

THE STATION

Coastal Kitchen - Bar - Pantry

Served
THURS-MON

BRUNCH & LUNCH

During the Hours of
8:00 AM - 2:00 PM

SHAREABLES

Designed for the
table to enjoy

GIANT
CINNAMON BUN
\$16

GIANT STICKY
BUN
\$16

BISCUITS

With cultured butter,
house fruit jam
\$16

BLOODY MARY BOARD

Shrimp, bacon, chicken
tenders, pickled green beans,
pepperoncini, old bay, olives,
celery, prosciutto, fresh
mozzarella balls, hot sauce
\$45

SMOKED SALMON BOARD

Whipped cream cheese, green
goddess dressing, smoked
salmon, pickled onion, tomato,
egg, cucumber, dill, capers, sweet
& tangy pickles, feta, flatbread
\$42

Savory Plates

#1 BOATSWAIN \$11

Two eggs your style,
hash brown, choice of
meat and toast

THE CURE \$17

Two eggs your way, chorizo,
two hash browns, sausage
gravy, cheddar cheese

STEAK & EGGS \$24

Bistro steak, eggs your way,
choice of toast, hash brown

BISCUITS & SAUSAGE GRAVY \$15

Add egg your way +2

SHRIMP & GRITS \$26

Delmarva style cheesy grits,
jumbo domestic shrimp
bacon, tomato

SOUTHWEST BREAKFAST

BURRITO \$16

Scrambled eggs, avocado, chorizo,
cheddar, hash browns, served with
salsa, sour cream
'no substitutions'

FRENCH TOAST & CAKES

Sweet Things

SHORT STACK (2) FULL STACK (3)

RICOTTA FRENCH TOAST \$14

Brioche, topped with sweetened ricotta,
house-made seasonal jam, seasonal
fruit, toasted sliced almonds
Full stack only.

PLAIN JANE PANCAKES

House recipe, butter
Short stack - \$11
Full stack - \$13

PLAIN JANE FRENCH TOAST

Brioche, topped with powdered sugar
Short stack - \$10
Full stack - \$12

TOPPINGS: +2
CHOCOLATE CHIPS, BANANAS,
BLUEBERRIES

SWEET POTATO PANCAKES

Served with sweet
potato whipped ricotta,
candied walnuts,
cinnamon sugar butter

Full stack only.
\$14

BANANA BREAD FRENCH TOAST \$16

House-made banana bread,
caramelized bananas, candied
walnuts, whipped cream
Full stack only.

Omelettes

CHESAPEAKE OMELETTE \$MKT

Lump crab, cheddar
cheese, Chesapeake
mornay sauce, hash
brown, choice of toast

FARMERS MARKET OMELETTE \$13

Spinach, tomato, feta,
served with one hash
brown & choice of toast

BASIC OMELETTE \$15

Choice of cheese, meat,
and toast, served with
one hash brown

SUBSTITUTIONS MAY RESULT IN
ADDITIONAL CHARGES

CHEF'S CHOICE QUICHE \$14

Changes daily,
served with
mixed greens

MUST BE 12 AND UNDER

Kids Corner

\$10 A PLATE

PLAIN JANE PANCAKES

House recipe, butter
Add: chocolate
chips, bananas,
blueberries

JR. BOATSWAIN

1 egg, choice of
meat & toast

YOGURT & FRUIT

Seasonal
fruit in
yogurt

CHICKEN TENDERS

Served with
fries

CHEESE BURGER

Served with
fries

PB & J

Served
with fries

We do not offer separate checks at this time

THE PANTRY

CARRY-OUT
FRESH COFFEE
PIES & PASTRIES

JUST AROUND
THE CORNER

COME VISIT US AT THE PANTRY!

Enjoy fresh coffee and pastries, seasonal
salads, delicious sandwiches, quick carry-out
on the go.



Bowls & Salads

SEASONAL FARRO BOWL \$18 Sweet potatoes, roasted beets, feta, arugula, red onion, avocado, house dressing	AUTUMN SPINACH & QUINOA BOWLS\$18 Spinach, apples, bacon, candied pecans, red onion, bourbon vinaigrette TUNA POKE BOWL \$26 Rice, edamame, avocado, cabbage slaw, cucumber, seaweed salad, sweet & spicy soy, Yum Yum sauce	SIMPLE GREEN SALAD \$14 Mixed greens, tomato, cucumber, pickled red onion, house dressing BEET & BURRATA SALAD \$18 Roasted beets, prosciutto, candied pecans, red onion, balsamic vinaigrette
	SEASONAL FRUIT, GRANOLA & YOGURT BOWL \$14 House-made granola, yogurt, local honey, toasted almonds, berries	WEDGE SALAD \$16 Iceberg, crispy bacon, gorgonzola, pickled red onion, tomato, shaved egg, buttermilk dressing, thousand island drizzle

Handhelds

SUNRISE BREAKFAST SANDWICH \$13 Eggs your way, cheddar, sliced tomato, avocado, & baby arugula on a croissant, sundried tomato aioli, mixed greens Add choice of meat +3	SMOKED SALMON, AVOCADO & EGG TARTINE \$16 Scrambled eggs, red onion, sprouts, green goddess dressing, sourdough toast, mixed greens	THE REDEYE SMASH \$19 Two beef patties, cheddar cheese, lettuce, tomato, fried egg, Fenwick Sauce, fries
BREAKFAST SANDWICH \$10 Eggs your way, choice of cheese, meat, and bread, hash brown	SEASONAL FRUIT RICOTTA TARTINE \$14 Whipped sweetened ricotta, fresh fruit, pistachio dust, local honey, sourdough toast mixed greens	

LUNCH CLASSICS

SUBSTITUTE FRIES +\$2

THE STATION CLUB \$16 House carved turkey, applewood smoked bacon, lettuce, tomato, mayo, choice of toast, kettle chips	THE VEGGIE \$16 Lettuce, tomato, cucumber, red onion, olive tapenade, green goddess dressing, on sourdough, kettle chips	OPEN FACE HOT TURKEY SANDWICH \$16 Gravy, cranberry, white bread, with fries
THE GEMMA \$16 House-carved turkey, avocado, tomato, onion, green goddess dressing, sprouts, sourdough, kettle chips	CHICKEN SALAD CROISSANT \$14 House-made roasted chicken salad, arugula, tomato, mayo, kettle chips	FRIED CHICKEN SAMMIE \$16 Buttermilk breaded and fried chicken, slaw, sweet & tangy pickles, Fenwick Sauce, with fries
	CRAB CAKE SAMMIE -MKT- Lettuce, tomato, Fenwick sauce	FRIED FISH SAMMIE \$22 Fresh flounder, beer battered and fried, slaw, pickled onion, herb aioli, Brioche bun



TURKEY SALAD BLT \$14

Warren's original turkey salad, bacon, lettuce, tomato, served in a wrap, kettle chips

ICED OR HOT

CAFE

Proudly Serving
LAVAZZA
TORINO-ITALIA-1895

DRIP \$3.50 AMERICANO \$4.50 CAPPUCINO \$5 LATTE \$5.50 COLD BREW \$5 ESPRESSO SHOT \$3	MILK OPTIONS WHOLE 2% SKIM FLAVORS VANILLA CARAMEL CHAI +50 OAT ALMOND COCONUT +50 HAZELNUT MOCHA MATCHA	JUICE: \$4 ORANGE, APPLE, GRAPEFRUIT, CRANBERRY House-Made FRESH BREWED ICE TEA \$3.50
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SIDES

BACON \$5	SAUSAGE GRAVY \$5	TOAST \$3
SAUSAGE \$5	CHEESY GRITS \$4	WHITE, WHEAT, RYE,
SCRAPPLE \$5	HASH BROWNS (2) \$5	SOURDOUGH

We are required to inform you that consuming raw or under- cooked egg, meat, seafood, or shellfish may increase your risk of food-borne illness.

ADD A PROTEIN:

CHICKEN BREAST.....	\$8
FISH OF THE DAY.....	MKT
4 OZ CRAB CAKE.....	MKT
SHRIMP (4).....	\$14
SALMON.....	\$12
TUNA.....	\$14
SCOOP OF TURKEY SALAD.....	\$6
SCOOP OF CHICKEN SALAD.....	\$6

SOUP

CREAM OF CRAB SOUP

A Station classic, served with Fried Saltines

-14-

RAW BAR

CRAB SALAD

Jumbo lump crab, lemon, parsley, light mayo, fried saltines

MKT

TUNA POKE

Sushi grade tuna, house poke sauce, shaved cucumber

MKT

OYSTERS

By the piece

\$3/EA

THE STATION'S

Seafood Tower

\$95

FEATURING:

12 Oysters

6 Shrimp Cocktail

Crab Salad

Tuna Poke

