ❖**

Sliced, slow roasted Certified Angus beef piled high on a French baguette with sautéed onions, melted white cheddar and horseradish au jus for dipping 13

### **Grilled Chicken Sandwich ❖**

Chicken breast topped with house crafted bacon, onion, golden raisin jam and melted white cheddar cheese on a toasted brioche bun 13

### **French Lobster Roll ❖**

Large chunk lobster claws tossed in celery, onion and a touch of mayonnaise stuffed into a freshly baked croissant pocket 24

### **Black Angus Burger 13 ❖**

INCLUDES 2 TOPPINGS - EACH ADDITIONAL TOPPING 75¢

Swiss Aged Cheddar American Bacon Caramelized Onions Mushrooms  
House-roasted Peppers

## ENTRÉES

### **Fish Taco**

Pan-blackened White River Basa with lettuce, tomato, pico de gallo, Jack and cheddar cheeses rolled in a fresh flour tortilla, served with black beans and Cuban rice 13

### **Fish and Chips**

Beer-battered and served with French fries and rémoulade 13

### **Crab Cake**

Chesapeake-style colossal lump crab cake baked with Meyer lemon butter, served with quinoa rice pilaf and seasonal vegetables 17

### **Maple Mustard Salmon ❖**

Pan-seared salmon fillet topped with a whole grain mustard-maple scented glaze, served with rice and seasonal vegetables 15

### **Jambalaya**

A classic blend of chicken, sausage, fish, scallops and shrimp simmered in a spicy Creole sauce, served over Southern red rice 15

### **Seafood Crêpe**

Shrimp, scallops, lobster, crab and whitefish, spinach and tomatoes simmered in a local Moscato wine sauce and served with seasonal vegetables 15

### **Kimchi Tuna ❖**

Pepper crusted and pan seared sushi-grade tuna with Korean style kimchi atop seasoned nishiki sticky rice and a touch of wasabi 16

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(Not for extreme cases)*