

STATION LIBATIONS

GET SMASHED

vodka, aperol, limoncello,
seasonal fruit, soda spritzer 10.⁹⁰

STATION OLD FASHIONED

woodford reserve, orange & whiskey barrel
bitters 12.⁹⁰

DARN GOOD SANGRIA

red wine, blackberry brandy, chinola,
super juice 9.⁹⁰

SNOWBIRD

uncle val's gin, dry vermouth,
citrus-oleo, jelly stuffed olive 11.⁹⁰

PRIMO DONNA

dos primos blanco, rosemary
pomegranate shrub, yuzu soda 12.⁹⁰

SNOOP & DR. DRAYTON

hendricks gin, giffard pamplemousse, basil,
grapefruit, lime 10.⁹⁰

DON'T MESS WITH BETH

yellowstone bourbon, averna, aperol,
lime, bitters 11.⁹⁰

ARDLSEY SOUR

buffalo trace bourbon,
egg white, lemon, bitters 11.⁹⁰

HER NAME WAS MARGARITA

lunazul blanco, sotol, naranja, house
sour 10.⁹⁰

FORSYTH FRESCA

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

WINES BY THE GLASS

BUBBLY

BTG | Btl

PROSECCO **Zardetto** DOC Brut, IT 9.90 | 37
ROSÉ **Los Dos** Cava Brut Rosé, SPA 7.90 | 27
LAMBRUSCO **Bruno Zanasi** - Grasparrusa DOC, IT 12.90 | 47
CHAMPAGNE **Nicolas Feuillatte** "Cuvee Gastronomie Brut", FRA 17.90 | 68

WHITES

6oz | 9oz | Btl

PINOT GRIGIO **Cantina Di Lana** - Delle Venezie DOC, IT 7.90 | 10.90 | 29
SAUVIGNON BLANC **13 Celsius** - Marlborough, NZ 8.90 | 11.90 | 33
FUME BLANC **Ferrari Carano** - Sonoma Coast, CA 8.90 | 11.90 | 33
CHENIN BLANC **Storm Point** - Swartland, SAF 10.90 | 14.90 | 41
RIESLING **Römerhof** Kabinett - Mosel, GER 8.90 | 11.90 | 33
VINHO VERDE **Las Lilas** - PT 7.40 | 10.40 | 27
CHARDONNAY **Canyon Road** - CA 8.90 | 11.90 | 33
CHARDONNAY **Sonoma-Cutrer** - Sonoma Coast, CA 11.90 | 14.90 | 45

ROSÉ

6oz | 9oz | Btl

PROVENÇAL **Fleurs De Prairie** - Languedoc, FRA 9.40 | 12.40 | 37
GRENACHE **Browne Family** - Columbia Valley, WA 10.90 | 14.40 | 41

REDS

6oz | 9oz | Btl

PINOT NOIR **Argyle** - "Grower Series" Willamette Valley, OR 14.90 | 17.90 | 57
PINOT NOIR **Three Henry's** - Languedoc-Roussillon, FRA 11.90 | 14.90 | 45
MALBEC **A Lisa** - Patagonia, ARG 14.90 | 17.90 | 57
CABERNET **Canyon Road** - CA 8.90 | 11.90 | 33
CABERNET **Iron + Sand** - Paso Robles, CA 13.40 | 16.90 | 52
CABERNET **Long Meadow Ranch** "Farmstead" - Napa Valley, CA 15.90 | 19.40 | 61
RED BLEND **Allegrini** "Palazzo Della Torre" Ripasso - Veneto, IT 12.90 | 15.90 | 47
RED BLEND **Daou** "Pessimist" - Paso Robles, CA 11.90 | 14.90 | 45

WINES BY THE BOTTLE

BUBBLY

CHAMPAGNE **Veuve Clicquot** Brut, FRA 110
CHAMPAGNE **Billecart Salmon** Brut Rosé, FRA 175
CHAMPAGNE **Charles Heidsieck** Brut Reserve, FRA 99
CHAMPAGNE **Bernard Lonclas** Brut Blanc De Blancs, FRA 91
CHAMPAGNE **Pol Roger Extra** Brut Reserve, FRA 107
ROSÉ **Caves Naveran** Cava Brut Rosé, SPA 42

WHITES

SAUVIGNON BLANC **Rombauer** - Napa Valley, CA 61
SAUVIGNON BLANC **Rapaura Springs Reserve** - Marlborough, NZ 41
SAUVIGNON BLANC **Dmne. du Pré Semelé Sancerre** - FRA 74
CHARDONNAY **Orin Swift** - "Mannequin", CA 57
CHARDONNAY **Rombauer** - Napa Valley, CA 91
CHARDONNAY **Frank Family Vineyards** - Carneros, CA 65

REDS

PINOT NOIR **Hartford Court** - Russian River Valley, CA 103
PINOT NOIR **Raeburn** - Russian River Valley, CA 45
PINOT NOIR **Murphy Goode** - CA 41
PINOT NOIR **Brewer-Clifton** - Santa Rita Hills, CA 90
MENCIA **Tilenus** - Bierzo, SPA 32
BAROLO **Prunotto** - Piedmont, IT 114
NEBBIOLO **Bruno Giacosa** - Alba, IT 80
RIOJA **Viña Bujanda** - Gran Reserva, SPA 77
MALBEC **Catena** "La Consulta" - Mendoza, ARG 57
SUPER TUSCAN **Le Serre Nuove Dell' Ornellaia** - Bolgheri, IT 142
SUPER TUSCAN **Ornellaia** - Bolgheri Superiore, IT 368
CABERNET **Mt. Brave** - Mt. Veeder, Napa Valley, CA 160
CABERNET **Scattered Peaks** - Napa Valley, CA 67
CABERNET **Frank Family Vineyards** - Napa Valley, CA 98
RED BLEND **Ferrari-Carano** - "Tresor" - Sonoma County, CA 70
RED BLEND **Passing Time** - Columbia Valley, WA 82
RED BLEND **Orin Swift** - "8 Years in the Desert" CA 91
RED BLEND **Leviathan** - CA 67
RED BLEND **Orin Swift** - "Abstract", CA 70
SYRAH **Gramercy Cellars** - "Lower East" Columbia Valley, WA 63

Corkage fee: 10.⁹⁰ per 750ml bottle

BOTTLED & CANNED BEER

Tecate Tallboy 4.⁹⁰
Bud Light 4.⁹⁰
Southbound Mountain Jam 5.⁹⁰
Service Brewing Compass IPA 5.⁹⁰
Scofflaw Dirty Beaches Wheat 5.⁹⁰
Scofflaw Basement Light IPA 5.⁹⁰
Pretoria Fields Walker Station Stout 6.⁹⁰
Peroni 5.⁹⁰
Creature Classic City Lager Tallboy 6.⁹⁰
Creature Cosmik Debris Double IPA 5.⁹⁰
Creature Athena Paradiso 6.⁹⁰
Creature Day Spring (750ml) 19.⁹⁰
Ommegang Amber VOS 6.⁹⁰
Lagunitas IPNA (Non-Alcoholic) 4.⁹⁰

HARD SELTZER & CIDER

High Noon Pineapple 6.⁹⁰
Grapefruit White Claw 4.⁹⁰
Truly Mixed Berry 4.⁹⁰
Treehorn Dry Cider 5.⁹⁰

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 5.⁹⁰

ARDSLEY STATION

FOOD • DRINK • COMMUNITY

◦ SMALL PLATES ◦

POUTINE

bacon gravy, cheddar curds, station station fries 9.90

CHEESE & CHARCUTERIE

locally sourced, non-traditional accompaniments 18.90

IPA LITTLE NECK CLAMS

garlic, tomatoes, house mustard, grilled bread 15.90

ARDSLEY CRAB CAKE

apple-fennel slaw, local greens, remoulade 18.90

DEVEILED EGGS

housemade ipa mustard, paprika 4.90

PIMENTO CHEESE BRUSCHETTA

kumquat jam, red pepper jelly 12.90

SOON-TO-BE-SOLD-OUT RIBS

hickory smoked, station bbq sauce 14.90

SEASONAL FARMERS SOUP

rotating chef's selection 8.90

LOW COUNTRY TACO

hoe cake, 12hr-pork, pickled slaw, carolina gold bbq 8.90

STATION WINGS

choice of naked, bbq or buffalo, house blue cheese 11.90

GRILLED QUAIL

cider-ginger cabbage, apple-bourbon glaze, crispy leeks 17.90

GROUPEL NUGGETS

white cheddar grits, remoulade 17.90

◦ GREENS ◦

WINTER HARVEST

greens, apples, feta, pecans, red onion, cider vinaigrette 9.90

STATION WEDGE

radicchio, blue cheese, tomatoes, lardons, crispy onion 10.90

◦ LARGE PLATES ◦

TRUFFLE LOBSTER MAC

cheesy bechamel, lardons, gnocchetti, fried leeks 35.90

GRILLED PORK CHOP

sweet potato mash, apple-ginger chutney, seasonal vegetables 30.90

CIOPINNO

tomato, fennel, scallops, shrimp, grouper, clams, andouille 36.90

LOCAL GROUPEL

porcini dusted, cajun corn pudding, seasonal vegetables 37.90

BACKYARD BOLOGNESE

pappardelle, pork 3 ways, beef brisket, parmesan 27.90

ROASTED SQUASH

charleston gold rice, tomato, mushrooms, seasonal vegetables 24.90

SHRIMP & GRITS

white cheddar grits, tasso gravy, aleppo, micro greens 27.90

BBQ MIXED GRILL

ribs, station wings, mac & cheese, seasonal vegetables 30.90

DRY-AGED K.C. NY STRIP

horseradish fingerlings, mushroom jus, seasonal vegetables 44.90

◦ BURGERS ◦

(served with station fries)

SOUTHERN CHARM

pimento cheese, crispy onion, sneaky sauce, pickles 16.90

NORTH COUNTRY

applewood smoked bacon, blue cheese, pickles 18.90

FUN GUY

mushrooms, onions, gruyere, sneaky sauce, pickles 17.90

◦ SIDES ◦

● STATION FRIES 5.90

● SEASONAL VEGETABLE 6.90

● GNOCCHETTI MAC & CHEESE 7.90

● WHITE CHEDDAR GRITS 6.90

◦ BARKEEP SPECIALS ◦

Mannequin Chardonnay, CA
meyer lemon, stonefruit, honeycomb, long finish
6oz 13.40 | 9oz 16.40 | Btl 54

Food Pairing: Pimento Cheese Bruschetta

GIN & THE GIANT PEACH
fords gin, egg white, lemon,
local honey, peach bitters
11.90

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