

ARDSLEY STATION

FOOD • DRINK • COMMUNITY

DINNER MENU



STATION REWARDS
EAT, DRINK, & EARN!
ASK YOUR SERVER FOR DETAILS.

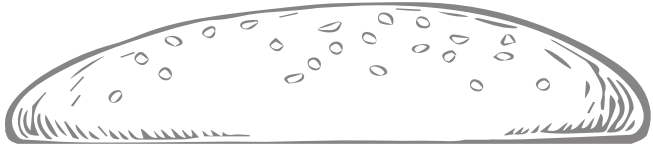
SHAREABLES

- BRUSCHETTA** | 15⁹⁰ **VG**
pimento cheese, red pepper jelly, radish
- STATION QUESO** | 14⁹⁰ **VG**
pepperjack cheese, tomatoes, spinach, chips, house bread
- SHRIMP ESQUITES *** | 16⁹⁰ **GF**
lardons, cotija cheese, cilantro, pickled red onions, red pepper aioli, chips
- CRAB CAKES *** | 25⁹⁰
mixed greens, radish, remoulade
- DEVEILED EGGS** | 6⁹⁰ **GF**
stone ground mustard, red pepper jelly, smoked paprika
- CHEESE & CHARCUTERIE** | 24⁹⁰
three cheeses, three meats, shallot fig jam, okra, mixed olives, pecans, house bread
- MUSSELS *** | 20⁹⁰
yellow coconut curry, creole tomato sauce, house bread
- TRUFFLE FRIES** | 11⁹⁰ **GF** **VG**
parmesan, garlic aioli
- BUTTERMILK FRIED OYSTERS *** | 15⁹⁰
hot honey, red pepper aioli, benne seed

HICKORY SMOKED IN-HOUSE

- SOON-TO-BE-SOLD-OUT BBQ RIBS** | 16.⁹⁰ **GF**
bbq glaze, collard greens
- WINGS** | 15⁹⁰ **GF**
choice of bbq glaze, white bbq, buffalo or hot honey, blue cheese or ranch dressing
- FISH DIP** | 17⁹⁰ **GF**
market fish, pickled red onions, caviar, club crackers

BURGERS



ALL BURGERS SERVED WITH STATION FRIES

- SOUTHERN CHARM *** | 21⁹⁰
pimento cheese, sneaky sauce, pickles
- STATION *** | 21⁹⁰
cheddar, bacon jam, red pepper aioli, banana peppers
- DRIVE-IN *** | 22⁹⁰
american cheese, bacon, lettuce, tomato, garlic aioli, pickles
- HOT HONEY CHICKEN** | 20⁹⁰
pimento cheese, red pepper aioli, pickles

SUB TRUFFLE FRIES | 3
SUB GLUTEN-FREE BUN | 2

OUR LOCAL VENDORS

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

SALADS

- CAESAR** 13⁹⁰ | 17⁹⁰
romaine, parmesan, house caesar dressing, croutons
- STATION WEDGE** 14⁹⁰ | 18⁹⁰ **GF**
romaine, tomato, lardons, pickled red onions, blue cheese dressing
- HARVEST** 14⁹⁰ | 18⁹⁰ **GF** **VG**
mixed greens, seasonal fruit, feta, pecans, tarragon vinaigrette
- CHOP** 15⁹⁰ | 19⁹⁰ **GF**
romaine, napa cabbage, blue cheese, bacon, hearts of palm, tomato, cucumber, sunflower seeds, champagne vinaigrette

PROTEIN

- CRAB CAKE | 14
- CHICKEN | 5
- STEAK | 10
- SALMON | 12
- SHRIMP | 8
- BURGER PATTY | 5

LARGE PLATES

- BACKYARD BOLOGNESE** | 32⁹⁰
pappardelle pasta, 12hr-pork, sausage, parmesan
- BIRRIA MAC & CHEESE** | 31⁹⁰
campanella pasta, cheesy béchamel, jalapeño, bread crumb
- MUSHROOM GNOCCHI** | 30⁹⁰ **VG**
truffle cream sauce, garlic, shallot, arugula, tomato, feta
- FAROE ISLAND SALMON *** | 38⁹⁰
peach chutney, carolina gold rice, collard greens
- LOCAL FLOUNDER *** | 40⁹⁰ **GF**
tomato grits, citrus beurre blanc, seasonal vegetables
- HALF CHICKEN** | 31⁹⁰ **GF**
mash potatoes, peanut romesco, seasonal vegetables
- SHRIMP & GRITS *** | 32⁹⁰
smoked gouda grits, tasso gravy, green onion, aleppo
- DRY AGED PORK CHOP *** | 38⁹⁰ **GF**
bourbon-molasses glaze, lardons, root vegetable hash
- HANGER STEAK FRITES *** | 42⁹⁰ **GF**
chimichurri two ways, truffle fries

SIDES

- STATION FRIES** | 6⁹⁰ **GF**
- GNOCCHI** | 8⁹⁰ **VG**
- SMOKED GOUDA GRITS** | 6⁹⁰ **GF**
- SEASONAL VEGETABLES** | 6⁹⁰ **GF** **VG**
- COLLARD GREENS** | 6⁹⁰
- TOMATO SOUP** | 8⁹⁰ **GF** **VG**
- MASH POTATOES** | 6⁹⁰ **GF**
- MAC N' CHEESE** | 8⁹⁰ **VG**

ALLERGEN GUIDE

- CONTAINS SHELLFISH
- CONTAINS NUTS
- VG** VEGETARIAN
- 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

WALK THE PLANK | 11⁹⁰
rum, banana liqueur, ginger syrup, lime & grapefruit juice

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

PALOMA | 9⁹⁰
seedlip notas de agave, grapefruit & lime juice, 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	10 ⁹⁰	13 ⁹⁰	41
CHAMPAGNE Collet Brut, FRA	18 ⁹⁰	21 ⁹⁰	70
CAVA ROSÉ Los Dos Brut, SPA	9 ⁹⁰	12 ⁹⁰	37

WHITES	6 ^{oz}	9 ^{oz}	BTL
PINOT GRIGIO Livon Collio, ITA	9 ⁹⁰	12 ⁹⁰	37
SAUVIGNON BLANC Whitehaven Marlborough, NZL	12 ⁹⁰	15 ⁹⁰	47
SAUVIGNON BLANC Gilles Lesimple Sancerre, FRA	16 ⁹⁰	19 ⁹⁰	64
VINHO VERDE Encostas Do Lima , POR	8 ⁹⁰	11 ⁹⁰	33
CHARDONNAY Louis Latour Ardèche, FRA	12 ⁹⁰	15 ⁹⁰	47
CHARDONNAY Sonoma-Cutrer Sonoma Coast, CA	14 ⁹⁰	17 ⁹⁰	57

ROSÉ	6 ^{oz}	9 ^{oz}	BTL
PROVENÇAL Bieler 'Sabine' Aix-En-Provence, FRA	12 ⁹⁰	15 ⁹⁰	47
GRENACHE Hogwash , CA	10 ⁹⁰	13 ⁹⁰	41

REDS	6 ^{oz}	9 ^{oz}	BTL
PINOT NOIR Moillard 'Le Duché' Bourgogne, FRA	16 ⁹⁰	19 ⁹⁰	64
PINOT NOIR Stoller Willamette Valley, OR	14 ⁹⁰	17 ⁹⁰	57
BORDEAUX Clarence Dillon 'Clarendelle by Haut Brion,' FRA	14 ⁹⁰	17 ⁹⁰	57
CABERNET Canyon Road , CA	10 ⁹⁰	13 ⁹⁰	41
CABERNET J.Lohr 'Hilltop' Paso Robles, CA	18 ⁹⁰	21 ⁹⁰	70
RED BLEND Chateau Pegau ‘Maclura’ Cotes-Du-Rhone, FRA	11 ⁹⁰	14 ⁹⁰	45
RED BLEND Daou 'Pessimist' Paso Robles, CA	12 ⁹⁰	15 ⁹⁰	47

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 **Gary Farrell** 'Selection' Russian River Valley, CA 70

REDS
PINOT NOIR **Moillard** 'Les Grands Epenots 1er Cru' Pommard, FRA 175
PINOT NOIR **Brewer-Clifton** Santa Rita Hills, CA 90
NEBBIOLO **Bruno Giacosa** Alba, ITA 80
NEBBIOLO **Prunotto** Barolo, ITA 114
SANGIOVESE **Frescobaldi** Brunello Di Montalcino, ITA 105
SUPER TUSCAN **Ornellaia** Bolgheri Superiore, ITA 398
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
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