

BRUNCH

Eggs Benedict

Poached eggs, Canadian bacon & hollandaise on fresh baked croissant, home fries \$12

Eggs Florentine

Poached eggs, spinach & hollandaise on fresh baked croissant, home fries \$12

Kingston Scramble

Choice of tomato & goat cheese, portabella & Swiss or Ham & cheddar, home fries \$10

Eggs Any Style

2 eggs, home fries, toast \$8

Omelette & Fries

Du jour fillings, fries \$10

French Toast

Brioche bread, real maple syrup, strawberries, maple butter \$10

Blueberry Pancakes

Topped with fresh fruit, real maple syrup \$10

Steak & Eggs

Steak, eggs any style \$14

Station Steak Hash

Shredded steak, potato, red & green bell pepper, red onion topped with 2 eggs over easy and truffle oil \$14

SANDWICHES

Station Burger

Sunnyside up egg, applewood smoked bacon, Gruyere cheese, lettuce, tomato, onion with house cut fries \$15

Hamburger/Cheeseburger

Lettuce, tomato & onion with house cut fries \$13/Cheddar \$14

SIDES

Oatmeal

Sautéed banana and maple syrup \$5

Yogurt & Granola

Fresh fruit and honey \$6.

Fresh baked croissant \$2

Sausage or bacon \$4

ORGANIC COFFEE

Locally roasted, organic coffee from George Howell's Terroir Coffee Company.

Coffee, Espresso \$2

Cappuccino, Latte \$3

Fine loose leaf tea selection from MEM Imports, Somerville, MA.

English Breakfast, Green Rooibos, Mint, Earl Grey \$3

BEVERAGES

Orange Juice

Freshly squeezed \$4

Grapefruit Juice

Freshly squeezed \$4

Mimosa \$9

Eric's Bloody Mary \$7

Bellini \$9

Kir Royale \$9

SPECIALTY COFFEE

Calvados Coffee

Busnel Calvados, fresh whipped cream \$10

Licor 43 Coffee

Licor 43, fresh whipped cream \$10

Godiva Mocha

Godiva liqueur, fresh whipped cream \$10

Kentucky Coffee

Booker's bourbon, fresh whipped cream \$10

Knot Your Average Irish Coffee

Knot Irish Liqueur, fresh whipped cream \$10

APPETIZERS

Truffle Fries

House cut french fries topped with melted gruyere cheese, truffle oil & scallion \$12

Kingston Sliders

Seasoned ground beef on mini brioche bun, gruyere cheese, truffle oil, house cut fries \$12

Hummus

Grilled pita bread & fresh vegetables \$7

Crispy Calamari

Flash fried, lightly battered fresh squid served with vinegar peppers, lemon basil aioli \$13

Buffalo Chicken Wings

Blue cheese dressing & fresh vegetables \$8

Stuffed Brie

Marscapone, dried fig, cranberry, apricot filling, crostini, walnut friséé salad \$10

Flatbread Pizza

Chef's choice, no substitutions priced daily

New England Clam Chowder

Traditionally stewed clams, onion, potato and herbs in cream broth \$5

LATE NIGHT DINING HOURS

THURS- SAT: 10pm - Midnight

ENTREES

Fish & Chips

Guinness beer battered haddock, house cut fries \$16

Caesar Salad

Romaine lettuce, Parmesan, croutons, anchovy \$9 Add chicken \$12, steak \$16

Mac & Cheese

Parmigiano, cheddar \$10.

Steak Frites

10oz hangar steak, herb butter, house cut fries \$23

SANDWICHES

Hamburger / Cheeseburger

Lettuce, tomato, onion, house cut fries, pickle \$13 Add cheddar \$14

Station Burger

Sunny side up egg, bacon, gruyere cheese, lettuce, tomato, onion, house cut fries, pickle \$15

Ultimate Veggie Burger

Mix of white beans, roasted red pepper, portabello mushroom, roasted tomato seasoned with herbs and lemon, fries or salad \$14

Marinated Chicken Sandwich

Grilled apple, brie, aioli, house cut fries \$13

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Marinated Chicken Sandwich

Grilled apple, brie, aioli, house cut fries \$13

DESSERT

Creme Brulée
Seasonal flavors with fresh berries \$7

Warm Chocolate Cake
Vanilla bean ice cream,
seasonal berries \$7

Fresh Baked Apple Pie
Topped with house made vanilla bean ice
cream and caramel drizzle \$7

Homemade Ice Cream
Chef's daily selection of flavors

DESSERT

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Warm Chocolate Cake
Vanilla bean ice cream,
seasonal berries \$7

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cream and caramel drizzle \$7

Homemade Ice Cream
Chef's daily selection of flavors

SPECIALTY COFFEE

Calvados Coffee
Busnel Calvados,
fresh whipped cream \$9

Licor 43 Coffee
Licor 43, fresh whipped cream \$9

Godiva Mocha
Godiva liqueur,
fresh whipped cream \$9

Kentucky Coffee
Booker's bourbon,
fresh whipped cream \$9

Knot Your Average Irish Coffee
Knot Irish Liqueur,
fresh whipped cream \$9

ORGANIC COFFEE

Locally roasted, organic coffee from
George Howell's Terroir
Coffee Company.

Coffee \$2
Espresso \$2
Cappuccino \$3
Latte \$3

LOOSE LEAF TEAS

Fine loose leaf tea selection from
MEM Imports, Somerville, MA.

**English Breakfast, Green Rooibos,
Mint, Earl Grey \$3**

SPECIALTY COFFEE

Calvados Coffee
Busnel Calvados,
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Licor 43 Coffee
Licor 43, fresh whipped cream \$9

Godiva Mocha
Godiva liqueur,
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COCKTAILS

Black Raspberry Margarita

Lunazul tequila, black raspberry liqueur,
house made lime mix \$9

Blood Orange Margarita

Lunazul tequila, blood orange,
house made lime mix \$8

Sazerac

Rye whiskey, Peychaud's Bitters,
Absinthe \$8

Partly Cloudy

Brugal Anejo rum, ginger beer,
fresh ginger \$7

Flying Dutchman

Tito's vodka, Sloe gin, grapefruit,
ginger ale \$8

Moscow Mule

Citrus vodka, homemade lemon mix,
ginger beer \$7

Eric's Bloody Mary

Eric's secret Bloody Mary mix \$7

Nelson's Dilemma

Wild Turkey, Thatcher's Apple Spice liqueur,
port-stewed cranberries \$11

Raspberry Cosmo

Stoli Raspberry, raspberry puree, lime juice,
raspberry liqueur \$12

French 75

Rangpur gin, Champagne, Cointreau, lemon,
sugar \$11

Fidel Castro

Brugal Anejo rum, passion fruit puree,
simple syrup \$11

Cappuccino Martini

Vanilla vodka, Baileys, espresso, sugar \$12

Key Lime Martini

Vanilla vodka, cream, lime juice \$11

Grapefruit Martini

Citrus vodka, grapefruit, cranberry,
lemon \$11

Rye & Ginger Manhattan

Sazerac Rye, Canton ginger liquor \$11

Bronx Cocktail

Bulldog gin, sweet and dry vermouth, OJ \$11

Carribean Moon

Castries cream liqueur, coconut rum \$8

ABSINTHE

Served with water and sugar cubes.

Lucid Absinthe France, 124 proof \$13

Kubler Switzerland, 106 proof \$10

Vieux Carré New Orleans, 120 proof \$11

Pernod France, 138 proof \$12

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Eric's Bloody Mary

Eric's secret Bloody Mary mix \$7

Nelson's Dilemma

Wild Turkey, Thatcher's Apple Spice liqueur,
port-stewed cranberries \$11

Raspberry Cosmo

Stoli Raspberry, raspberry puree, lime
juice, raspberry liqueur \$12

French 75

Rangpur gin, Champagne, Cointreau,
lemon, sugar \$11

Fidel Castro

Brugal Anejo rum, passion fruit puree,
simple syrup \$11

Cappuccino Martini

Vanilla vodka, Baileys, espresso, sugar \$12

Key Lime Martini

Vanilla vodka, cream, lime juice \$11

Grapefruit Martini

Citrus vodka, grapefruit, cranberry,
lemon \$11

Rye & Ginger Manhattan

Sazerac Rye, Canton ginger liquor \$11

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