

ARDSLEY STATION

FOOD • DRINK • COMMUNITY

LUNCH 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
- DEVILED 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
- 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

SALADS

- 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, lardons, pickled red onions, blue cheese dressing
- HARVEST | 17⁹⁰ GF 🥛 VG
seasonal fruit, feta, pecans, tarragon vinaigrette
- BLACKEND SHRIMP LOUIE | 22⁹⁰ 🐚
avocado, tomato, cucumber, deviled eggs, louie dressing

PROTEIN

- CRAB CAKE | 14

• CHICKEN | 5

• STEAK | 10
- SALMON | 12

• SHRIMP | 8

• BURGER PATTY | 5

SIDES

- STATION FRIES | 6⁹⁰ GF VG
- TRUFFLE FRIES | 11⁹⁰ GF 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

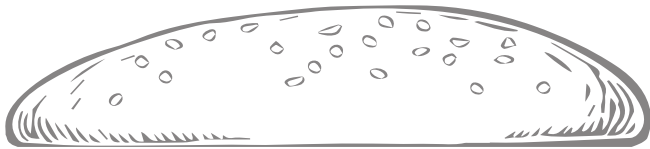
• CROOK FACTORY

SANDWICHES

ALL SANDWICHES SERVED WITH STATION FRIES

- PRIME RIB DIP * | 22⁹⁰
gruyere, horseradish aioli, au jus
- CRAB CAKE * | 24⁹⁰ 🐚
bacon jam, lettuce, tomato, remoulade
- CHICKEN MELT | 19⁹⁰
cheddar, bacon, lettuce, tomato, red pepper aioli
- SAVANNAH CUBANO | 19⁹⁰
gruyere, 12hr pork, ham, white bbq, mustard, pickles, banana peppers
- LOWCOUNTRY CLUB | 19⁹⁰
ham, turkey, pimento & gruyere cheeses, garlic aioli, bacon, lettuce, tomato
- BIRRIA TORTA | 21⁹⁰
cotija, cilantro, pickled red onions, chimichurri aioli, consume
- FLOUNDER PO'BOY | 23⁹⁰
lettuce, tomato, remoulade, pickles
- 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, garlic aioli, pickles
- STATION * | 21⁹⁰
cheddar, bacon jam, red pepper aioli, banana peppers

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



BURGERS

- BACKYARD BOLOGNESE | 25⁹⁰
pappardelle pasta, 12hr-pork, sausage, parmesan
- BIRRIA MAC & CHEESE | 23⁹⁰
campanella pasta, cheesy béchamel, jalapeño, bread crumb
- MUSHROOM GNOCCHI | 24⁹⁰ VG
truffle cream sauce, garlic, shallot, arugula, tomato, feta
- STEAK FRITES * | 26⁹⁰ GF
chimichurri two ways, truffle fries
- SHRIMP & GRITS * | 24⁹⁰ 🐚
smoked gouda grits, tasso gravy, green onion, aleppo

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

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