

first

roasted cauliflower • thai chili sauce sesame seed cilantro	13
loaded tater tots • vermont cheddar applewood smoked bacon garlic aioli scallion	12
new england clam chowder • long island surf clams bacon fingerling potatoes house bread	11
hummus & crudites • house made hummus seasonal veggies buttermilk ranch toasted pita	13
yellow fin tuna • seared seaweed salad avocado jalapeño cilantro	14
fried calamari • point judith calamari house marinara	14
chicken wings • celery blue cheese cleveland BBQ - traditional hot - honey soy - dry rub - tamarind ginger	12

salad

boxcar cobb • jersey tomato blue cheese vermont cheddar avocado red onion boiled egg applewood smoked bacon green goddess	13
warm fall kale • butternut squash dried cherries toasted walnuts sherry vinaigrette	14
romaine wedge • romaine blue cheese applewood smoked bacon jersey tomato chipotle ranch	13
kale & romaine caesar • house made caesar parmesan old bay chick peas	13
beet & greek • arugula crumbled feta celery red onion cucumber beets oregano vinaigrette fresh dill	14
Add chicken, shrimp, salmon -or- black bean burger + \$8	

sides

fries • kitchen cut kennebac aioli	6
house greens • house citronette onion jersey tomato cucumber	6
red cabbage slaw • cider vinegar little bit of mayo honey	6
fingerlings • roasted garlic fresh herbs sea salt	6
roasted carrots • honey mustard fried leeks	6

second

fish tacos • line caught cod corn tortilla cilantro crema red cabbage slaw cilantro	18
lobster roll • maine lobster tom cat roll old bay chips	24
shrimp ala plancha • wild white shrimp jasmine rice summer squash charred lemon basil honey mustard	22
faroe island salmon • shaved brussels sprouts farro shiitake & crimini mushrooms smokey pomodoro	28
black angus NY strip • cast iron fries greens chimi churri	34
spaghetti squash • farro zucchini fall squash house made marinara crispy leeks	15
station burger • 8 oz angus patty tom cat bun fries or greens american, swiss, blue, mozz, cheddar or pepper jack	16
Caramelized onion, mushroom or pickled jalapeno + \$2 Bacon, taylor ham, fried egg or gluten free bun + \$3	

pizza

pizza is made to order, kindly no substitutions.

margherita • house mozzarella Jersey tomato Jersey basil	15
bianche • fresh ricotta grana padano oregano lemon olive oil	15
fig & smoked ham • benton's country ham, fresh figs, ricotta, lemon citronette	17
salciccia • house mozzarella italian sausage red onion	16
pepperoni • house mozzarella pepperoni	16

kids

choice of fruit or fries

chicken fingers • house made honey mustard	8
penne pasta • butter or house marinara	8
burger • brioche choice of cheddar, blue, swiss & pepper jack	8
fish fingers • fried cod aioli	8

due to high demand for seating and Covid-19 restrictions please be mindful of the 90-minute time limit on your table, thank you. 11/6
inquire about our to-go exclusive family meals!

red wine

	glass	bottle
rioja '18 faustino vii - d.o.c spain	10	35
merlot vista point - napa	10	35
red blend black ink '18 - napa valley	10	35
malbec ruca malen - argentina	12	42
cabernet '17 matthew fritz - alexander valley	12	42
pinot noir maison chanzy - burgundy, france	12	42
merlot '17 lapostolle grand selection - rapel valley, chile	13	48
cabernet reserve '17 martin ray - napa valley	18	68
zinfandel '16 boneshaker - soledad, california	12	42
cabernet '17 starmont - napa valley	½ btl	28
cabernet '17 stags leap artemis - napa valley	26	94

jersey beer

-8-

head high ipa 6.6%	16 oz
• kane brewing - ocean, nj	
citrus city session ale 5.5%	16 oz
• four city brewing - orange, nj	
two towns ale american amber 5.5%	16 oz
• soma brewing - maplewood, nj	
it's better than yours strawberry milkshake ipa 6.8%	16 oz can
• four city brewing - orange, nj	
the keg stand pilsner 5.5%	16 oz
• four city brewing - orange, nj	
sneak box apa 5.6%	16 oz
• kane brewing - ocean, nj	
jelly ddh imperial ipa 8.2%	12 oz
• magnify brewing - fairfield, nj	

cocktails

-15-

boxcar martini
grey goose, triple sec, pineapple & champagne
black fig cosmo
figenza vodka, grey goose, lime, blackberry liquor, cranberry
skinny marg
casamigos, agave, lime, grand marnier & cucumber
thyme traveler
tito's, blueberry jam, st. germain, lemonade & fresh thyme
tito's mule
blackberry - peach - blueberry - raspberry - traditional
smoked candy apple
crown royal, local apple cider, ginger beer, fall apple, hella bitters, apple wood smoked
burnt boxcar
buffalo trace, angostora bitters, maple syrup, brandy cherry, apple wood smoked
16 30 dbl

bourbon

bulleit	13
knob creek	13
buffalo trace	13
maker's mark	13
basil hayden	13
booker's	15
hudson baby	14

tequila & mezcals

casamigos blanco	12	13	15	18
/ reposado / anejo / mezcals				
don julio blanco / anejo / 1942	12	15	31	
patron silver			12	

white wine

	glass	bottle
pinot grigio vista point - napa valley	10	35
prosecco bellafina - italy	11	35
pinot grigio '19 alta via - dolomites, italy	14	46
sauvignon blanc '19 chasin venus - marlborough, new zealand	12	42
chardonnay '18 matchbox - dunnigan hills	12	42
reisling '17 saint m - pflaz, germany	12	42
chardonnay '17 starmont - carneros	½ btl	28
chardonnay '17 frogs leap - napa valley	20	75

scotch

glenlivet 12 yr	13
glenfiddich 12 yr	13
laphroaig lore	20
oban 14 yr	16
lagavulin 16 yr	17
macallan 12/15/18	14 16 25

bottled beer

-6-

corona	blue moon
coors light	miller light
sam adams oktoberfest	guinness
fat tire amber	sierra nevada pale
lagunitas ipa	lagunitas pilsner
dogfish head 60 min ipa	dogfish head 90 min ipa
	allagash white 7
	chimay red 9
	chimay blue 16

water service

saratoga still or sparkling

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