



Lambertville Station Easter Brunch



Appetizers

Lobster & Crab Bisque
cup • \$15, bowl • \$19

Cream of Asparagus
with Lemon Crème Fraiche
cup • \$8, bowl • \$11

Mixed Greens Salad • \$12
mixed lettuces, grape tomatoes, carrots,
cucumber, honey mustard dressing

Caesar Salad • \$13

Arugula Salad • \$17
spinach, arugula, strawberries, blueberries,
cucumbers, goat cheese, strawberry vinaigrette

Asparagus & Egg Salad • \$15
poached asparagus, scallions,
hard-boiled egg, red wine vinaigrette black pepper

Brie & Roasted Grape Tart • \$18
whipped brie & roasted grape tart
finished with an almond crumble

Deviled Easter Eggs • \$12

Calamari • \$18
marinara, sweet chili

Yogurt & Granola
bowl • \$14

Chez Alice Pastry Basket • \$21
sweet breads, croissants &
danish butter, jam & lemon curd



Entrées

Brunch Flatbread • \$20
bacon, scrambled eggs, pepper jack & cheddar cheese

Eggs Benedict • \$18
poached eggs, english muffin, hollandaise,
home fries, choice of: spinach & tomato,
Canadian bacon or smoked salmon

Steak & Eggs • \$34
10oz strip steak, scrambled eggs,
toasted english muffin, home fries

Three Egg Omelet • \$18
choice of western – ham, peppers, onion, & cheddar
or florentine – spinach & tomato

Breakfast Bowl • \$20
sausage, poached egg, breakfast
potatoes hollandaise sauce

Avocado Toast • \$18
mashed avocado on multigrain toast,
pickled vegetables, mixed greens
add two poached eggs • \$6

French Toast • \$17
blueberry ginger compote, maple whipped butter
add a side of sausage • \$4

Grilled Chicken Cordon Bleu Sandwich • \$18
ham, swiss, garlic aioli, choice of fries or chips

Black Angus Burger • \$17
includes 2 toppings, each additional \$1.50
swiss, aged cheddar, american, bacon, peppers,
caramelized onions, mushrooms

Pepper Crusted Salmon • \$29
dill cream sauce, baby bok choy, marble potatoes

Roasted Stuffed Eggplant • \$28
fresh seasonal vegetables, wild mushroom risotto

Pappardelle in Rabbit Ragu • \$32
hand made pasta, ricotta