

Brunch at Lambertville Station

STARTERS

Lobster and Crab Bisque
Cup- \$10 Bowl- \$14

Snapper Soup
Cup- \$9 Bowl- \$13

French Onion Soup
Crock-baked and topped with bubbling Swiss cheese- \$8

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 Texas toast, two scrambled eggs and sausage links, served with maple syrup- \$12

Bacon Breakfast Bowl
Three scrambled eggs with melted smoked mozzarella served 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

Breakfast Burrito
Slow cooked shredded beef with scrambled eggs, onions & peppers, Jack & cheddar cheeses wrapped in a flour tortilla with a side of hash brown potatoes- \$13

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

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

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

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

Kimchi Tuna
Pepper crusted and pan seared sushi-grade tuna with Korean-style kimchi atop seasoned nishiki sticky rice and a touch of wasabi- \$15

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