

ARDSLEY STATION

FOOD • DRINK • COMMUNITY



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

SHAREABLES
SALADS
SIDES

- CRAB CAKES * | 27⁹⁰** jumbo lump crab cakes, house remoulade, green chili chutney
- BRUSCHETTA | 15⁹⁰** **VG** house pimento cheese, red pepper jelly
- DEVEILED EGGS | 8⁹⁰** **GF** whipped yolk, red pepper jelly, smoked paprika
- HOUSE FOCACCIA | 12⁹⁰** **VG** warm focaccia, creamy stracciatella, caramelized olives, green oil
- STREET CORN * | 17⁹⁰** roasted corn, shrimp, chorizo, queso fresco, pickled red onion, cilantro, chimichurri mayo, tortilla chips
- CHEESE & CHARCUTERIE (serves 2-3) | 26⁹⁰** three artisan cheeses, three cured meats, shallot-fig jam, pickled vegetables, castelvetrano olives, spiced cashews, house bread
- WINGS | 16⁹⁰** crispy wings tossed in buffalo, hot honey, bbq, or house dry rub, served with ranch or blue cheese, pickled celery
- STATION QUESO | 14⁹⁰** **VG** creamy pepper jack queso, tomato, spinach, tortilla chips, house bread
add chorizo +\$2
- PORK FLAUTAS | 16⁹⁰** crispy pork flautas, queso fresco, shredduce, pickled red onion, calabrian pineapple sauce, green tomato mole, lime crema

- CHICKEN CHOP | 20⁹⁰** **GF** romaine, napa cabbage, blue cheese, applewood bacon, hearts of palm, tomato, cucumber, sunflower seeds, champagne vinaigrette
- BLACKENED SALMON CAESAR * | 23⁹⁰** romaine, shaved parmesan, house caesar dressing, croutons
- HARVEST | 17⁹⁰** **GF** **VG** mixed greens, seasonal fruit, spiced cashews, tarragon vinaigrette
- BLACKEND SHRIMP LOUIE | 22⁹⁰** **GF** romaine, mixed greens, avocado, tomato, cucumber, deviled eggs, louie dressing
- STEAK WEDGE * | 24⁹⁰** **GF** iceberg, tomato, applewood bacon, pickled red onion, everything seasoning, blue cheese dressing

PROTEIN

- CRAB CAKE | 16
- CHICKEN | 7
- STEAK | 12
- SALMON | 14
- SHRIMP | 10
- BURGER PATTY | 8

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

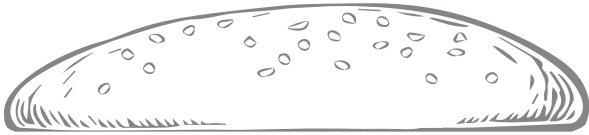
OUR LOCAL VENDORS

- BELLA MIA PASTA
- CROOK FACTORY
- PECULIAR PIG
- PERC COFFEE ROASTERS
- OKATEE RIVER FARMS
- RHOTMAN SHRUBS

SANDWICHES
BURGERS
MAINS

- ALL SANDWICHES SERVED WITH STATION FRIES**
- PRIME RIB DIP * | 24⁹⁰** house-roasted prime rib, provolone, horsey sauce, dipping jus
- CLASSIC CLUB | 19⁹⁰** roasted turkey, smoked ham, applewood bacon, cheddar, shredduce, tomato, mayo
- MOJO PORK | 19⁹⁰** slow-roasted mojo pork, charred onions, cilantro, chimichurri mayo
- CHICKEN MELT | 20⁹⁰** grilled chicken, cheddar, applewood bacon, shredduce, tomato, honey mustard
- LOWCOUNTRY ITALIAN BEEF | 22⁹⁰** slow-braised short rib, sweet peppers, house giardiniera
- HOT HONEY CHICKEN | 21⁹⁰** crispy fried chicken, house pimento cheese, cowboy candy

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



ALL BURGERS GRILLED TO ORDER AND SERVED WITH STATION FRIES

- SOUTHERN CHARM * | 23⁹⁰** house pimento cheese, applewood bacon, pickles
- HEATWAVE * | 22⁹⁰** smoked gouda, applewood bacon, cowboy candy, chimichurri mayo
- DRIVE-IN * | 21⁹⁰** american cheese, shredduce, tomato, mayo, pickles
add applewood bacon +\$2
- STATION * | 22⁹⁰** cheddar, bacon jam, banana pappers, mayo

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



- PAPPARDELLE BOLOGNESE | 25⁹⁰** fresh bella mia pasta, slow-simmered pork sausage & pancetta, cream, parmesan
- MUSHROOM GNOCCHI | 24⁹⁰** **VG** asiago stuffed gnocchi, roasted mushroom, tomato, peas, garlic cream sauce
- SHRIMP & GRITS * | 24⁹⁰** sautéed shrimp, smoked gouda grits, tasso gravy, aleppo
- STEAK FRITES * | 26⁹⁰** grilled sirloin steak, chimichurri two ways, truffle fries
add shrimp +\$10

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 | 14⁹⁰
vodka, aperol, limoncello, mint, seasonal fruit, soda

MANGO SOLSTICE | 14⁹⁰
islandjon mango peach vodka, raspberry liqueur, lemon, soda

STATION SPRITZ | 13⁹⁰
hanson vodka, elderflower & bergamot liqueur, lemon, sparkling brut

SIPPERS

GINGER BLOSSOM | 13⁹⁰
gin, cucumber shrub. pomegranate, ginger, lemon

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

BLOODY MARY | 12⁹⁰
house-infused pepper vodka, chilled shrimp & olive skewer

BROWN

STATION OLD FASHIONED | 16⁹⁰
woodford reserve personal selection, orange & whiskey barrel bitters, big rock

DON’T MESS WITH BETH | 15⁹⁰
yellowstone bourbon, amaro averna, aperol, lime, bitters, big rock

MARGARET'S MANHATTY | 15⁹⁰
rittenhouse rye, 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

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

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

CHERRY LIMEADE | 8⁹⁰
cherry juice, lime, 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 Brut, ITA	11 ⁹⁰	15 ⁹⁰	43
CHAMPAGNE Collet Brut, FRA	18 ⁹⁰	22 ⁹⁰	70
CAVA ROSÉ Los Dos Brut, SPA	10 ⁹⁰	14 ⁹⁰	42

WHITES	6 ^{oz}	9 ^{oz}	BTL
PINOT GRIGIO La Torre di Veglia delle Venezie, ITA	9 ⁹⁰	13 ⁹⁰	39
PINOT GRIGIO Plus and Minus Non-Alcoholic, AUS	10 ⁹⁰	14 ⁹⁰	42
SAUVIGNON BLANC Stoneleigh Marlborough, NZL	12 ⁹⁰	16 ⁹⁰	49
SAUVIGNON BLANC Dom de Marcé 'Galante' Touraine Oisly, FRA	12 ⁹⁰	16 ⁹⁰	49
VINHO VERDE Encostas Do Lima , POR	9 ⁹⁰	13 ⁹⁰	39
RIESLING Brotherhood Winery New York, NY	11 ⁹⁰	15 ⁹⁰	43
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
CABERNET FRANC Amos Rome Vineyards , Lake Chelan, WA	11 ⁹⁰	15 ⁹⁰	43

REDS	6 ^{oz}	9 ^{oz}	BTL
PINOT NOIR Vintages Vines & Wines 'Phone Booth' Russian River Valley, CA	13 ⁹⁰	17 ⁹⁰	51
*bottled exclusively for Ardsley Station by legendary winemakers Adam Lee & Morét Brealynn			

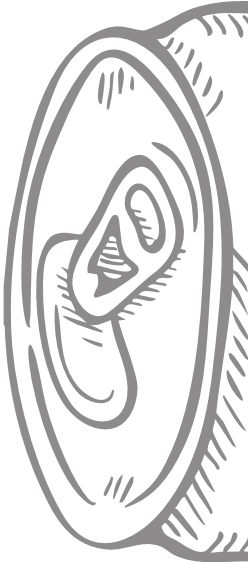
PINOT NOIR Stoller Willamette Valley, OR	14 ⁹⁰	18 ⁹⁰	52
PINOT NOIR Frédéric Esmonin 'Les Montvrières' Vin de France, FRA	12 ⁹⁰	16 ⁹⁰	49
CABERNET SAUVIGNON Canyon Road , CA	9 ⁹⁰	13 ⁹⁰	39
CABERNET SAUVIGNON Bonterra Mendocino County, CA	14 ⁹⁰	18 ⁹⁰	53
RED BLEND Anadas Care Joven Roble, Cariñena, SPA	10 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 Billecart Salmon FRA	175

WHITES	
ALBARIÑO Condes de Albarei Rías Baixas, SPA	50
VERMENTINO Guado al Tasso Bolgheri, ITA	46
VIOGNIER Mark Ryan Columbia Valley, WA	70
CHENIN BLANC Kiona Vineyards Columbia Valley, WA	38
SAUVIGNON BLANC Rombauer Napa Valley, CA	61
CHARDONNAY Chrisophe Patrice Petit Chablis, FRA	57
CHARDONNAY Lingua Franca Willamette Valley, OR	45
CHARDONNAY Sonoma-Cutrer Sonoma Coast, CA	57

REDS	
PINOT NOIR Moillard 'Les Grands Epenots Pommard '1er Cru', FRA	175
PINOT NOIR Etude Grace Benoist Ranch, Carneros, CA	57
NEBBIOLO Bruno Giacosa Alba, ITA	80
NEBBIOLO Prunotto Barolo, ITA	114
SANGIOVESE Fattoria dei Barbi 'Brusco dei Barbi' Tuscany, ITA	37
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 SAUVIGNON Robert Mondavi Napa Valley, CA	50
CABERNET SAUVIGNON Scattered Peaks Napa Valley, CA	67
CABERNET SAUVIGNON Silver Oak Alexander Valley, CA	150
CABERNET SAUVIGNON 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
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 Dom 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 5⁹⁰
Michelob Ultra 5⁹⁰
Tecate 5⁹⁰
Yuengling Lager 6⁹⁰
Service Compass Rose IPA 6⁹⁰
Guinness 7⁹⁰
Abita Brown Ale 6⁹⁰
Allagash White 8⁹⁰
Peroni 6⁹⁰
Creature Comforts Tropicália IPA 7⁹⁰
Creature Comforts Seasonal 6⁹⁰
Seasonal Sour 7⁹⁰
Seasonal High Noon 6⁹⁰
Potter's Petite Cider 7⁹⁰
Athletic New Dawn Non-Alcoholic 6⁹⁰
Sun Cruiser Classic Iced Tea 6⁹⁰

BUILD YOUR OWN
MARINI

PICK YOUR
POISON

GIN
OR
VODKA

CHOOSE YOUR
STYLE

CLASSIC
DRY
DIRTY

CHOOSE YOUR
TRIM

TWIST
OLIVES
BLUE CHEESE OLIVES