

# Brunch at Lambertville Station

## STARTERS

### **Lobster and Crab Bisque**

Cup 10 Bowl 14

### **French Onion Soup** ❖

Crock-baked and topped with bubbling Swiss cheese 9

### **Mini Pastry Basket**

Freshly baked pastries 9

### **Cheese Blintzes**

Ricotta, Neufchâtel and chèvre folded into a tender crêpe shell, with seasonal fruit compote 7

### **Seared Tuna Tacos**

Pepper-crusted with wakame salad and sesame ginger sauce 15

### **Frizzled Brussels Sprouts**

Flash-fried and tossed with cashews in our Asian dressing 11

## EGGS

ALL OF OUR EGG DISHES ARE MADE WITH EGGS FROM LOCAL CAGE-FREE CHICKENS

### **Eggs Benedict**

Poached eggs over your choice of smoked salmon, tomato with fresh spinach, crispy local bacon or grilled Canadian bacon, atop fresh baked crostini accented with hollandaise sauce and served with hash browns 14

### **Three Cheese Omelet** ❖

Monterey Jack, American and cheddar cheese omelet, served with hash browns, sausage and fresh baked Italian toast 13

### **French Toast Combo**

Almond and brown sugar-crusted Texas toast, two scrambled eggs and sausage links, served with maple syrup 14

### **Avo Toast**

Toasted whole grain bread served open-faced with an avocado smear, two poached eggs and a drizzle of Calabrian chili oil 13

### **Bacon Breakfast Bowl** ❖

Three scrambled eggs with melted smoked mozzarella served with hash browns, scallions and chopped crispy local bacon 12

### **Huevos Rancheros**

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 13

### **Breakfast Quesadilla**

Scrambled eggs, chopped bacon, avocado and melted jack and cheddar cheese on a flour tortilla, accompanied by home fries and house-roasted tomato salsa 13

### **Brunch Crêpe**

Three scrambled eggs and creamy brie cheese, topped with chunky spiced apples 12

## SALADS and ENTRÉES

### **Lobster and Crab Salad** ❖

Lobster claw, jumbo lump crab, baby watercress and plum tomatoes on a bed of Boston bibb lettuce with our orange peppercorn vinaigrette 26

### **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 12 add grilled chicken 16

### **Classic Caesar Salad** ❖

Romaine hearts with classic Caesar dressing and topped with house made croutons - Available with Shrimp 17, Chicken 16, Salmon 18, Meyer's Steak 22

### **Chicken Salad with Walnuts** ❖

Roasted chicken with walnuts and fresh fruit in our honey mustard dressing 13

### **Greek Shrimp Salad** ❖

Grilled colossal shrimp atop hand-picked greens, roasted peppers, hearts of palm, artichokes, tomatoes, onions and olives, tossed in a classic Greek vinaigrette and topped with feta cheese 17

### **Station Meatloaf**

Our bacon-wrapped classic meatloaf, served with herb-roasted potatoes, finished with gravy 15

### **Fish and Chips**

Beer-battered and served with French fries and rémoulade 13

### **Crab Cake**

Chesapeake-style lump crab cake baked with Meyer lemon butter, served with cous cous primavera and Old Bay remoulade 17

## 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 served with pepper jack cheese and guacamole on an eight-grain wheat bun 11

### **Grilled Quinoa Wrap**

Quinoa patty with fresh spinach, pico de gallo, roasted tomato salsa, Jack and cheddar cheeses 11

### **French Dip Cheesesteak** ❖

Slow-roasted Certified Angus beef piled high on a French baguette with sautéed onions, melted white cheddar and horseradish au jus for dipping 14

### **Grilled Chicken Sandwich** ❖

Chicken breast topped with bacon-onion jam over fresh baby spinach on a toasted brioche bun 13

### **Black Angus Burger 14** ❖

INCLUDES 2 TOPPINGS - EACH ADDITIONAL TOPPING \$1.50  
Swiss Aged Cheddar American Bacon Caramelized Onions House-roasted Peppers Mushrooms

❖ *This item can be prepared Gluten Free; please inform your server (Not for extreme cases)*