

# THE STATION

· DOYLESTOWN ·

## SALADS

GRILLED CHICKEN \$8 | GRILLED SALMON \$12 | GRILLED SHRIMP \$10 | SEARED TUNA \$12

### HOUSE SALAD

CRISP ICEBERG, ROMAINE, ARUGULA, RADICCHIO, ALMONDS  
CROUTONS, TOMATO, SHAVED PARMESAN, HONEY-RED WINE VINAIGRETTE

\$11

### CAESAR SALAD

FRESH ROMAINE LETTUCE, TOMATO, SHAVED PARMESAN,  
CROUTONS, HOMEMADE DRESSING

\$12

### GRILLED ROMAINE WEDGE

CRUMBLLED GORGONZOLA, CHERRY TOMATO,  
CANDIED WALNUT, CRISPY PORK PANCETTA, BALSAMIC VINAIGRETTE

\$12

### ASIAN NOODLE SALAD

PICKLED CUCUMBER, CARROT, RADISH, CHARRED CORN, EDAMAME,  
UDON SESAME NOODLES, CILANTRO, SWEET SOY DRIZZLE

\$14

## SMALL BITES

### GORGONZOLA BREAD

TOASTED CIABATTA BREAD, WARM GORGONZOLA CREAM

\$7

### ARANCINI

ARBORIO RICE BALLS, BROCCOLI RABE, SWEET ITALIAN  
SAUSAGE, PARMESAN, MOZZARELLA, TOMATO BASIL SAUCE

\$12

### SHRIMP AVOCADO STACK

CHILLED POACHED SHRIMP, CUCUMBER, AVOCADO, TOBIKO,  
SWEET SOY, SESAME, CRISPY RICE CAKE, SRIRACHA AIOLI

\$18

### CRISPY CALAMARI

FRIED CALAMARI SERVED WITH CHERRY HOT PEPPER,  
CHIPOTLE AIOLI, SIDE OF MARINARA AND FRESH LEMON

\$16

### BEEF CARPACCIO

TARTARE GARNISH, SLICED FILET MIGNON, ARUGULA,  
PICKLED RED ONION, EGG YOLK CRUMBLE, FRIED CAPERS,  
GRAIN MUSTARD AIOLI, CROSTINI

\$18

### SHORT RIB EGGROLL

TENDER BRAISED BEEF, AGED WHITE CHEDDAR CHEESE,  
CARAMELIZED ONION, HORSERADISH MUSTARD SAUCE

\$14

### CHICKEN WINGS (6)

CRISPY CHICKEN WINGS, CARROT, CELERY AND BLUE CHEESE  
YOUR CHOICE OF BUFFALO, HOT HONEY OR GARLIC PARMESAN

\$12

### HOMEMADE HUMMUS PLATTER

CHICKPEA HUMMUS, EGGPLANT-PEPPER RATATOUILLE,  
ROASTED RED PEPPER HUMMUS, GRILLED PITA

\$18

## HANDHELDS

### NASHVILLE HOT CHICKEN

TOASTED BRIOCHE BUN, PIMENTO CHEESE, CAJUN AIOLI,  
PICKLES, LETTUCE, HOUSE FRIES

\$19

### SHORT RIB GRILLED CHEESE & TOMATO BASIL BISQUE

WHOLE GRAIN SOURDOUGH, CHEDDAR CHEESE,  
BEEF SHORT RIB, CUP OF ROASTED TOMATO BASIL BISQUE

\$18

### CHICKEN SCHNITZ

CIABATTA ROLL, CHICKEN CUTLET, SHAVED PARMESAN,  
ARUGULA, MUSTARD AIOLI, SLICED TOMATO, HOUSE FRIES

\$18

### PESTO GRILLED CHICKEN

GRILLED CHICKEN BREAST, CIABATTA ROLL, TOMATO,  
ARUGULA, BASIL PESTO, HOUSE FRIES

\$18

### SINGLE SMASH

4OZ. BEEF PATTY, TOASTED BRIOCHE BUN, CHEDDAR CHEESE,  
LETTUCE, TOMATO, RED ONION, HOUSE FRIES

\$15

### DOYLESTOWN SMASH

2-4OZ. BEEF PATTIES, TOASTED BRIOCHE BUN, BACON,  
CARAMELIZED ONION, CHEDDAR CHEESE, HOUSE FRIES

\$19

### CRISPY SHRIMP TACO (3)

CORN TORTILLAS, FRIED SHRIMP, COLESLAW, CHIPOTLE AIOLI

\$16

### SHORT RIB TACO (3)

CORN TORTILLAS, PULLED SHORT RIB, CHEDDAR CHEESE,  
FRESH CORN-POBLANO RELISH, AVOCADO CREMA, CILANTRO

\$18

## SHAREABLES

### FIG RICOTTA CROSTINI

FIG JAM, WHIPPED RICOTTA, PORK PROSCUITTO,  
HONEY-MINT DRIZZLE

\$16

### MARGARITA FLATBREAD

MOZZARELLA, POMODORO, EVOO, FRESH BASIL

\$16

### SHORT RIB FLATBREAD

CARAMELIZED ONION, LEMON PARSLEY GREMOLATA,  
BLUE CHEESE, HORSERADISH AIOLI

\$20

### MUSSELS & SAUSAGE

P.E.I. MUSSELS SAUTEED WITH SPICY GROUND  
SAUSAGE, CHERRY TOMATO, WHITE WINE POMODORO

\$16

### SPICY MARYLAND CRAB DIP

CREAMY CRAB DIP, DICED PEPPER, OLD BAY,  
WONTON CHIPS

\$20

### THE STATION FRIES

BRAISED SHORT RIB GRAVY, CHEDDAR CHEESE CURD,  
STEAK FRIES

\$14

### CRISPY EGGPLANT CHIPS

THIN SLICED FRIED EGGPLANT, OLIVE TAPENADE,  
BLACK GARLIC-ZA'ATAR SPICED AIOLI

\$16

## SHELLFISH & RAW BAR

### FRESH SHUCKED OYSTERS

CHAMPAGNE MIGNONETTE, HORSERADISH,  
LEMON, TABASCO (6 PC./12 PC.)

\$18/34

### GARLIC ROASTED OYSTERS

GARLIC PARMESAN BREADCRUMB, LEMON, (4 PC.)

\$16

### TUNA TARTARE

ARUGULA, SCALLION, SOY, SWEET CHILI PASTE,  
AVOCADO MOUSSE, CROSTINI

\$18

### CRAB CAKE

FRESH CORN-POBLANO RELISH, SRIRACHA AIOLI

\$18

### JUMBO SHRIMP COCKTAIL (5)

WASABI COCKTAIL SAUCE, GRILLED LEMON

\$17

### POKE NACHOS

WONTON CHIPS, AHI TUNA, FRESH CORN,  
DICED CUCUMBER, EDAMAME, SWEET SOY MARINADE,  
SRIRACHA AIOLI

\$19

## BIG PLATES

### THE STATION CHICKEN

HERB ROASTED AIRLINE CHICKEN BREAST, CHERRY TOMATO & SPINACH RISOTTO, CALABRIAN CHILI CREAM SAUCE

\$26

### CHICKEN PARMIGIANA

CHICKEN BREAST CUTLET, MARINARA SAUCE, MOZZARELLA, LINGUINE

\$23

### JAMBALAYA

SLICED CHICKEN BREAST, ANDOUILLE SAUSAGE, ARBORIO RICE, CAJUN TOMATO CREAM SAUCE

\$24

### CHICKEN SCHNITZEL

CHICKEN CUTLET, MUSTARD AIOLI, HERBED SPAETZLE, ARUGULA SALAD, PARMESAN, CRISPY CAPERS

\$24

### SEAFOOD CIOPPINO

SAUTEED MUSSELS, CLAMS, SHRIMP, SALMON, WHITE FISH, FENNEL, POTATO, WHITE WINE TOMATO SAUCE

\$32

### STEAK FRITES

12 OZ. GRILLED NY STRIP STEAK, GARLIC-HERB BUTTER, HOUSE PARMESAN TRUFFLE FRIES

\$38

### BRAISED SHORT RIB

RED WINE BRAISED BEEF, PARMESAN GRITS, ONION RINGS, CHARRED BROCCOLINI, LEMON PARSLEY GREMOLATA

\$34

### PASTA BOLOGNESE

SAVORY GROUND BEEF, TOMATO CREAM SAUCE, LINGUINE PASTA

\$24

### COWBOY PORK CHOP

14 OZ CENTER CUT CHOP, MUSHROOM RISOTTO, CHARRED BROCCOLINI, NDUJA WHISKEY BUTTER SAUCE

\$33

### SPICY SAUSAGE RIGATONI

GROUND SPICY SAUSAGE, VODKA CREAM, PARMESAN, MEZZI RIGATONI PASTA

\$24

### FISH FRANCESE

LIGHTLY BATTERED WHITE FISH FILLET, JUMBO LUMP CRABMEAT, LINGUINE, LEMON, SPINACH, WHITE WINE SAUCE

\$31

### SHRIMP & GRITS

ANDOUILLE SAUSAGE GRAVY, BACON, CARAMELIZED RED ONION, RED & GREEN BELL PEPPER, GRITS

\$27

### KOREAN BBQ SALMON

PAN-SEARED SALMON, COLD SESAME NOODLES, CHARRED BROCCOLINI, PICKLED CUCUMBER, SWEET SOY REDUCTION

\$29

## SIDES

### CHEDDAR GRITS

WHITE CHEDDAR GRITS, SCALLION

\$8

### TRUFFLE FRIES

PARMESAN TRUFFLE FRIES

\$9

### HERBED SPAETZLE

SAUTEED GERMAN STYLE PASTA

\$8

### BROCCOLINI

CHARRED BROCCOLINI, GARLIC, EVOO,  
SEASONED BREAD CRUMBS

\$12

### BRUSSELS SPROUTS

CARAMELIZED ONION, BACON, SPICY PORK NDUJA,  
WHISKEY BUTTER SAUCE

\$10

### PASTA MARINARA

YOUR CHOICE OF MEZZI RIGATONI,  
LINGUINE OR GLUTEN-FRIENDLY PENNE



\$9

Consuming raw or undercooked poultry, meat, shellfish, seafood or eggs may increase your risk of foodborne illness.

# THE STATION

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## COCKTAILS

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|---|---|---|
|  <u>WHISKY SOUR</u> \$14<br>TEA INFUSED WHISKEY, HOMEMADE SOUR MIX,<br>AMARENA CHERRY, LEMON PEEL                                   |  <u>LAST TRAIN TO MOSCOW</u> \$12<br>VODKA, RASPBERRY PURÉE, GINGER<br>BEER, FRESH LIME JUICE                        |  <u>POMEGRANATE COSMOPOLITAN</u> \$14<br>VODKA, TRIPLE SEC, PAMA LIQUOR,<br>PINEAPPLE JUICE, FRESH LIME                |
|  <u>GIN EXPLORATION</u> \$14<br>GIN, LEMON JUICE, ST GERMAIN,<br>MUDDLED CUCUMBER   |  <u>STRAWBERRY MOJITO</u> \$12<br>COCONUT RUM, STRAWBERRY PURÉE, LIME JUICE,<br>MINT LEAVES, SPLASH OF CLUB SODA     |  <u>THE ORIENT ESPRESSO</u> \$14<br>VANILLA VODKA, KAHLUA LIQUEUR,<br>FRESH ESPRESSO, COFFEE BEANS                     |
|  <u>APEROL SPRITZ</u> \$13<br>APEROL LIQUEUR, PROSECCO,<br>ORANGE PEEL  |  <u>ROSSINI</u> \$12<br>STRAWBERRY PURÉE, PROSECCO   |  <u>LAVENDER MARTINI</u> \$14<br>VODKA, ELDERFLOWER, LAVENDER LEMONADE   |
|  <u>ENGINE ON THE RUM</u> \$13<br>RUM, COCONUT MILK, LIME JUICE,<br>SIMPLE SYRUP  |  <u>THE LOCO-PALOMA</u> \$13<br>TEQUILA, JALAPENO, SOUR MIX, TRIPLE SEC,<br>GRAPEFRUIT SODA, HAWAIIAN BLACK SALT RIM |  <u>LIMONCELLO MARTINI</u> \$14<br>CITRUS VODKA, HOMEMADE LIMONCELLO, LEMON<br>JUICE, SPLASH OF CLUB SODA, LEMON TWIST |
|  <u>PINEAPPLE TO PARADISE</u> \$13<br>PINEAPPLE INFUSED TEQUILA, SIMPLE SYRUP,<br>COINTREAU, HOMEMADE SOUR MIX,<br>TAJIN SPICE RIM |  <u>A FIZZY FREIGHT</u> \$13<br>GIN, CHERRY JUICE, LEMON JUICE,<br>PROSECCO   |  <u>SMOKED OLD FASHIONED</u> \$14<br>OAK SMOKED, JIM BEAM RYE, BITTERS,   |

## BOTTLED SELECTIONS

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| <u>CORONA LIGHT (4.0%)</u> \$7<br>MEXICO, PALE LIGHT LAGER, 99 CAL, 12 OZ.     | <u>MODELO ESPECIAL (4.4%)</u> \$7<br>MEXICO, PILSNER STYLE LAGER, 143 CAL, 12 OZ.    |
| <u>MICHELOB ULTRA (4.2%)</u> \$6<br>DOMESTIC, LIGHT LAGER, 95 CALORIES, 12 OZ. | <u>STELLA ARTOIS (5.2%)</u> \$7<br>EUROPE, PALE LAGER, 141 CALORIES, 12 OZ.          |
| <u>MILLER LITE (4.2%)</u> \$6<br>DOMESTIC, LIGHT LAGER, 96 CALORIES, 12 OZ.    | <u>STELLA ARTOIS LIBERTE (N/A)</u> \$7<br>EUROPE, NON-ALCOHOLIC, 59 CALORIES, 12 OZ. |
| <u>CORONA (4.6%)</u> \$7<br>MEXICO, PALE LAGER, 148 CALORIES, 12 OZ.           | <u>VON C STONY CREEK (6.7%)</u> \$9<br>PA, HAZY IPA, 195 CALORIES, 16 OZ. CAN        |
| <u>HEINEKEN (5.0%)</u> \$7<br>EUROPE, PALE LAGER, 142 CALORIES, 12 OZ.         | <u>DOGFISH 90 MIN (9.0%)</u> \$8<br>DOMESTIC, IMPERIAL I.P.A., 290 CALORIES, 12 OZ.  |
| <u>PERONI (5.1%)</u> \$7<br>ITALY, PREMIUM LAGER, 148 CALORIES, 12 OZ.         | <u>VICTORY SEASONAL (12OZ.)</u> \$7<br>ASK YOUR SERVER                               |

## DRAFT SELECTIONS

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| <u>MILLER LITE (4.2%)</u> \$7<br>DOMESTIC, LIGHT LAGER, 128 CALORIES, 16 OZ. | <u>LAGUNITAS (6.2%)</u> \$8<br>DOMESTIC, AMERICAN IPA, 240 CAL, 16 OZ.             |
| <u>BLUE MOON (5.4%)</u> \$7<br>DOMESTIC, WHEAT ALE, 226 CALORIES, 16 OZ.     | <u>LEVANTE C&amp;C (5.9%)</u> \$8<br>DOMESTIC, HAZY IPA, 240 CALORIES, 16 OZ.      |
| <u>SEASONAL CIDER (16 OZ.)</u> \$7<br>ASK YOUR SERVER.                       | <u>MANGO CART (4.0%)</u> \$7<br>DOMESTIC, WHEAT ALE, 200 CALORIES, 16 OZ.          |
| <u>FIDDLEHEAD (6.2%)</u> \$7<br>DOMESTIC, AMERICAN IPA, 245 CALORIES, 16 OZ. | <u>TROEGS PERPETUAL (7.5%)</u> \$8<br>DOMESTIC, AMERICAN IPA, 300 CALORIES, 16 OZ. |
| <u>GUINNESS (4.2%)</u> \$8<br>IRELAND, STOUT, 168 CALORIES, 16 OZ.           | <u>VICTORY SEASONAL (16OZ.)</u> \$7<br>ASK YOUR SERVER.                            |
| <u>YUENGLING (4.5%)</u> \$6<br>DOMESTIC LAGER, 141 CALORIES, 12 OZ.          | <u>PERONI (5.1%)</u> \$7<br>ITALY, PREMIUM LAGER, 185 CALORIES, 16 OZ.             |

## SELTZERS • CIDERS • TEAS

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|---|---|---|
| <u>HIGH NOON SELTZER</u> \$9<br>ASK SERVER FOR FLAVORS, 4.5% ABV, 100<br>CALORIES, 12 OZ. | <u>ANGRY ORCHARD</u> \$7<br>CRISP APPLE CIDER, 200 CALORIES<br>5.0% ABV, 12 OZ. | <u>DOWNEAST CIDER</u> \$6<br>UNFILTERED, G.F. CIDER MADE FROM A<br>BLEND OF APPLES, 5.1% ABV 12 OZ.       |
| <u>STATESIDE SELTZER</u> \$9<br>ASK SERVER FOR FLAVORS, 4.5% ABV,<br>12 OZ.               | <u>SURFSIDE</u> \$9<br>ASK SERVER FOR FLAVORS, 4.5% ABV,<br>12 OZ.              | <u>1911 BLACK CHERRY CIDER</u> \$9<br>HARD CHERRY FLAVORED APPLE<br>CIDER, 6.9% ABV, 240 CALORIES, 16 OZ. |

## WHITE WINES

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| <u>CHARDONNAY-CARDIFF</u> \$11/40<br>(CA) TROPICAL CITRUS, COMPLEX,<br>TOASTY VANILLA, BALANCED,<br>BUTTERY FINISH                 | <u>PROSECCO-NINO ARDEVI</u> \$11/40<br>(IT) FRESH, CREAMY, PEAR AND<br>GOLDEN APPLE, HINTS OF CITRUS,<br>LIVELY BUBBLES               |
| <u>CHARD-TOAD HOLLOW</u> \$13/45<br>(CA) UNOAKED, PEAR, APPLE,<br>GINGER, ORANGE BLOSSOM,<br>EXPANSIVE, CREAMY & CRISP             | <u>RIESLING-SALMON RUN</u> \$12/44<br>(NY) REFRESHING, STONE FRUITS,<br>HINTS OF CITRUS, OFF-DRY                                      |
| <u>MOSCATO-STELLA</u> \$11/40<br>(IT) SWEET AND AROMATIC, RIPE<br>PEACHES, ORANGE BLOSSOM,<br>GENTLE EFFERVESCENCE                 | <u>ROSE-C'EST LA VIE!</u> \$12/44<br>(FR) DRY AND REFRESHING, LIGHT<br>RED BERRIES, FRESH CUT ROSE<br>AND LIGHT HERBS                 |
| <u>PINOT GRIGIO-BANFI</u> \$14/50<br>(IT) "SAN ANGELO" NOTES OF PEAR,<br>PEACH, ANISE AND HONEY, FRUITY,<br>CRISP, VERY REFRESHING | <u>SAUVIGNON BLANC-ARONA</u> \$12/44<br>(NZ) ZESTY RIPE PASSION FRUIT AND<br>MELON, FRUIT FORWARD, FRESH<br>TEXTURE, CLIPPED GRASS    |
| <u>PINOT GRIGIO-SPINELLI</u> \$11/40<br>(IT) FRUITY NOSE, FLORAL NOTES,<br>RIPE MELON, LEMON, WELL<br>BALANCED AND CRISP           | <u>VERDICCHIO-LUCCHETTI</u> \$14/50<br>(IT) "CASTELLI DI JESI", WHITE<br>FLOWERS, VIBRANT CITRUS,<br>SALINE MINERALITY, EASY DRINKING |

## RED WINES

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| <u>CABERNET SAUV-CARDIFF</u> \$11/40<br>(CA) LIGHT BODIED, PLUM, HERBS<br>AND BLACKBERRIES, LIGHT TANNINS                    | <u>MONTEPULCIANO-MONTEFRESCO</u> \$11/40<br>(IT), MEDIUM BODIED, RIPE RED FRUIT,<br>HINTS OF SPICE                                |
| <u>CABERNET SAUV-DAOU</u> \$15/54<br>(CA) "SPECIAL SELECT", DARK AND<br>RED FRUITS, FULL- BODIED,<br>SILKY AND SAVORY        | <u>RED BLEND-LEONE DI CASTRIS</u> \$15/55<br>(IT) "MAIANA", RICH DARK DRY<br>FRUITS, MEDIUM BODIED,<br>HINTS OF SWEET OAK         |
| <u>CHIANTI-BADIA AL COLLE</u> \$12/46<br>(IT) BRIGHT RED CHERRY, MEDIUM BODIED,<br>DRY, MEDIUM TANNINS                       | <u>RED BLEND-"PESSIMIST" DAOU</u> \$12/46<br>(CA) FULL BODIED, INTENSE DARK FRUIT,<br>POWERFUL, ELEGANT                           |
| <u>MALBEC-PARCELEROS</u> \$12/45<br>(ARG) MEDIUM BODIED, BLACKBERRY,<br>DARK CHERRY AND COCOA WITH<br>TOBACCO FINISH         | <u>SUPER TUSCAN-ACHILLE</u> \$14/48<br>(IT) MEDIUM/FULL BODIED,<br>DARK FRUIT, HERBS,<br>LEATHER, DRY, FIRM TANNINS               |
| <u>PINOT NOIR-LEESE FITCH</u> \$11/40<br>(CA) RIPE FRUIT AROMAS, EXOTIC<br>RED FRUITS, HERBS, HINTS OF FRESH<br>TILLED EARTH | <u>SYRAH/VIIGNIER-L'ORANGERAIE</u> \$12/42<br>(FR) ROUNDED AND SUPPLE,<br>DARK RASPBERRY, PLUM FRUIT,<br>LIFTED WITH FLORAL NOTES |