

house wines

- RED -

PINOT NOIR

glass \$9 / half carafe \$15 / carafe \$29

MALBEC

glass \$10 / half carafe \$17 / carafe \$31

- WHITE -

SAUVIGNON BLANC

glass \$8 / half carafe \$13 / carafe \$25

CHENIN VIOGNER

glass \$10 / half carafe \$17 / carafe \$31

Lunch specials

MONDAY: Clam Chowder

Homemade, New England style \$8

TUESDAY: Italian Sausage Sandwich

Sausage, peppers, onions, fries \$12

WEDNESDAY: Hummus Wrap

Grilled hummus, tomato, feta, spinach, peppers \$12

THURSDAY: Braised Beef Sandwich

Swiss cheese, sauteed onions, fries \$14

FRIDAY: Wilvert Turkey Sandwich

Peppers, onions, Swiss, pickles, tomatoes, fries \$12.

beverages

IZZE Sparkling Juice \$4

Grapefruit / Pomegranate / Clementine

Saratoga Bottled Water

12 oz \$3 / 28 oz \$5

Mercury Brewing Company

Rootbeer / Orange Cream Soda \$4

Sandwiches

Station Burger

Brandt farm natural beef, sunny side up egg, bacon, cheddar, lettuce, tomato, onion, fries* \$16

Hamburger/Cheeseburger

Brandt farm natural beef, lettuce, tomato, onion, fries* \$14, add cheddar \$15

Marinated Chicken Sandwich

Grilled apple, Brie, honey dijon greens, aioli, fries \$14

Grilled Cheese

Swiss, tomato, bacon, tomato soup \$14

Cranberry Walnut Chicken Salad

Red onion, lettuce, tomato, mixed greens \$14

Turkey Club

Roasted turkey, bacon, Swiss, lettuce, tomato, lemon dressing, fries \$12.

Pan Seared Veggie Burger

White beans, roasted red pepper, portabella mushroom, roasted tomato, herbs, lemon, fries \$14

Ahi Tuna Burger

Cucumbers, cilantro, wasabi mayo, potato chips* \$14

Si des

French fries \$5 / Green beans \$5

Sauteed spinach \$5

Truffle Fries \$12/\$14

Salads+soups

Seared Tuna Nicoise Salad

Herb crusted tuna, olives, parmesan, green beans, egg, marinated potato, sherry vinaigrette* \$16

Pear Salad

Mixed greens, goat cheese, toasted hazelnut and lemon dressing \$10

Grilled Chicken Salad

Arugula, green beans, parmesan, tomato, bacon, carrot, honey dijon \$14

Caesar Salad

Parmesan, croutons, marinated anchovies \$10.
Add chicken \$12, steak* or salmon* \$16

Tomato Soup

Pureed roasted tomato, herbs, cream \$5

Chicken Vegetable Soup

Savory broth, carrots, celery \$5

French Onion Soup

Gruyere, sherry beef broth \$8.

entrees

Fish & Chips

Harpoon IPA battered haddock, fries \$16

Steak Frites

Prime skirt steak, herb butter, fries* \$23

Chef's Omelette

No substitutions, fries* \$12

Lunch combo

Half Sandwich + Soup / Salad \$11

Choose from below:

SANDWICHES

Turkey Club / Marinated Chicken Sandwich
Cranberry Walnut Chicken Salad Sandwich

SOUPS / SALAD

Tomato Soup / Chicken Vegetable Soup
Mixed greens, carrot, tomato, honey dijon dressing

DESSERT

Chocolate Mousse

Grand Marnier, whipped cream \$7

Crepes

Mascapone creme, fresh berries \$7

Lemongrass Panna Cotta

Passion fruit, caramel sauce \$7

Homemade Ice Cream

Daily selection of flavors \$7

coffee+TEA

George Howell Coffee

Coffee \$2.50 / Espresso \$2

Cappuccino \$3 / Latte \$3

MEM TEA Imports \$3

English Breakfast / Green / Rooibos
Peppermint / Earl Grey / Lemon Ginger

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.

For parties of 6 or more, please accept an automatic 20% gratuity.

**Before placing your order, please inform your server if a person in your party has a food allergy.

Enjoy, everyday.

Executive Chef Dana Love