

STATION HOUSE

SNACKS / STARTERS

CHARRED BABY BELL PEPPERS 7
Basil Sea Salt

PARMESAN GARLIC KNOTS 5
Garlic Dip

CRAB & ARTICHOKE DIP 12
Creamy Asiago, Mozz, Coal Crackers

CHARCUTERIE BOARD 18
Prosciutto, Capicola, Soppressata,
Speck, Roasted Almonds, Crostini

COAL FIRED WINGS
Thyme & Lemon
Sea Salt, Caramelized Onions

— or —

Roasted Buffalo
Blue Cheese, Celery

6 Wings 12 / 12 Wings 22

OYSTERS BEACON 14
Roasted Blue Points, Shallots,
Herbs, Verjus Buerre Blanc

MAMA'S MEATBALLS 9
Marinara, Provolone, Parsely

HOMEMADE WHIPPED RICOTTA 10
Honey, Herbs, Olive Oil,
Toasted Country Bread

ROASTED BROCCOLINI 8
Pecorino, Lemon, EVOO

COAL FIRED PIZZA

CLAM & BACON 18
Littleneck Clams, Parmesan,
Garlic Oil, Chili Flakes, Parsely (w)

ROCKET 15
Margherita, Arugula,
Lemon Vinaigrette, Asiago
add Prosciutto \$3

CHICKEN PESTO 17
Basil Pesto, Mozz,
Bell Peppers, Pecorino (w)

FOUR CHEESE 19
Fresh Mozz, Herb Ricotta, Fontina,
Parmesan, Garlic, Herbs (w)

MARGHERITA 13
Fresh Mozz, Basil,
EVOO, Sea Salt

ROASTED FUNGHI 15
Wild Mushrooms, Fontina,
Parmesan, Parsely (w)
add Truffle Carpaccio \$4

CARNIVORE 18
Pepperoni, Meatballs,
Italian Sausage, Mozz

ZUCCHINI 14
Red Onion, Tomato, Mozz, EVOO,
Pecorino, Mozz (w)

CAJUN SHRIMP 18
Blackened Shrimp, Jalapeno,
Andouille Sausage

CLASSIC PEPPERONI 14
Tomato, Mozz, Pepperoni

SPINACH 15
Sauteed Spinach, Mozz,
Ricotta, Asiago

SWEET & SPICY 14
Fried Onion, Cherry Peppers,
Fontina, Honey, Provolone

HOUSE PIE 12
Tomato, Mozz

\$1 Caramelized Onions, Red Onion, Red Bell Peppers

\$2 Arugula, Olives, Ricotta, Spinach, Anchovies, Jalapeno, Mushrooms

\$3 Italian Sausage, Pepperoni, Chicken, Bacon, Andouille, Meatballs, Capicola, Soppressata, Speck, Prosciutto

\$4 Littleneck Clams, Blackened Shrimp, Truffle Carpaccio

SALADS

Small 1-2 people / Large 3-4 people

KALE CAESAR 10/16
Romaine, Tuscan Kale, Parmesan,
Country Croutons

ARUGULA 11/17
Parmesan, Lemon Confit Vinaigrette

SUMMER ASPARAGUS 10/16
Farro, Feta, Tomato, Dijon Vinaigrette

SUGAR SNAPS 10/16
Goat Cheese, Mint Vinaigrette

STATION SALAD 12/18
Baby Spinach, Beets, Gorgonzola, Walnuts,
Granny Smith Apples, House Vinaigrette

BAKED PASTA & ENTREES

MAC & CHEESE 12
Four Cheeses, Bechamel, Bread Crumbs

BAKED RIGATONI 15
Marinara, Italian Sausage, Parmesan, Mozz

HALF CHICKEN 18
Baby Potatoes, Rainbow Carrots,
Wilted Kale, Thyme Jus

ROASTED BRANZINO 20
Fennel, Cherry Tomato, Lemon

All recipes are prepared in house and may contain ingredients not listed -
If you have a food allergy or aversion, please speak with your server, manager or chef.



HOUSE DRINKS

HOP ON BOARD

New Amsterdam Gin, Honey, Lemon, New Belgium IPA 11

VENETIAN SPLASH

Aperol, Vermouth, Lime, Prosecco 12

ISLAND GETAWAY

Cruzan Rum, Lime, Ginger Beer, St. Germain, Cilantro 11

DAN'S OLD MAN

Old Forester Bourbon, Grapefruit, Velvet Falernum, Lime, Agave 12

THE SAWPIT

Tito's, Ginger Beer, Lime, Mint 11

PC TO MANHATTAN

Westchester Rye, Sweet Vermouth, Amaro, Angostura 13

LONDON CALLING

Tanqueray Gin, Punt e Mes, Campari 12

NEW HAVEN BOUND

New Amsterdam Vodka, Lime, Strawberries 11

SPIRITS

BOURBON

Town Branch 10
Buffalo Trace 10
Woodford Reserve 13
Michters Small Batch 12
Widow Jane, NY 16

RYE

Redemption 10
Michters 11
Sazerac 11
Templeton 6yr 13
Widow Jane, NY 'Oak Aged' 14

SCOTCH

Macallan 12yr 15
Johnnie Walker Black 12
Glenlivet 12yr 13
Tomintoul 16yr 16

TEQUILA

Espolon 10
Milagro 10
Don Julio Blanco 13
Don Julio Reposado 15
Don Julio Anejo 18

WINE BY THE GLASS

Prosecco, Pasqua, Veneto, IT 9/34
Pinot Grigio, Guenoc, 2014, CA 8/30
Vinho Verde, Broadbent, Minho, Portugal 8/30
Sauv Blanc, Chateau de Parenchere, 2016, Bordeaux, FR 10/38
Gavi, Picollo Ernesto, 2017, Piedmont, IT 9/34
Chardonnay, Landmark, Russian River Valley, CA 11/42
Rose, Chateau Campuget, 2013, Rhone Valley, FR 9/34
Gamay, Morgon, 2016, Beaujolais, FR 9/34 (if you like pinot noir)
Grenahe, Perrin, 2015, Cote du Rhone, FR 10/38
Malbec, Black's Station, 2016, Yolo County, CA 8/30
Rioja, Belezos, 2013, Spain 10/38
Cabernet Sauvignon, Concrete, 2013, Lodi, CA 13/50

DRAFT BEER 7

Magners Cider (Ireland, 4.5%)
Bud Light \$6 (MO, 4.2%)
Heineken (Holland, 5.0%)
Firestone Walker Pivo Pils (CA, 5.3%)
Yonkers 914 Lager (NY, 5.3%)
Paulaner Hefe-Weizen (Germany, 5.5%)
Montauk Driftwood Ale (NY, 6.0%)
Sierra Nevada Pale Ale (CA, 5.6%)
New Belgium Citradelic IPA (CO, 6.0%)
Ithaca Flower Power IPA (NY, 7.5%)
Two Roads Road 2 Ruin DIPA 13oz (CT, 8.0%)
Guinness (Ireland, 4.2%)

BY THE BOTTLE

Muscadet, Landron Dom de Louvetrie, 2016, Sevre, FR 34
Pinot Bianco, St Michael-Eppan, 2016, Alto Adige, IT 40
Sauvignon Blanc, Emmolo, 2016, Napa, CA 59
Soave, Inama Classico Superiore, Vigneto du Lot, 2016, IT 36
Viognier, Louis Cheze, 2016, Cote du Rhone, FR 50
Chardonnay, Bourgogne Blanc, Montrachet, FR 62
Chardonnay, The Snitch, 2014, Napa, CA 65
Pinot Noir, Argyle, 2016, Willamette Valley, WA 58
Malbec, Angulo Innocenti, La Consulta, 2014, Mendoza, AR 42
Grenache/Syrah, Trignon, Gigondas, 2015, Cote du Rhone, FR 36
Montepulciano, Riserva Spelt, 2014, Abruzzo, IT 48
Sangiovese, Ruffino Lodola Nuova, 2012, Tuscany, IT 42
Cabernet Sauvignon, Justin, 2016, Paso Robles, CA 65

BOTTLES/CANS 7

Austin Eastciders Hopped Cider, TX, 5.0%
Narragansett Lager, RI, 5.0% (\$6)
Blue Point Toasted Lager, NY, 5.5%
Half Full Peach Wheat Ale, CT, 5.5%
Oskar Blues Dale's Pale Ale, CA, 6.5%
Founders All Day IPA (MI, 4.7%)
Cigar City Jai Alai IPA, FL, 7.5%
Ballast Point Grapefruit Sculpin IPA, CA, 7.0%

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