

STATION LIBATIONS

GET SMASHED

vodka, aperol, limoncello,
seasonal fruit, soda spritzer 9.90

STATION OLD FASHIONED

woodford reserve, orange & whiskey barrel
bitters 12.90

SNOOP & DR. DRAYTON

gin, giffard pamplemousse, basil, grapefruit,
lime 10.90



THE GOAT SHOW

tres agaves reposado, scofflaw dirty
beaches, orgeat, lime 11.90
**contains nuts*

GATEWAY

HUDSON BOURBON, AVERNA, APEROL,
LIME, BITTERS 10.90

PIMM'S CUP

FORDS GIN, PIMM'S, CUCUMBER SHRUB,
LEMON, GINGER BEER 9.90 | PITCHER 22.90



MAI TYBEE

pineapple plantation rum, orgeat,
lime, passion fruit 12.90

HER NAME WAS MARGARITA

LUNAZUL BLANCO, SOTOL, COINTREAU, HOUSE
sour 10.90

THE NEW FASHION

herradura anejo, ancho Reyes, giffard
banana, bitters 12.90

FORSYTH FRESCA

ketel one peach & orange blossom, giffard
raspberry, lemon, soda 10.90

WINES BY THE GLASS

BUBBLY

BTG | Btl

PROSECCO **Zardetto** DOC Brut 9.90 | 37
ROSÉ **Los Monteros** Cava Brut Rosé 7.90 | 29
ROSÉ **Lucien Albrecht** Cremant d'Alsace Brut Rosé 12.90 | 49
CHAMPAGNE **Nicolas Feuillatte** "Cuvee Gastronomie Brut" 17.90 | 68

WHITES

6oz | 9oz | Btl

VINHO VERDE **Las Lilas** 7.40 | 10.40 | 27
PINOT GRIGIO **Cantina Di Lana** Delle Venezie DOC 7.90 | 10.90 | 29
PINOT GRIS **Willakinzie** Willamette Valley, OR 8.90 | 11.90 | 32
SAUVIGNON BLANC **Stoneleigh** Marlborough, NZ 9.40 | 12.40 | 35
SAUVIGNON BLANC **Emmolo** Napa Valley, CA 9.40 | 12.40 | 35
SAUVIGNON BLANC **Matanzas Creek** Alexander Valley, CA 13.90 | 16.90 | 52
RIESLING **Römerhof** Kabinett - Mosel, GER 8.90 | 11.90 | 33
CHARDONNAY **Canyon Road** - CA 8.90 | 11.90 | 33
CHARDONNAY **Sonoma-Cutrer** - Sonoma Coast, CA 11.90 | 14.90 | 45
CHARDONNAY **Maison Champy** "Cuvée Edme" - FRA 14.90 | 18.40 | 57

ROSÉ

6oz | 9oz | Btl

PROVENÇAL **Sentier** Coteaux d'Aix en Provence, FRA 10.40 | 13.40 | 39
PINOT NOIR **Stoller Family Estates** Willamette, OR 9.90 | 12.90 | 37
SANGIOVESE **Underground Wine Project**, WA 10.90 | 14.40 | 41

REDS

6oz | 9oz | Btl

PINOT NOIR **Roco Gravel Road** Willamette Valley, OR 13.40 | 16.40 | 51
PINOT NOIR **Murphy Goode** - CA 10.40 | 13.40 | 41
GRENACHE **Robert Oatley** "G-18" - McLaren Vale, AUS 12.40 | 15.40 | 47
MERLOT **Chasing Rain** - Red Mountain, WA 12.90 | 15.90 | 49
MALBEC **Catena** "La Consulta" - Mendoza, ARG 14.90 | 17.90 | 57
BORDEAUX **Clarendelle** Rouge - FRA 15.40 | 18.90 | 59
CABERNET **Canyon Road** - CA 8.90 | 11.90 | 33
CABERNET **Long Meadow Ranch** "Farmstead" - Napa, CA 15.90 | 19.40 | 61
CABERNET **Scattered Peaks** - Napa Valley, CA 17.40 | 20.90 | 67
CABERNET **Browne Family** - Columbia Valley, WA 16.40 | 19.90 | 63
RED BLEND **Conundrum** - Napa Valley, CA 9.90 | 13.40 | 37

WINES BY THE BOTTLE

BUBBLY

CHAMPAGNE **Veuve Clicquot** Brut 110
CHAMPAGNE **Charles Heidsieck** Brut Reserve 99
CHAMPAGNE **Pol Roger Extra** Brut Reserve 107
ROSÉ **Caves Naveran** Cava Brut Rosé 42
ROSÉ **Billecart Salmon** Brut Rosé 175

WHITES

CHENIN BLANC **Storm Point** - Swartland, SAF 41
PINOT GRIS **Willakenzie** - Willamette Valley, OR 32
SAUVIGNON BLANC **Rombauer** - Napa Valley, CA 61
SAUVIGNON BLANC **Dmne. du Pré Semelé Sancerre** - FRA 74
SAUVIGNON BLANC **DeLille Cellars** - Columbia Valley, WA 49
SAUVIGNON BLANC **Duckhorn Vineyard** Napa Valley, CA 61
CHARDONNAY **DAOU** - Paso Robles, CA 47
CHARDONNAY **L'Ecole** - Columbia Valley, WA 49
CHARDONNAY **Rombauer** - Napa Valley, CA 91
CHARDONNAY **Bacchus** - CA 34

REDS

PINOT NOIR **Hartford Court** - Russian River Valley, CA 103
PINOT NOIR **Bravium** - Anderson Valley, CA 71
BAROLO **Prunotto** - Piedmont, ITA 107
RIOJA **Viña Bujanda** - Gran Reserva, SPA 77
MALBEC **Luigi Bosca** - Luján de Cuyo, ARG 42
SUPER TUSCAN **Le Serre Nuove Dell' Ornellaia** - Bolgheri 142
SUPER TUSCAN **Ornellaia** - Bolgheri Superiore 368
CABERNET **Trim** - CA 33
CABERNET **Mt. Brave** - Mt. Veeder, Napa Valley, CA 160
RED BLEND **Ferrari-Carano** - "Tresor" - Sonoma County, CA 74
[Cabernet Sauvignon, Malbec, Petit Verdot, Merlot, Cabernet Franc]
RED BLEND **Orin Swift** - "8 Years in the Desert" CA 91
I Zinfandel, Syrah, Petite Sirah, Grenache
RED BLEND **Orin Swift** - "Machete" CA 99
I Petite Sirah, Syrah, Grenache
RED BLEND **Orin Swift** - "Abstract" CA 71
SYRAH **Gramercy Cellars** - "Lower East" Columbia Valley, WA 63

BOTTLED & CANNED BEER

Assorted Mexican Beers 3.40
Amstel Light 4.90
Southbound Mountain Jam 5.90
Service Brewing Compass I.P.A 5.90
Scofflaw Dirty Beaches Wheat 5.90
Pretoria Fields Walker Station Stout 5.90
PBR Tallboy 16oz 5.90
C.C. Tropicália I.P.A. 5.90
C.C. Tritonia Gose 5.90
C.C. Athena Paradiso 5.90
C.C. Always A Pleasure 19.90
C.C. Day Spring 750ml 19.90
Heineken 0.0 (N/A) 4.90

HARD SELTZER & CIDER

Grapefruit White Claw 4.90
Truly Acai 4.90
Treehorn Dry Cider 5.90
Topo Chico *rotating flavors 4.90

NON-ALCOHOLIC

COKE | DIET COKE | SPRITE 2.90
ROOT BEER 2.90
GINGER BEER | LEMONADE 3.40
SAVANNAH TEA ROOM ICED TEA 3.90
HARNEY & SONS HOT TEA 3.90
PERC ROASTERS FRENCH PRESSED
COFFEE 3.90

ARDSLEY STATION

FOOD • DRINK • COMMUNITY

◦ SMALL PLATES ◦

CHEESE & CHARCUTERIE

locally sourced, traditional accompaniments 14.90

GUMBO Z'HERBES

tasso, andouille, potato salad, local greens 4.90

GRILLED STREET CORN

feta, chimichurri 5.90

PORK BELLY CONFIT

roasted sweet potato, peach mostarda, cider glaze 12.90

MEATBALLS

beef & pork, marinara, ricotta 13.90

PIMENTO CHEESE BRUSCHETTA

grilled peaches, red pepper jelly 12.90

STATION WINGS

sorghum bbq glaze 14.90

SOON-TO-BE-SOLD-OUT RIBS

hickory smoked, station bbq sauce 13.90

GROUPEL NUGGETS

white cheddar grits, remoulade 15.90

HUMMUS

sea island cow peas, tomato cucumber salad, lavash 8.90

◦ GREENS ◦

GARDEN PANZANELLA

ciabatta, seasonal greens, peaches, little moo cheese, herbed vinaigrette 12.90

SUMMER HARVEST

heirloom watermelon & tomatoes, burrata cheese, red onion, champagne vinaigrette 14.90

◦ LARGE PLATES ◦

PRIME NY STEAK FRITES

maitre'd butter, house aioli, fries 41.90

LOCAL GROUPEL

porcini rubbed, cajun corn pudding, local vegetable 32.90

STATION BURGER

cheese, onion, sneaky sauce, lettuce, fries 17.90

LOCAL VEGETABLE PURLOO

charleston gold rice, stewed tomatoes, okra 21.90

SHRIMP CARBONARA

tagliolioni, field peas, lardons, pecorino 26.90

ROASTED CHICKEN

charleston gold rice, creamed greens 24.90



Shellfish



Nuts



Vegetarian



Gluten Free



Vegan

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

◦ SWEETS ◦

POT DE CRÈME

butterscotch, salted chantilly, poppycock 7.90

CORNMEAL POUND CAKE

pearson's peaches, vanilla ice cream, madeira, ginger 8.90

HOUSE ICE CREAM 5.90

● CHOCOLATE PLUM

● BLUEBERRY RIPPLE

◦ WINE & COCKTAIL FEATURE ◦

LA CREMA ROSE, MONTEREY, CA
strawberry, white raspberry, crisp & vibrant
6oz 12.90 | 9oz 15.90 | Btl 43

HABANERO GIMLET
hanson organic vodka, lime
8.90