

# 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- \$5 Bowl- \$6

### **Mini Pastry Basket**

Freshly baked pastries- \$9

### **Yogurt Parfait**

Fulper Farms yogurt topped with seasonal fruit compote and our popular house-made granola \$5

### **Cheese Blintzes**

Ricotta, Neufchâtel and chèvre folded into a tender crêpe shell, with seasonal fruit compote- \$7

## EGGS

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

### **Eggs Benedict**

Poached eggs over your choice of crispy local bacon or grilled Canadian bacon, atop fresh baked crostini accented with hollandaise sauce and served with hash browns- \$12

### **Three Cheese Omelet**

Monterey jack, American and cheddar cheese omelet, served with hash browns, sausage and fresh baked Italian bread- \$11

### **French Toast Combo**

Almond and brown sugar crusted Italian bread, two scrambled eggs and sausage links, served with maple syrup- \$12

### **Bacon Breakfast Bowl**

Three scrambled eggs melted with smoked mozzarella, with hash browns, scallions and chopped crispy local bacon - \$12

### **Huevos Rancheros**

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

### **Brunch Crêpe**

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

## SALADS and ENTRÉES

### **Lobster and Crab Salad**

Lobster claw, jumbo lump crab, snow pea shoots, 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, and finished with sea salted potato crisps-\$11 add grilled chicken \$14

### **Arugula and Turkey Salad**

Baby arugula and grilled turkey breast tossed in our basil balsamic vinaigrette, topped with roasted beets, sliced apples, pears, crumbled blue cheese, dried cranberries and candied pecans- \$14

### **Poké Tuna Salad**

Hawaiian-inspired sushi tuna diced and tossed with sweet and spicy chili sauce with diced melon, cucumber, peppers and onions over Boston bibb lettuce, finished with sesame, toasted coconut and snow pea shoots- \$14

### **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, Meyer's Steak \$20

### **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

### **Fish and Chips**

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

## SANDWICHES

### **Turkey and Brie**

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 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 fresh spinach, pico de gallo, roasted tomato salsa, Jack and cheddar cheeses- \$11

### **Black Angus Burger- \$13**

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

### **Grilled Chicken Sandwich**

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

### **Turkey Avocado**

Sliced turkey breast with fresh spinach, tomato, Swiss and avocado on grilled flatbread with a touch of ranch dressing- \$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



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