

ARDSLEY STATION

FOOD • DRINK • COMMUNITY

LUNCH MENU



STATION REWARDS

EAT, DRINK, & EARN!

ASK YOUR SERVER FOR DETAILS.

SHAREABLES

SALADS

- CRAB CAKES * | 25⁹⁰ mixed greens, radish, remoulade
- BRUSCHETTA | 15⁹⁰ **VG** pimento cheese, red pepper jelly, radish
- DEVILED EGGS | 6⁹⁰ **GF** stone ground mustard, red pepper jelly, smoked paprika
- SOON-TO-BE-SOLD-OUT BBQ RIBS | 16.⁹⁰ **GF** bbq glaze, collard greens
- STREET CORN * | 16⁹⁰ shrimp, chorizo, cotija cheese, cilantro, pickled red onions, red pepper aioli, chips
- CHEESE & CHARCUTERIE (serves 2-3) | 26⁹⁰ three cheeses, three meats, shallot fig jam, okra, mixed olives, pecans, house bread
- WINGS | 15⁹⁰ choice of gochujang glaze, buffalo or hot honey, blue cheese or ranch dressing, pickled celery
- STATION QUESO | 14⁹⁰ **VG** pepperjack cheese, tomatoes, spinach, chips, house bread **add chorizo +\$2**
- CALAMARI | 18⁹⁰ andouille sausage, banana peppers, bbq glaze
- MEATBALLS * | 16⁹⁰ gochujang glaze, golden gravy, apple kimchi, benne seed, green onion
- CRAB DIP * | 19.⁹⁰ green chili, bacon, lemon , green onion, chips, house bread

- CHICKEN CHOP | 20⁹⁰ **GF** blue cheese, bacon, hearts of palm, tomato, cucumber, sunflower seeds, champagne vinaigrette
- BLACKENED SALMON CAESAR * | 22⁹⁰ parmesan, house caesar dressing, croutons
- STEAK WEDGE * | 23⁹⁰ **GF** tomato, bacon, pickled red onions, blue cheese dressing
- HARVEST | 17⁹⁰ **GF** **VG** seasonal fruit, feta, pecans, tarragon vinaigrette
- BLACKEND SHRIMP LOUIE | 22⁹⁰ **GF** avocado, tomato, cucumber, deviled eggs, louie dressing

PROTEIN

- CRAB CAKE | 14
- CHICKEN | 6
- STEAK | 10
- SALMON | 12
- SHRIMP | 8
- CALAMARI | 9

SIDES

- STATION FRIES | 6⁹⁰ **VG**
- TRUFFLE FRIES | 11⁹⁰ **VG**
- GNOCCHI | 8⁹⁰ **VG**
- SMOKED GOUDA GRITS | 6⁹⁰ **GF**
- TOMATO SOUP | 8⁹⁰ **GF** **VG**

OUR LOCAL VENDORS

- BELLA MIA PASTA
- GROW FOOD CAROLINA
- PECULIAR PIG
- GANNON ORGANICS
- PERC COFFEE ROASTERS
- OKATEE RIVER FARMS
- RHOOTMAN SHRUBS
- CROOK FACTORY

SANDWICHES

BURGERS

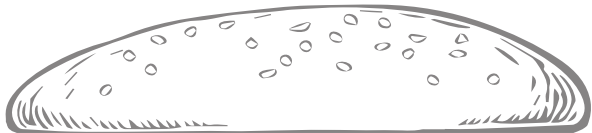
MAINS

ALL SANDWICHES SERVED WITH STATION FRIES

- PRIME RIB DIP * | 22⁹⁰ gruyere, horseradish aioli, au jus
- BEEF BIRRIA | 21⁹⁰ cotija, cilantro, pickled red onions, chimichurri aioli, consume
- SAVANNAH CUBANO | 19⁹⁰ gruyere, 12hr pork, ham, garlic aioli, mustard, pickles, banana peppers
- LOWCOUNTRY CLUB | 19⁹⁰ ham, turkey, pimento & gruyere cheeses, garlic aioli, bacon, lettuce, tomato
- CRAB CAKE * | 24⁹⁰ bacon jam, lettuce, tomato, remoulade
- CHICKEN MELT | 19⁹⁰ cheddar, bacon, lettuce, tomato, red pepper aioli
- HOT HONEY CHICKEN | 20⁹⁰ pimento cheese, red pepper aioli, pickles

SUB TRUFFLE FRIES | 3

SUB GLUTEN-FREE BUN | 2



ALL BURGERS SERVED WITH STATION FRIES

- SOUTHERN CHARM * | 21⁹⁰ pimento cheese, sneaky sauce, pickles
- HEATWAVE * | 21⁹⁰ smoked gouda, bacon, chimichurri aioli, pickled jalapenos
- DRIVE-IN * | 22⁹⁰ american cheese, bacon, lettuce, tomato, sneaky sauce, pickles
- STATION * | 21⁹⁰ cheddar, bacon jam, red pepper aioli, banana peppers
- FRENCH ONION * | 22⁹⁰ gruyere, caramelized & fried onions, garlic aioli

SUB TRUFFLE FRIES | 3

SUB GLUTEN-FREE BUN | 2



- BACKYARD BOLOGNESE | 25⁹⁰ pappardelle pasta, 12hr-pork, sausage, parmesan
- MUSHROOM GNOCCHI | 24⁹⁰ **VG** truffle cream sauce, garlic, shallot, arugula, tomato, feta
- SHRIMP & GRITS * | 24⁹⁰ smoked gouda grits, tasso gravy, green onion, aleppo
- STEAK FRITES * | 26⁹⁰ chimichurri two ways, truffle fries **add shrimp +\$8**

ALLERGEN GUIDE

- CONTAINS SHELLFISH **VG** VEGETARIAN
- CONTAINS NUTS **GF** GLUTEN FREE

GF – Gluten-Free Selection: Our gluten-free menu items are crafted to accommodate guests who wish to avoid gluten in their diets. However, please note that our kitchen is not a certified gluten-free facility, and cross-contact with gluten-containing ingredients may occur during preparation.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food bourne illness

If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than we pay in fees. We do not surcharge debit cards.

STATION LIBATIONS

REFRESHING

GET SMASHED | 13⁹⁰
vodka, aperol, limoncello, mint, seasonal fruit, soda

FORSYTH FRESCA | 13⁹⁰
ketel one peach & orange blossom, raspberry liqueur, lemon, soda

STATION SPRITZ | 12⁹⁰
hanson vodka, elderflower & bergamot liqueur, lemon, sparkling brut

SIPPERS

GINGER BLOSSOM | 12⁹⁰
gin, cucumber shrub. pomegranate, ginger, lemon

DARN GOOD SANGRIA | 12⁹⁰
red wine, blackberry brandy, apricot liqueur, orange and pineapple juice

BLOODY MARY | 10⁹⁰
house-infused pepper vodka, chilled shrimp & olive skewer

BROWN

STATION OLD FASHIONED | 15⁹⁰
woodford reserve personal selection, orange & whiskey barrel bitters, big rock

DON’T MESS WITH BETH | 14⁹⁰
yellowstone bourbon, amaro averna, aperol, lime, bitters, big rock

MARGARET'S MANHATTY | 15⁹⁰
woodford reserve personal selection, sweet vermouth, china-china, bitters

MARGARITAS

LA ÚLTIMA | 16⁹⁰
herradura reposado, grand marnier, agave, lime, big rock

BLOOD ORANGE | 13⁹⁰
reposado tequila, solerno blood orange, cranberry, agave, lime

JALAPEÑO | 14⁹⁰
jalapeño infused blanco tequila, naranja liqueur, agave, lime

ZERO PROOF

CIT-RUS GOT REAL | 8⁹⁰
rosemary, orgeat, lemon, soda

DOWNSHIFT | 9⁹⁰
amethyst blueberry-ginger, seasonal fruit, lemon, mint, soda

GARDEN PARTY | 9⁹⁰
cucumber shrub, ginger, pomegranate, lemon, soda

HAPPY HOUR
EVERY DAY
3-6PM & 9PM-CLOSE

\$3 OFF Station Libations
\$3 OFF All Wines by The Glass
\$2 OFF Bottled & Canned Beer
\$2 OFF Seltzers & Ciders
\$6 Wells
\$2 OFF Shareable Plates
Double Points for Reward Members

WINES | BY THE GLASS

BUBBLY	6 ^{oz}	9 ^{oz}	BTL
PROSECCO Zardetto DOC Brut, ITA	11 ⁹⁰	14 ⁹⁰	43
CHAMPAGNE Collet Brut, FRA	18 ⁹⁰	22 ⁹⁰	70
CAVA ROSÉ Los Dos Brut, SPA	9 ⁹⁰	13 ⁹⁰	39

WHITES	6 ^{oz}	9 ^{oz}	BTL
PINOT GRIGIO La Torre di Veglia delle Venezie, ITA	9 ⁹⁰	13 ⁹⁰	39
SAUVIGNON BLANC Stoneleigh Marlborough, NZL	12 ⁹⁰	16 ⁹⁰	49
SAUVIGNON BLANC Calvet Sancerre, FRA	16 ⁹⁰	21 ⁹⁰	62
VINHO VERDE Encostas Do Lima , POR	9 ⁹⁰	13 ⁹⁰	39
CHARDONNAY Moillard Bourgogne, FRA	16 ⁹⁰	21 ⁹⁰	62
CHARDONNAY Neyers Vineyards Carneros, CA	15 ⁹⁰	19 ⁹⁰	56

ROSÉ	6 ^{oz}	9 ^{oz}	BTL
PROVENÇAL Bieler 'Sabine' Aix-En-Provence, FRA	12 ⁹⁰	16 ⁹⁰	49
GRENACHE Hogwash , CA	11 ⁹⁰	14 ⁹⁰	43

REDS	6 ^{oz}	9 ^{oz}	BTL
PINOT NOIR Frédéric Esmonin 'Les Montvrières' Vin de France, FRA	12 ⁹⁰	16 ⁹⁰	49
PINOT NOIR Stoller Willamette Valley, OR	14 ⁹⁰	18 ⁹⁰	52
BORDEAUX Clarence Dillon 'Clarendelle by Haut Brion,' FRA	15 ⁹⁰	19 ⁹⁰	56
CABERNET Canyon Road , CA	9 ⁹⁰	13 ⁹⁰	39
CABERNET Bonterra Mendocino County, CA	14 ⁹⁰	18 ⁹⁰	53
RED BLEND Anadas Care Joven Roble, Cariñena, SPA	10 ⁹⁰	14 ⁹⁰	42
RED BLEND Daou 'Pessimist' Paso Robles, CA	12 ⁹⁰	16 ⁹⁰	49

WINES | BY THE BOTTLE

BUBBLY
CHAMPAGNE **Veuve Clicquot** Brut, FRA 135
CHAMPAGNE **Charles Heidsieck** Brut Réserve, FRA 99
CHAMPAGNE **Pol Roger Extra** Brut Réserve, FRA 107
CHAMPAGNE ROSÉ **Collet** Brut Rosé, FRA 88
CHAMPAGNE ROSÉ **Billecart Salmon** Brut Rosé, FRA 175

WHITES
ALBARIÑO **Terras Gauda** 'O Rosal' Rias Baixas, SPA 48
VERMENTINO **Guado al Tasso** Bolgheri, ITA 46
VIOGNIER **Mark Ryan** Columbia Valley, WA 70
SAUVIGNON BLANC **Rombauer** Napa Valley, CA 61
SAUVIGNON BLANC **Pré Semelé** Sancerre, FRA 70
CHARDONNAY **Chrisophe Patrice** Petit Chablis, FRA 57
CHARDONNAY **Diatom** Santa Barbara, CA 57
CHARDONNAY **Sonoma-Cutrer** Sonoma Coast, CA 57

REDS
PINOT NOIR **Moillard** 'Les Grands Epenots 1er Cru' Pommard, FRA 175
PINOT NOIR **Etude** Grace Benoist Ranch, Carneros, CA 57
NEBBIOLO **Bruno Giacosa** Alba, ITA 80
NEBBIOLO **Prunotto** Barolo, ITA 114
SANGIOVESE **Frescobaldi** Brunello Di Montalcino, ITA 105
SUPER TUSCAN **Tenuta di Arceno** 'Arcanum' Cab Franc Tuscany, ITA 190
RIOJA **Carlos Serres** Gran Reserva, SPA 77
CABERNET **Quattro Theory** Napa Valley, CA 87
CABERNET **Scattered Peaks** Napa Valley, CA 67
CABERNET **Silver Oak** Alexander Valley, CA 150
CABERNET **Mt. Brave** Mt. Veeder, Napa Valley, CA 160
MERLOT **Orin Swift** ‘You had me at Hell No’ CA 70
ZINFANDEL **Rombauer** Napa Valley, CA 68
ZINFANDEL **Ridge** ‘Benito Dusi Ranch’ Paso Robles, CA 70
MALBEC **Bodega Noemia** 'A Lisa' Patagonia, ARG 57
RED BLEND **Caymus** 'The Walking Fool' Suisun Valley, CA 70
RED BLEND **Fortunate Son by Hundred Acre** ‘The Diplomat’ Napa Valley, CA 330
RED BLEND **Mark Ryan** ‘Dissident’ Columbia Valley, WA 87
RED BLEND **Orin Swift** ‘8 Years in the Desert,’ CA 91
RED BLEND **Domaine Barville** Chateauneuf-Du-Pape, FRA 90
RED BLEND **Redolent** 'Brother From Another Mother’, OR 50
SHIRAZ **Molly Dooker** ‘The Boxer’ McLaren Vale, AUS 63
PETITE SIRAH **Stags’ Leap Winery** Napa Valley, CA 70



BEERS & SELTZERS

- Miller Lite 4⁹⁰
- Michelob Ultra 4⁹⁰
- Tecate 4⁹⁰
- Yuengling Lager 6⁹⁰
- Seasonal Service Brewing 6⁹⁰
- Guinness 7⁹⁰
- Terrapin High & Hazy IPA 6⁹⁰
- Allagash White 8⁹⁰
- Peroni 5⁹⁰
- Creature Comforts Tropicália IPA 7⁹⁰
- Creature Comforts Classic City Lager 6⁹⁰
- Seasonal Sour 6⁹⁰
- Seasonal High Noon 6⁹⁰
- Potter’s Petite Cider 6⁹⁰
- Athletic New Dawn Non-Alcoholic 4.90

BUILD YOUR OWN
MARINI

PICK YOUR
POISON

GIN
OR
VODKA

CHOOSE YOUR
STYLE

CLASSIC
DRY
DIRTY

CHOOSE YOUR
TRIM

TWIST
OLIVES
BLUE CHEESE OLIVES