PATION 40 Breakfast & Lunch Daily

SPECIALTY MIMOSAS

PLEASE CHOOSE FROM OUR CRAFT CONCOCTIONS

Blood Orange Hibiscus • Pomegranate Juice • Elderflower, Cucumber, Lemon • Blackberry Bramble

Spicy Mango • Seasonal Mimosa

9.95 Large

7.50 Regular

BREAKFAST

SHARING PLATES

Mini Doughnut Treats - Chocolate, Cinnamon Brown Sugar, Carmel Glaze, Sprinkled with Powdered Sugar, Vanilla Bean Maple Syrup 6.50 French Toast Bites - Cinnamon, Powdered Sugar, Vanilla Bean Maple Syrup 7.00 Waffled Sausage - Powdered Sugar, Warm Maple Syrup 6.50

Crabcake Fritters - Spicy Aioli Sauce

Add-On Single Pancake Buttermilk 3.50 4.00 Fancy Cake

8.50

EGGS

Served w/ Hash Browns, Cheesy Grits or Fruit Salad

Truffle Eggs Benedict - Toasted English Muffin, Arugula, Canadian Bacon, Roasted Mushroom, Truffle Hollandaise* 11.50

Fried Green Tomato Benedict - Toasted English Muffin, Crispy Bacon, Arugula, Two Poached Eggs, Pesto Hollandaise* 11.50

Smoked Salmon Benedict - Toasted English Muffin with Grilled Tomatoes, Two Poached Eggs, Fresh Smoked Salmon, Pickled Onions & topped with Lemon Dill Hollandaise and Fried Capers

Breakfast Fry up - Two Eggs Any Style, Roasted Tomatoes, Mushrooms, Bacon, Breakfast Sausage, Toast* 9.95

"Huevos Gringos" - Two Eggs Any Style, Chipotle Chicken, Black Beans, Pickled Jalapefto, Avocado, Queso Fresco, Crispy Tortillas* 11.95

Breakfast Burrito - Chorizo Scrambled Eggs, Hasbrown Potatoes, Tomatoes, Romaine, Cheddar. Served with Sourcream, Verde Salsa and fresh 11.95 Homemade Guacamole

Steak & Eggs - Steak, Eggs Any Style, Hash Brown Potatoes, Roasted Plum Tomato, Basil Hollandaise, with Toast*

Southern Biscuit - Fresh Baked Buttermilk Biscuit, Eggs Your Way, Spicy Shredded Pork, Crispy Bacon, Chorizo Gravy, Chives

Everything Bagel and Lox - Smoked Salmon, Sundried Tomato Cream Cheese, Alfalfa Sprouts, Pickled Red Onion, Crispy Capers 10.00 11.50 w/Egg

Crabby Patty - Lump Crabcake, Sauteed Spinach, Red Peppers, Spicy Aioli Sauce, and Topped with Fried Egg, Toast*

Hash & Eggs - Homemade Corned Beef Hash, Two Eggs Any Style, Toast* 11.50

Avocado Toast - Two Thick Cut Whole Grain Toast, Fresh Homemade Guacamole, Smoked Salmon, Arugula Tossed in Olive Oil, Pickled Radish, Topped with Fried Egg 12.50

PANCAKE PARLOUR

Plain

Buttermilk 8.50 **Buckwheat** 9.50 **Extra Stops**

Bacon & Salted Caramel Pancakes -Orange Butter, Vanilla Bean Maple Syrup

Blueberry + Almond - Vanilla Butter, Vanilla Bean Maple Syrup

Lemon Curd + Fresh Blackberries - Vanilla Bean Maple Syrup

Coconut Custard - Toasted Coconut, Vanilla Bean Maple Syrup

Banana + Brown Sugar - Toasted Walnut Vanilla Butter, Vanilla Bean Maple Syrup

Cinnamon Roll Pancakes - Cream Cheese Icing, Vanilla Bean Maple Syrup

Seasonal Pancake - See Server for Selection

Buttermilk 9.50 Buckwheat 10.50 Additional Side of Grade "A" Maple Syrup 1.50

OMELETTES

Served w/ Hash Browns, Cheesy Grits or Fruit Salad

Station 400 Omelette - Poached Lobster, Blue Crab, Fried Capers, Truffle Hollandaise 13.95

Spanish Omelette - Chorizo Sausage, Pepper Jack Cheese, Potato, Cilantro, Smoked Paprika 11.50

American Omelette - Goat Cheese, Asparagus, Crispy Bacon, Chives

Greek Omelette - Feta Cheese, Spinach, Tomatoes, Dill, Kalamata Olives, Tzatiki Sauce

11.50

Mexican Omelette - Chipotle Chicken, Tomato, Onion, Pepperjack Cheese, Cilantro, Topped with Sour Cream, Tomatillo Salsa

French Omelette - Melted Brie, Carmaelized Onions, "Fines Herbes" 11.50

Choose Your Own Omelette -2 Items **10.50** 3 Items 11.50

Bacon Sausage Ham Salmon Mushrooms Onions **Tomatoes** Spinach Peppers Cheddar Swiss Feta Brie

Egg Whites add 1.50 Organic Eggs add \$.75 ea

GRAINS & CEREAL

Nutella Waffle - Strawberries, Banana Brulee, Vanilla Bean Whipped Cream

Belgian Waffle - Vanilla Bean Maple Syrup, Whipped Butter 8.50 10.50

with Fruit + Cream Classic French Toast - Vanilla Butter, Vanilla Bean Maple Syrup

Apple Stuffed Croissant French Toast - Fresh Baked Croissant stuffed with Apple Compote, Creme

De Glace, Caramel Sauce, Vanilla Bean Maple Syrup 11.00

McCann's Steel Cut Irish Oatmeal - Stewed Berries, Cinnamon, Granola 7.75

Vanilla Bean + Lavender Yogurt - Granola, Fresh Berries, Local Honey 7.75

Awaken Acai Bowl - Acai Berry Sorbet, Strawberries, Blueberries, Banana, Almond Milk, 8.50 Granola

ADD-ONS

Fruit Salad	3.50
Avocado Toast	7.00
Hash Browns	3.50
Cheesy Grits	3.00
Bacon, Sausage, or	3.50
Turkey Sausage	
Toast	1.50
Gluten-Free Toast	2.50
Bagel	3.00
English Muffin	1.75
Croissant	3.50
Biscuits and Chorizo Gravy	4.00
Truffled Parmesan Fries	4.00
Sweet Potato Fries	4.50
Tomato Cucumber Salad	3.50

BAKED GOODS

Assorted Muffins Fresh Crossiants	3.00
	3.50
Seasonal Desserts	6.50

SHARING PLATES

Crabcake Fritters - Spicy Aioli Sauce 8.50

Fried Green Tomatoes - Roasted Garlic 7.00 Dressing

Goat Cheese Fritters - Panco Crusted Goat Cheese, Green Onions, Thai Sweet Chili 7.00 Sauce

SOUP

Smoked Corn + Clam Chowder, Chives

4.75 / 5.75

Soup Du Juor - See Server for Selection

4.75 / 5.75

SALADS

Cobb Salad - Field Greens, Crispy Bacon, Tomatoes, Cucumbers, Blue Cheese, Avocado, Hard Boiled Egg, Creamy Roasted Garlic Dressing

w/Chicken Breast 11.50 w/Steak * 12.95 w/Blue Crab 13.95

Orange & Honey Chicken Salad - Lightly chopped Spring Mix, Cucumbers, Cherry Tomatoes, Orange Slices, topped with Mango Chutney 11.00

Shrimp & Chopped Kale Ceasar Salad -Blackened Shrimp, Tossed Chopped Kale, Grated Parmesan, Grape Tomatoes, Pistachios, Caesar Dressing

Grilled Sockeye Salmon Salad - Spinach, Egg, Oranges, Candied Pecans, Danish Blue Cheese, Dried Cranberry, Citrus Vinaigrette * 13.95

Coach Vicki's "All Out" Salad - Chopped Kale, Broccoli Slaw, Red Bell Peppers, Carrots, Cucumbers, Avocado, Tomato, Raisins, Walnuts, Lemon Tahini

Dressing 10.00 w/Seared Tofu 10.50 w/Chopped Chicken Breast 12.50 w/Seared Sockeye Salmon* 13.95

Lemon Poached Shrimp Salad - Arugula, Slice Green Apples, Fried Green Tomatoes, Sliced Pickled Onions, Fried Goat Cheese Fritters, Almonds, Citrus Vinaigrette

Bibb Lettuce Salad - Roasted Beets, Orange, Shaved Fennel, Goat Cheese, Toated Almond, Citrus Vinaigrette

w/Tofu 11.00 w/ Chicken 12.00 w/Shrimp 12.50

SANDWICHES

Served with your choice of Parmesan Fries, Sweet Potato Fries, Smoked Gouda Mac & Cheese, Tomato Cucumber Salad or Fruit Salad

Fried Green Tomato BLT - Crispy Bacon, Field Greens, Herb Aioli, Fried Green Tomatoes w/ Turkey 12.00

Chicken Salad Croissant - Orange + Honey Chicken Salad, Mango Chutney, Field Greens, 11.00

Reuben - Shaved Corned Beef, Sauerkraut, Melted Swiss, 1,000 Island Dressing on Toasted Rye 11.50 w/ Turkey 11.50

West Coast Spinach Wrap - Oven Roasted Turkey, Applewood Bacon, Fresh Homemade Guacamole, Diced Tomatoes, Spinach, Wrapped in a Spinach

Smoked Gouda, Fried Onions, Bacon Burger -Arugula, Tomato, Topped With Smoked Aoli Sauce 11.50

Grilled Dijon Patty Melt - Cheddar, Swiss, Caramalized Onions, Rye 11.00

Brian's Lump Crab Cake Sandwich - Bibb Lettuce, Tomato, Spicy Aioli Sauce, Toasted Brioche 13.00

Chicken Caesar Spinach Wrap - Grilled Chicken, Avocado, Diced Tomatoes, Kale, Pistachio, Parmesan Cheese Wrapped in a Spinach Wrap

11.00

Station Spicy Italian - Spicy Capocollo, Salami, Pepperoni, Arugula, Tomato, Chopped Banana Peppers, Swiss Cheese, Mayonnaise and Olive Oil Deli Dressing

Balsamic Marinated Chicken Sandwich - Arugula, Tomato, Goat Cheese, Basil Ailoi, Toasted Brioche

Pressed French Dip - Roast Beef, Carmelized Onions, Melted Swiss Cheese, Aus Jus, French **Baguette** 11.00

Grilled Sockeye Salmon Sandwich - Cucumber, Arugula, Roasted Beets, Goat Cheese, Crispy Onion, Dill Cream, Toasted Pumpernickel* 13.50

Pressed Cuban Sandwich - Slow Roasted Pork, Ham, Swiss, Grain Mustard, Pickle

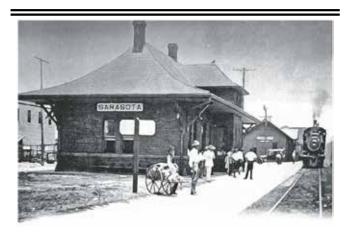
Falafel Wrap - Chickpea Fritter, Field Greens, Hummus, Tomato, Cucumber, Pickled Red Onion, Roasted Red Pepper, Tzatziki Sauce

Open-Faced Tuna Melt - Tuna Salad on Toast, English Cucumber, Avocado, Dill Havarti, Pickled Radish, Arugula

Apple, Bacon, Cheddar Grilled Cheese -Crispy Applewood Bacon, Thinly Sliced Granny Smith Apples, Cheddar Cheese and topped with Homemade Apple Butter 10.50

ADD-ONS

Smoked Gouda Mac & Cheese	3.50
Fruit Salad	3.50
Tomato Cucumber Salad	3.50
Truffled Parmesan Fries	4.00
Sweet Potato Fries	4.50
Hash Browns	3.50
Cheesy Grits	3.00
Bacon, Sausage, or	3.50
Turkey Sausage	
Toast	1.50
Gluten-Free Toast	2.50
Bagel	3.00
English Muffin	1.75
Croissant	3.50
Biscuits and Chorizo Gravy	4.00
Side Salad	5.00



HISTORY

In 1852, a quaint railroad depot was built in Kentland, Indiana, when the railroads were essential for long-distance travel. Passengers took pride in each trip, and made time to explore the station while waiting for their train. The old depot was painstakingly pieced apart in Indiana and reassembled in Sarasota. After much attention, the building is now reminiscent of how it looked 150-years ago.

> www.Station400.Com info@Station400.Com







* "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"

BEER & WINE

5.75 Chardonnay 6.50 Stella Artois Pinot Grigio 6.50 Lagunitas Sumpin Cabernet 6.50 Easy Ale 5.75 6.50 Jai Alai IPA Champagne 5.75 **Budweiser** 3.50 Michelob Ultra 3.50

BEVERAGES

Coke Products Grapefruit Juice 2.75 2.75 4.00 Coffee Iced Tea 2.75 Orange Juice 4.00 Expresso 4.25 Flavored Iced Tea 4.00 Cappuccino 4.25 3.00 Perrier Sparkling Cranberry Juice Latte 3.50 4.25 Water 3.59 Apple Juice 3.50 Add Flavor .75 Panna Still Water 3.59

CATERING & LARGE PARTIES

Station 400 is pleased to offer catering for large parties or offsite. Contact info@station400.com for details.

SARASOTA

400 NORTH LEMON AVENUE SARASOTA, FLORIDA 941.906.1400

7:30 - 2:30

LAKEWOOD RANCH

8215 LAKEWOOD MAIN STREET LAKEWOOD RANCH, FLORIDA 941.907.0648 7:30 - 2:30

SOUTH SARASOTA

THE LANDINGS 4832 S. TAMIAMI TRAIL SARASOTA, FLORIDA 941.927.0402 7:30 - 2:30