

STATION LIBATIONS

GET SMASHED

vodka, aperol, limoncello, mint, seasonal fruit, soda-spritzer 12.90

SNOOP & DR. DRAYTON

aviation gin, giffard pamplemousse, basil, grapefruit, lime 12.90

STATION OLD FASHIONED

woodford reserve personal selection, orange & whiskey barrel bitters 14.90

DON'T MESS WITH BETH

yellowstone bourbon, averna, aperol, lime, bitters 13.90

DARN GOOD SANGRIA

red wine, blackberry brandy, chinola, super juice 11.90

TAKE ME HOME TONIGHT

hanson cucumber vodka, pomegranate liqueur, cucumber shrub, lemon 12.90

MAI-TYBEE

plantation rum, naranja, pineapple & orange juices, grenadine, myer's float 12.90

BLOOD ORANGE MARGARITA

reposado tequila, solerno blood orange, cranberry, house sour 12.90

BLOODY MARY

house-infused pepper vodka, chilled shrimp & olive skewer 10.90

FORSYTH FRESCA

ketel one peach & orange blossom, giffard raspberry, lemon, soda 12.90

WINES BY THE GLASS

BUBBLY

PROSECCO **Zardetto** - DOC Brut, ITA

CAVA **Los Dos** - Cava Brut Rosé, SPA

ROSÉ **Gerard Bertrand** - Crémant d'Limoux Brut, FRA

CHAMPAGNE **Nicolas Feuillatte** - "Cuvee Gastronomie Brut", FRA

WHITES

PINOT GRIGIO **Livon** - Collio, ITA

SAUVIGNON BLANC **Whitehaven** - Marlborough, NZL

SAUVIGNON BLANC **Matanzas Creek** - Sonoma County, CA

RIESLING **Eroica** - Columbia Valley, WA

VINHO VERDE **Encostas Do Lima** - POR

CHARDONNAY **Canyon Road** - CA

CHARDONNAY **Louis Latour** - Ardèche, FRA

CHARDONNAY **Sonoma-Cutrer** - Sonoma Coast, CA

ROSÉ

PROVENÇAL **Bieler** - "Sabine" Aix-En-Provence, FRA

MOURVEDRE **Kind Stranger** - Columbia Valley, WA

PINOT NOIR **Stoller** - Willamette Valley, OR

REDS

PINOT NOIR **Moillard** - "Le Duche" Bourgogne, FRA

PINOT NOIR **Argyle** - "Grower Series" Willamette Valley, OR

MALBEC **A Lisa** - Patagonia, ARG

BORDEAUX **Clarendelle** - Medoc, Bordeaux, FRA

CABERNET **Canyon Road** - CA

CABERNET **Long Meadow Ranch** - "Farmstead" Napa Valley, CA

RED BLEND **Allegrini** - "Palazzo Della Torre" Ripasso, Veneto, ITA

RED BLEND **Daou** - "Pessimist" Paso Robles, CA

RED BLEND **Caymus** - "The Walking Fool" Suisun Valley, CA

BTG | BTL

9.90 | 37

8.90 | 33

13.90 | 48

18.90 | 70

6 oz | 9oz | BTL

10.90 | 13.90 | 41

12.90 | 15.90 | 47

14.90 | 17.90 | 57

10.90 | 13.90 | 41

8.90 | 11.90 | 33

10.90 | 13.90 | 41

11.90 | 14.90 | 45

14.90 | 17.90 | 57

6oz | 9 oz | BTL

11.90 | 14.90 | 45

10.90 | 13.90 | 41

10.90 | 13.90 | 41

6oz | 9oz | BTL

16.90 | 19.90 | 64

14.90 | 17.90 | 57

14.90 | 17.90 | 57

14.90 | 17.90 | 57

10.90 | 13.90 | 41

17.90 | 20.90 | 67

14.90 | 17.90 | 57

12.90 | 15.90 | 47

18.90 | 21.90 | 70

WINES BY THE BOTTLE

BUBBLY

CHAMPAGNE **Veuve Clicquot** - Brut, FRA 135

CHAMPAGNE **Billecart Salmon** - Brut Rosé, FRA 175

CHAMPAGNE **Charles Heidsieck** - Brut Reserve, FRA 99

CHAMPAGNE **Pol Roger Extra** - Brut Reserve, FRA 107

CHAMPAGNE **Collet** - "Cuvée 21" Brut, FRA 260

WHITES & ROSÉ

SAUVIGNON BLANC **Rombauer** - Napa Valley, CA 61

SAUVIGNON BLANC **Ziata** - Napa Valley, CA 58

SAUVIGNON BLANC **Dmne. du Pré Semelé Sancerre** - Loire, FRA 74

VIOGNIER **Penner-Ash** - OR 58

CHARDONNAY **Benton-Lane** - Willamette Valley, OR 62

CHARDONNAY **Protege** - Napa Valley, CA 90

CHARDONNAY **Diatom** - Santa Barbara, CA 57

ROSÉ PINOT NOIR **Long Meadow Ranch** - Anderson Valley, CA 48

REDS

PINOT NOIR **Penner-Ash** - Willamette Valley, OR 116

PINOT NOIR **Moillard** - Pommer 1er Cru "Les Grands Epenots" FRA 175

PINOT NOIR **Brewer-Clifton** - Santa Rita Hills, CA 90

NEBBIOLO **Bruno Giacosa** - Alba, ITA 80

BAROLO **Bruno Giacosa** - "Falletto" - Piemonte, ITA 280

BAROLO **Prunotto** - Piemonte, ITA 114

SUPER TUSCAN **Ornellaia** - Bolgheri Superiore, ITA 398

RIOJA **Carlos Serres** - Gran Reserva, SPA 77

CABERNET **Mt. Brave** - Mt. Veeder, Napa Valley, CA 160

CABERNET **Freemark Abbey** - Napa Valley, CA 140

CABERNET **Scattered Peaks** - Napa Valley, CA 67

CABERNET **Robert Mondavi** - Napa Valley, CA 75

ZINFANDEL **Rombauer** - Napa Valley, CA 68

ZINFANDEL **Ridge** - "Benito Dusi Ranch" Paso Robles, CA 70

RED BLEND **Ferrari-Carano** - "Tresor" Sonoma County, CA 70

RED BLEND **Mark Ryan** - "Dissident" Columbia Valley, WA 87

RED BLEND **Orin Swift** - "8 Years in the Desert" CA 91

GRENACHE BLEND **Chateau Pegau** - 'Maclura' Cotes-Du-Rhone FRA 45

SHIRAZ **Molly Dooker** - "The Boxer" McLaren Vale, AUS 63

PETITE SYRAH **Stags' Leap Winery** - Napa Valley, CA 70

MUST HAVE MULES

BLOOD ORANGE MULE

titos handmade vodka, blood orange ginger beer 11.90

JALISCO MULE

tanteo blanco jalapeno tequila, lime, ginger beer 11.90

BOTTLED & CANNED

Bud Light 4.90

Michelob Ultra 4.90

Tecate 4.90

Yuengling Seasonal 6.90

Sweetwater Lager 5.90

Service Compass IPA 6.90

Guinness 7.90

Harp Lager 7.90

Allagash White 7.90

Peroni 5.90

Creature Tropicália IPA 6.90

Rotating Seasonal IPA 7.90

Rapturous Raspberry Sour 5.90

Abita Amber Lager 6.90

High Noon Grapefruit 6.90

White Claw Blackberry 4.90

Potter's Petite Cider 6.90

Heineken 0.0 (Non-Alcoholic) 4.90

ZERO-PROOF

DOWNSHIFT

amethyst blueberry-ginger, seasonal fruit, lemon, mint, soda 8.90

CIT-RUS GOT REAL

rosemary, orgeat, lemon, soda spritzer 7.90

GRAPEFRUIT NIRVANA

amethyst grapefruit, basil, agave, lemon, soda 8.90

ARDSLEY STATION

LUNCH MENU

◦ SMALL PLATES ◦

STATION QUESO

three cheese blend, tomatoes, spinach, chips, grilled bread 13.90

POUTINE

bacon gravy, cheddar curds, station fries 11.90

PIMENTO CHEESE BRUSCHETTA

red pepper jelly, radish 14.90

DEVILED EGGS

stone ground mustard, red pepper jelly, smoked paprika 6.90

BUFFALO WINGS

choice of naked, bbq, buffalo or siracha hot honey, blue cheese or ranch 12.90

CRISPY FRIED MOZZARELLA

creole tomato sauce, basil aioli 11.90

CALAMARI

andouille sausage, banana peppers, bbq glaze 18.90

ARDSLEY CRAB CAKES *

mixed greens, radish, remoulade 23.90

◦ BURGERS ◦

SOUTHERN CHARM *

pimento cheese, crispy onions, sneaky sauce, pickles 18.90

FUN GUY *

swiss, mushrooms, onions, sneaky sauce, pickles 18.90

STATION *

cheddar, bacon jam, chipotle aioli, banana peppers 19.90

◦ LARGE PLATES ◦

BACKYARD BOLOGNESE

pappardelle pasta, 12hr-pork, pork sausage, parmesan 23.90

WILD MUSHROOM

campanelle pasta, cream, feta, arugula, tomato, truffle oil 21.90

STEAK FRITES *

station fries, garlic aioli 24.90

CHICKEN & WAFFLES

maple syrup, green onions, buffalo sauce 17.90

SHRIMP & GRITS

cheddar grits, tasso gravy, aleppo 21.90

◦ Add ons ◦

● CRAB CAKE 14

● CHICKEN 5

● STEAK 10

● SALMON 12

● SHRIMP 8

● BURGER PATTY 5

◦ GREENS ◦

BLACKENED SALMON CAESAR *

romaine, parmesan, house croutons 20.90

HARVEST

greens, seasonal fruit, feta, candied pecans, vinaigrette 15.90

GRILLED STEAK WEDGE *

romaine, tomato, lardons, crispy onions, blue cheese dressing 22.90

CHICKEN CHOP

napa cabbage, romaine, blue cheese, bacon, hearts of palm, tomato, cucumber, sunflower seeds, white balsamic vinaigrette 18.90

◦ SANDWICHES ◦

PRIME RIB DIP

swiss, horseradish aioli, au jus 21.90

CHICKEN MELT

cheddar, bacon, lettuce, tomato, chipotle aioli 18.90

LOWCOUNTRY CLUB

ham, turkey, pimento & swiss cheeses, basil aioli, bacon, lettuce, tomato 19.90

BLACKENED SALMON

bacon jam, lettuce, tomato, remoulade 19.90

SAVANNAH PULLED PORK

12hr-pork, bbq glaze, collard greens, banana peppers 18.90

FORAGER'S GRILLED CHEESE

american & swiss cheeses, mushrooms, onions, sneaky sauce 16.90

FRIED CHICKEN

pimento cheese, siracha honey, spicy aioli, pickles 19.90

◦ SIDES ◦

● STATION FRIES 6.90

● GNOCCHI 8.90

● CHEDDAR GRITS 6.90

● SEASONAL VEGETABLES 6.90

● GARLIC TOMATO SOUP 8.90

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