LITE FARE

STARTERS

Lobster and Crab Bisque • Cup 15 / Bowl 19

French Onion Soup (GF) • 14

Crispy Fried Cauliflower (VE) • 14
general tso's sauce • sesame • scallions

Calamari • 18
marinara • sweet chili

Margherita Flatbread (V) • 14
tomato • mozzarella • torn basil
Add serrano ham or soppressata $8

Rustic Flatbread • 17
smoky bacon • caramelized onions • arugula
dried cranberry • smoked mozzarella

Station Nachos (V) • 16
house potato chips • black beans
pico de gallo • cheese • sour cream
add avocado *+4*

SALADS

Mixed Green Salad (GF, V) • 12
mixed lettuces • grape tomatoes • carrots
cucumber • honey mustard dressing

Greek (GF, V) • 14
hand-picked greens • roasted peppers • hearts of palm
artichokes • tomatoes • onions • olives • feta cheese

Classic Caesar (GF) • 13

Roasted Vegetable Chopped Salad (GF, V) • 17
roasted butternut squash • sweet potatoes • cauliflower
radicchio romaine • pumpkinseeds • manchego • fig balsamic

Citrus Salad (GF, V, TN) • 16
orange • blood orange • grapefruit • fennel,
escarole • hazelnuts • shaved parmesan

Lobster and Crab (GF) • 34
lobster claw • jumbo lump crab • baby watercress
plum tomatoes • scallion • bibb lettuce
orange peppercorn vinaigrette

add shrimp 15 • chicken 11 • salmon 16 • steak 17

SANDWICHES + WRAPS

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

Lettuce Wraps (V) • 17
choice of beef, chicken, or tofu • kimchi,
pickled vegetables • shiso leaf • cucumber • jalapeno

Baked Crab Cake Sandwich • 26
remoulade • brioche

MAINS

Jambalaya (GF) • 28
scallops • shrimp • sausage • fish • chicken • red rice

Steak Frites (GF) • 38
grilled 10 oz grassfed strip steak • fries • crispy onions
brandy peppercorn demi glace

Pan Roasted Salmon • 32
butternut squash risotto cake • baby bok choy
maple mustard sauce

Fish Tacos (GF) • 22
blackened basa • cheddar • jack • lettuce • pico de gallo
chipotle cream • red rice and beans

Mushroom & Lentil Cottage Pie (VE, GF) • 26
mushroom lentil stew • peas • butternut squash
spinach browned mashed potato • crispy parsnips

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

11.4.2025

DRINKS

HOUSE CRAFTED COCKTAILS

The Cardinal • 15
Festive Twist on a Cosmo, Cranberry forward, Herbal Notes
Tito's Handmade Vodka, Boggs Cranberry Liqueur, Chambord, Blood Orange Liqueur, Rosemary Syrup, Lime Juice

Jalisco Romance • 14
Refreshing, Orangey, Light Grapefruit Notes
Corralejo Reposado, Aperol, Combier Pamplemousse, Orange Bitters, Lime Juice, Lemon-Lime Soda

Smoky Raven • 16
Tiki style, Rum forward, Light smoke
Zacapa 23, Goslings Dark Rum, Amaro Averna, Union Mezcal, Pineapple Juice,Chai Syrup, Angostura Bitters, Orange Bitters

Black and Blood • 15
Blackberry, Blood Orange, Baking Spices
Five Springs Blood Orange Bourbon, Sagamore Rye, Jacquins Blackberry Brandy, Amaro Montenegro, Angostura Bitters

The Sandman • 16
Smooth, Well Rounded, Poundable
Barr Hill Gin, Drambuie, Ginger Syrup, Fresh Lemon Juice

Lost in the Wormwoods • 20
Herbaceous, Whiskey Forward
Woodford Double Oak, Yellow Chartreuse, Rosemary Syrup, 200th Anniversary Angostura Bitters, Orange Bitters

Kita-dake (Mount Kita) • 17
Whiskey Forward, Warm Oak, Crisp Spice, Slight Notes of Pear & Apple
Lambertville Station Single Barrel PX Kaiyo Whisky, Lillet Blanc Dry Vermouth, Trakal Patagonian Liqueur, Carpano Antica Sweet Vermouth, Benedictine, Apple Blossom Bitters

THE CLASSICS

The Station Old Fashioned • 15
Buffalo Trace Bourbon, Peychaud & Orange Bitters, Luxardo Cherry Syrup, Orange Slice, Luxardo Cherry

Lambertville Station Espresso Martini • 17
Stoli Vanilla Vodka, Goofy Bandit Coffee Liqueur, Simple Syrup, Espresso

BARREL AGED COCKTAILS (LIMITED AVAILABILITY)

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

SPECIALTY MOCKTAILS

Don't Call Me Shirley • 7
Ginger Ale, Grenadine, Lime Juice, Cranberry Juice

Across the Cosmos • 11
Seedlip Garden 108, Major Peters Triple Sec, Lime juice, Cranberry Juice

Spicy Badger • 11
Seedlip Grove 42, Chai Syrup, Lemon Juice, Badger Ginger Beer

DRAFT BEER

Lone Eagle Station Haus • 8
5% ABV – Flemington, NJ, German Lager, Festbier, Amber, Low Hops, Medium Malt

Kane Head High IPA • 8
6.6% ABV – 80 IBU - Ocean Township, NJ, American Style IPA, Dry Finish, Crisp, Slight Pine, High Hops

Kronnenbourg 1664 Blanc • 8
5% ABV – 7 IBU - Strasbourg, Alsace, FR Wheat Beer, Light Spice, Smooth Citrus, Well Rounded

Downeast Blackberry Cider • 7
5.1% ABV – East Boston, MA, Semi-sweet, Refresting, Subtle Tartness

Three 3's Back to Reality • 9
6% ABV – Hammonton, NJ, Hazy IPA, Ripe Orange Peel, Citrus, Dry Hops

Miller Lite • 4
4.2% ABV – Milwaukee, WI, American Pilsner, Lite Beer

Michelob Ultra • 4
4.2% ABV – St. Louis, MO, American Light Lager, Crisp

Ship Bottom Local Stout • 9
5.5% ABV Beach Haven, NJCoffee Stout, Notes of Coffee, Almond Butter, Chocolate, and Oatmeal, Creamy Mouthfeel

WINE

More wines available by the glass/bottle, please ask your server for full wine list. Vintages subject to change

	6 oz	10 oz	Bottle
Sparkling			
Moletto, Prosecco, IT (200 ml)	10		
La Furlan Prosecco Rosé (200 ml)	10		
Domaine Chandon, CA (187 ml)	14		
Moet Chandon Imperial, FR (187 ml)	18		
Sauvignon Blanc			
Chateau St. Michelle, WA	12.5	21.5	48
Arona, Marlborough, NZ	14	24.5	52
Chardonnay			
Bridge Street, Napa Valley	10	16.5	38
Bread & Butter, Napa Valley	12.5	21.5	48
Duckhorn, Napa Valley	15	25	58
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
Rosé			
Aime Roquesante Rose 2020, Provence	11	18	42
Notorius Pink Rosé	13	21	48
Whispering Angel, Cotes de Provence	15	23	55
Pinot Noir			
Martin Ray, Sonoma, CA	15.5	26	60
Stoller, Willamette Valley, OR	15.5	26	60
Merlot & Merlot Blends			
Robert Hall, Paso Robles, CA	12.5	21.5	48
Chateau St. Michelle Red Blend 2018	15	25	58
Cabernet Sauvignon			
Bridge Street, California	10	16.5	38
Aviary, Napa Valley	12.5	21.5	48
Stags Leap Artemis, Napa Valley	30	45	125
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
Carpineto Dogajolo, Super Tuscan	15.5	26	60
The Prisoner 2019 Napa Valley	25	40	110
Pessimist 2020 Paso Robles, CA	15	25	57

WHITE WINE FLIGHTS
3 – 2oz Glasses

Sweet & Rose 24.
Caposaldo Moscato, Veneto, IT
Maximin Riesling, Mosel, DDR
Aime Roquesante Rose, Provence, FR

Dry Whites 24.
San Angelo Pinot Grigio, Veneto, IT
Cht St Michelle Sauv Blanc, Columbia, WA
Arona Sauvignon Blanc, Marlborough

RED WINE FLIGHTS
3 – 2oz Glasses

West Coast Reds 26.
Robert Hall Merlot, Paso Robles, CA
Stoller Pinot Noir, Willamette, OR
Aviary Cabernet, Napa Valley,CA

Fruit, Earth & Spice 24.
Cueva de las Manos Tempranillo, ESP
Dry Creek Zinfandel, Sonoma, CA
Carpineto Dogajolo

CANS & BOTTLES

Carlsberg Pilsner *(5.0% ABV)* • 6.5 | Founders All Day IPA *(4.7% ABV)* • 6.5
Zero Gravity Madonna *(8% ABV, Double IPA)* • 9.5 | Yuengling Lager • 5.5 | Stella Artois • 6.5 | Guinness Pub Draught *(5.6% ABV)* • 6.5
Modelo Especial *(4.4% ABV)* • 6.5 | Stateside Black Cherry Hard Seltzer *(5% ABV)* • 8 | High Noon Grapefruit • 8 | Surfside Hard Iced Tea Variety *(5% ABV)* • 8
Miller High Life *(4.6% ABV)* • 5.5 | Shipbottom Apple Cider Donut (5.5% *ABV)* • 7.5 | Downeast Cider (5.1% ABV) • 6.5

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

10.10.2025