

Lunch at Lambertville Station

SOUPS

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

Rustic Flatbread

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

Chicken Salad with Walnuts

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

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

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

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

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

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

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

SANDWICHES

Turkey and Brie Sandwich

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, whole grain basmati rice, jalapeño and cumin, served with pepper Jack cheese and guacamole on an 8 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

Turkey Avocado

Sliced turkey breast with fresh spinach, tomato, Swiss and avocado on a grilled flatbread with a touch of ranch dressing- \$13

French Dip Cheesesteak

Sliced, slow roasted Certified Angus beef piled high on a French baguette with sautéed onions, melted horseradish-white cheddar and 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 all 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 roasted potatoes 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

Cauliflower Nachos

Corn nacho encrusted cauliflower steak, topped with traditional toppings, salsa and sour cream- \$11

Jambalaya

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

Summer Seafood Crêpe

Shrimp, scallops, lobster, crab and whitefish, spinach and tomatoes simmered in a Moscato-tarragon sauce and served with seasonal vegetables- \$15



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