



Welcome to
DINNER at Brinkley's Station

FALL 2012

IG #brinkleys

SHARES

CHICKPEA HUMMUS WITH ROASTED BLACK GARLIC – 12*

Toasted Pita and Fresh Vegetables

THREE CHEESE MAC AND CHEESE – 13

Italian Fontina, Parmigiano Reggiano, Pecorino Romano

CRISPY CHILI CHICKEN – 17

Spicy Chile Sauce

CHICKEN LIVER MOUSSE – 11

Onion Bacon Jam, with Pumpernickel Toast

EGGPLANT CAPONATA – 10 *

With Pumpernickel Toast

AVOCADO AND FENNEL TEMPURA – 15 *

With a Scallion Soy Sauce

BAJA FISH TACOS – 17

Avocado, Pineapple Salsa, Shredded Kale on a Corn Tortilla

PIGS IN A BLANKET – 15

Gourmet Sausages in Puff Pastry

MAIN COURSES

POUNDED CHICKEN AND ROMAINE SALAD – 19

Cilantro Yogurt Dressing

BRUSSELS SPROUTS AND KALE SALAD – 17

Cherry Tomatoes, Red Onions, Sliced Apple, Toasted Almonds, Shaved Pecorino Romano

GRILLED FISH AND CHIPS – 17

Locally Caught Swordfish, Zucchini Fries

GRILLED NY STRIP – 35

Lobster Butter, Creamed Brussel Sprouts

FRESH PAPPARDELLE WITH SPICY SAUSAGE – 21

Charred Tomatoes, Cippolini Onions, Poached Egg

BURGERS & SANDWICHES

GRASSFED BURGER – 16

Lettuce, Tomato, McClure's Pickles, Chipolte Mayo, Sweet Potato Fries
(Choice of Cheddar, Swiss or Blue Cheese)

LA ROYALE BURGER – 18

Onion Bacon Jam, Kunick Triple Cream, Sweet Potato Fries

YARD BURGER – 16

Free Range Chicken, Lettuce, Charred Tomatoes, Swiss Cheese, Cornichon Relish

EGGPLANT AND CHICKPEA BURGER – 14 *

Lettuce, Spicy Tahini Dressing, 7 Grain Bun, Sweet Potato Fries

LOBSTER CLUB SANDWICH – 25

Avocado, Crispy Pancetta, Arugula, Sweet Potato Fries

CHEESE BOARD 21

Local Cheese Board from Saxelby Cheesemongers, served with boat and honey-walnuts

CABOT CLOTHBOUND CHEDDAR

Jasper Hill Farm

HARPERSFIELD WITH OMMEGANG BEER

Brovetto Dairy

KUNIK TRIPLE CREAM

Nettle Meadow Farm

DESSERTS 8

VANILLA BREAD PUDDING

Vanilla Brioche, Honey Whipped Cream

BERRY COBBLER

Raspberries, Blackberries & Blueberries Topped with Mascarpone

SIGNATURE COCKTAILS 13

BLOOD ORANGE MARGARITA

Tequila, Campari, Lemon, Blood Orange Juice with Salted Rim

FLYING WASP

Homemade Mint Tea Vodka, Lemon & Fresh Mint

PIMMS PINT

Pimms No.1, Cucumber, Mint & Seasonal Berries

GARDEN PARTY

Gin, Lemon, Herbed Syrup, Champagne & Fresh Thyme

PEAR TREE

St. Germaine, Vodka, Pear Puree, Lime, Bitters with Cinnamon Garnish

DARK & STORMY

Gosling Rum, Saranac Ginger Beer

BRINKLEY'S BLOODY MARY

The Classic with Celery & Olives

1,2,3,4

Golden Rum, Amaretto, Passion Fruit Puree, Pineapple Juice, Lemon

OLD PAL

Templeton Rye, Sweet Vermouth & Campari

TOASTED MANHATTAN

Sweet Vermouth, Pecan Bourbon, Dash of Bitters

NEW YORK STATE
WINES AND BEERS
ON THE FLIPSIDE



* meat, dairy and gluten free