

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

Gazpacho ❖

Cup 6 Bowl 8

Mini Pastry Basket

Freshly baked pastries 9

Cheese Blintzes

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

Frizzled Brussels Sprouts

Flash-fried and tossed with cashews in our Asian dipping sauce 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 bread 13

French Toast Combo

Almond and brown sugar-crusting 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

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 13

Brunch Crêpe

Three fluffy scrambled eggs folded into a crêpe with creamy brie cheese and topped with chunky spiced apples 12

SALADS and ENTRÉES

Lobster and Crab Salad ❖

Lobster claw, jumbo lump crab, snow pea shoots, chopped plum tomatoes and scallion 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 ❖

Chopped romaine hearts tossed with classic Caesar dressing and topped with freshly baked croutons - Available with Shrimp 17, Chicken 16, Salmon 18, Meyer's Steak 22

Summer Chicken Salad ❖

Slow roasted chicken tossed with arugula, radicchio, blueberries, zucchini and carrots in a peach vinaigrette, finished with gorgonzola and toasted walnuts 14

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

Kimchi Tuna ❖

Pepper-crusting and pan-seared sushi-grade tuna with Korean-style kimchi atop seasoned nishiki sticky rice and a touch of wasabi 17

Fish and Chips

Beer-battered and served with French fries and rémoulade 13

Crab Cake

Chesapeake-style colossal lump crab cake baked with Meyer lemon butter, served with roasted potatoes and seasonal vegetables 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, 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

French Lobster Roll

Large chunk lobster claws tossed in celery, onions and a touch of mayonnaise stuffed into a freshly baked croissant pocket 25

Black Angus Burger 14 ❖

INCLUDES 2 TOPPINGS - EACH ADDITIONAL TOPPING \$1
Swiss Aged Cheddar American Bacon Caramelized Onions House-roasted Peppers Mushrooms

Grilled Chicken Sandwich ❖

Chicken breast topped with house roasted red peppers and Manchego cheese over baby arugula on a toasted brioche bun 13

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