



BRUNCH

STARTERS

- Homemade Bread Basket (V) • 6
whipped vermont butter
- Lobster and Crab Bisque • Cup 15/Bowl 19
- French Onion Soup (GF) • 12
- Frizzled Brussels Sprouts (V) • 14
local pork belly • hot honey
- Calamari • 16
marinara • jalapeño aioli • teriyaki • sweet chili
- Margherita (V) • 11
fresh mozzarella • tomato pomodoro
Add serrano or soppressata 8
- Rustic Flatbread • 15
smoky bacon • caramelized onions • arugula
dried cranberry • smoked mozzarella
- Station Nachos (V) • 14
house potato chips • refried beans
pico de gallo cheese • sour cream
add avocado 4
- Ancho Mushroom Tostada (V) • 13
black bean • queso fresco • avocado

SALADS

- Greek (V, GF) • 13
hand-picked greens • roasted peppers • hearts of palm
artichokes • tomatoes • onions • olives • feta cheese
Add: Shrimp 15 • Chicken 11 • Salmon 16 • Steak 17
- Classic Caesar (GF) • 12
Add: Shrimp 15 • Chicken 11 • Salmon 16 • Steak 17
- Chopped Salad (V, GF) • 16
broccoli • carrot • cucumber • onion • celery • tomato
zucchini • squash • snow pea shoots • iceberg
romaine • radicchio • blue cheese • ranch
Add: Shrimp 15 • Chicken 11 • Salmon 16 • Steak 17
- Lavender Chicken Salad (GF) • 22
marinated chicken breast • lemon poppy dressing
berries • arugula • candied walnuts
- Lobster and Crab (GF) • 34
lobster claw • jumbo lump crab • baby watercress
plum tomatoes • scallion • bibb lettuce
orange peppercorn vinaigrette

SANDWICHES

- Black Angus Burger (GF) • 16
includes 2 toppings. each additional topping is \$1.50
swiss • aged cheddar • american • bacon
peppers • caramelized onions • mushrooms
- Turkey Rachael (GF) • 15
swiss • rye • thousand island • coleslaw
- South Philly Porto (V, GF) • 17
smoked portobello • broccoli rabe • aged provolone
long hots • fennel aioli • torpedo
- Wagyu Pastrami (GF) • 23
uncured beef • kaiser • coleslaw • dijon sauce
- Quinoa & Black Bean (V, GF) • 15
pepper jack • avocado • multigrain
- Baked Crab Cake Sandwich • 26
remoulade • brioche

MAINS

- Eggs Benedict (GF) • 18
poached eggs • english muffin • hollandaise • home fries
choice of: spinach & tomato • canadian bacon
local bacon • smoked salmon
- Steak and Eggs (GF) • 28
angus flat iron • scrambled eggs
toasted english muffin • home fries • frizzled onions
- Breakfast Tacos (GF) • 20
chorizo • cheddar • scrambled eggs • refried beans
pico de gallo • chipotle cream • home fries
- Breakfast Quesadilla • 22
bacon • jack & cheddar
scrambled eggs • avocado • home fries
- Poke Chicken • 18
sweet chili teriyaki • cucumber • avocado
brown rice • wonton • sesame • kimchi
- Fish & Chips • 22
white river basa • fries • slaw • remoulade

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(GF) Can be prepared Gluten Free, but not for extreme cases. • (V) Vegetarian

All credit/debit card transactions will include a 3.5% credit card processing fee



DRINKS

HOUSE CRAFTED COCKTAILS

- Rose Gold • 15** *Juicy, Easy Drinking, Semi-Sweet*
Stoli Raspberry, Combiar Framboise, Berentzen Pear, St. Germain, Pineapple Juice, Lemon Juice, Orange Bitters, Prosecco
- The Orchard • 15** *Bright, Apple + Pear Flavors Dancing with Spices, Slightly Acidic*
Misunderstood Ginger Whiskey, Berentzen Apple, St. George Spiced Pear, Chai Syrup, Orange Bitters, Lemon Juice
- Mezgaloma • 15** *Slightly Acidic, Easy Sipping, Mild Smoke, Notes of Pink Grapefruit + Blood Orange*
Mezcal Union Uno, Blood Orange Liqueur, Lime Juice, Agave, Grapefruit Soda
- Johnny Applejack • 15** *Cranapple, Baking Spices, Ginger*
Sourland Cranberry Vodka, Lairds Applejack, Ginger Syrup, Lemon Juice, Angostura Bitters Ginger Beer
- Trip to Oaxaca (waa.haa.kuh) • 16** *Balanced, Spirit Forward, Fruity Flavors with a hint of Smoke + Spice*
La Puritita Verda Mezcal, Mezcal Union Uno, St. Germain, Pama, Combiar Pamplemousse, Agave, Orange Bitters
- I'm So Chai • 14** *Autumny, Spices, Semi-Sweet*
Captain Morgan, Licor 43, Domaine de Canton, Lairds Applejack, Chai Syrup, Lemon Juice
- The Sandman • 16** *Smooth, Well Rounded, Poundable*
Barr Hill Gin, Drambuie, Ginger Syrup, Fresh Lemon Juice
- The Don's Negroni • 20** *A Tequila Negroni Twist, Simple Yet Complex*
Don Alberto Reposado, Lo-Fi Gentian Amaro, Carpano Antica Sweet Vermouth, Citrus Bitters
- The Offering • 19** *Spirit Forward, Notes of Spices, Honey, Herbs, + Orange*
All Points Pot Still Rye, Vecchio Amaro Del Capo, Casals Vermouth, Drambuie, Peychud, Angostura Bitters

BARREL PROGRAM

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

Broad Street Twin 6 • 9.5
5.6% ABV Bristol, PA English Style Porter, Notes of Toffee, Chocolate, and Biscuit

Shipbottom Pumpkin Ale • 10
9.4% ABV Beach Haven, NJ Pumpkin Pie Spices, Vanilla Bean, Essence of Autumn in a Beer

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

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

Lawsons Hazy Rays • 10
5.3% ABV Stratford, CT Hazy IPA, Juicy, Citra and Mandarina Bavaria

Zero Gravity Oktoberfest • 9.5
5.4% ABV Burlington, VT Marzen, Malt Flavor, Hint of Hops

WINE

6 oz 10 oz Bottle

More wines available by the glass/bottle, please ask your server for full wine 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	12.5	21.5	48
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

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	30	45	125
Cakebread Napa Valley	30	45	125

Merlot & Merlot Blends

Robert Hall, Paso Robles, CA	12.5	21.5	48
Chateau St. Michelle Red Blend 2018	15	25	58

Pinot Noir

Martin Ray, Sonoma, CA	12	20	45
Stoller, Willamette Valley, OR	15.5	26	60

Interesting Reds

Vega Sindoa, Temperanillo Navarra, ESP	12	20	45
Lotte 44 Malbec 2022	15	25	57
Dry Creek Vineyard, Red Zinfandel, Sonoma	22	37	85
Borgo Scopeto, Super Tuscan	15.5	26	60
The Prisoner 2019 Napa Valley	25	40	110
Pessimist 2020 Paso Robles, CA	15	25	57

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

Carlsberg Pilsner (5.0% ABV) • 6.5 | Founders All Day IPA (4.7% ABV) • 6.5 | Vine Shine IPA (6.5% ABV) • 8 | Jersey Vice Fruited Sour • 7
Zero Gravity Madonna (8% ABV, Double IPA) • 9.5 | 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) • 8
High Noon Grapefruit • 8 | Surfside Hard Iced Tea (5% ABV) • 8 | Surfside Hard Peach Iced Tea (5% ABV) • 8 | Miller High Life (4.6% ABV) • 5.5

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