

STATION 400

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

8.50 Regular 11.50 Large

SHARING PLATES

French Toast Bites - Cinnamon, Powdered Sugar, Vanilla Bean Maple Syrup	9.50
Waffled Sausage - Powdered Sugar, Warm Maple Syrup	8.95
Blackened Shrimp and Cheesy Grits	9.95
Crabcake Fritters - Spicy Aioli Sauce	9.95
Add-On Single Pancake	
Buttermilk	6.00
Fancy Cake	6.50

EGGS

Served w/ Hash Browns, Cheesy Grits or Fruit Salad

Truffle Eggs Benedict - Toasted English Muffin, Arugula, Canadian Bacon, Roasted Mushroom, Truffle Hollandaise	13.95
Fried Green Tomato Benedict - Toasted English Muffin, Crispy Bacon, Arugula, Two Poached Eggs, Pesto Hollandaise	13.95
Smoked Salmon Scramble on Toast - Melted Brie, Avocado, Arugula and Dill Cream Sauce*	15.50
Breakfast Fry up - Two Eggs Any Style, Roasted Tomatoes, Mushrooms, Bacon, Breakfast Sausage, Toast	12.95
"Huevos Gringos" - Two Eggs Any Style, Chipotle Chicken, Black Beans, Pickled Jalapeno, Avocado, Queso Fresco, Crispy Tortillas	13.95
Breakfast Burrito - Chorizo Scrambled Eggs, Hashbrown Potatoes, Tomatoes, Romaine, Cheddar. Served with Sour cream, Salsa Verde and fresh Homemade Guacamole	13.95
Steak & Eggs - Steak, Eggs Any Style, Hash Brown Potatoes, Grape Tomatoes, Basil Hollandaise with Toast	14.50
Jalapeno Biscuits and Gravy - Cheddar and Jalapeno Biscuit, Chorizo Sausage Gravy with Two Poached Eggs	13.50
Croque Madame - Ham and Swiss Sandwich, Creamy Parmesan Sauce, Fried Egg and Arugula Salad	13.50
Hash & Eggs - Homemade Corned Beef Hash, Two Eggs Any Style, Toast	13.50
Avocado Toast - Served with Two Pieces of Whole Wheat Toast, Fresh Homemade Guacamole, Arugula Tossed in Olive Oil, Pickled Radish, Topped with Fried Egg	12.50
Add Smoked Salmon*	5.00

BREAKFAST

PANCAKE PARLOUR

Plain

3-Buttermilk	10.95
3-Buckwheat	11.95

Extra Stops

Bacon & Salted Caramel - Vanilla Butter, Vanilla Bean Maple Syrup	
Blueberry + Almond - Vanilla Butter, Vanilla Bean Maple Syrup	
Bacon Toffee Crunch - Vanilla Butter, Vanilla Bean Maple Syrup	
Lemon Curd + Fresh Blackberries - Vanilla Bean Maple Syrup	
Coconut Custard - Toasted Coconut, Vanilla Bean Maple Syrup	
Cinnamon Roll - Cream Cheese Icing, Vanilla Bean Maple Syrup	
Seasonal Pancake - See Server for Selection	
3-Buttermilk	11.95
3-Buckwheat	12.95
Additional Side of Grade "A" Maple Syrup	2.00

OMELETTES

Served w/ Hash Browns, Cheesy Grits or Fruit Salad

Spanish Omelette - Chorizo Sausage, Pepper Jack Cheese, Potato, Cilantro, Smoked Paprika	13.75
American Omelette - Goat Cheese, Asparagus, Crispy Bacon, Chives	13.75
Italian Omelette - Fresh Mozzarella, Marinated Artichokes, Kalamata Olives, Roasted Peppers and Basil Pesto	13.75
Mexican Omelette - Chipotle Chicken, Tomato, Onion, Pepper Jack Cheese, Cilantro, Topped with Sour Cream, Tomatillo Salsa	13.75
French Omelette - Melted Brie, Caramelized Onions, Fresh Herbs	13.75
Station 400 Omelette - Poached Lobster, Blue Crab, Fried Capers, Truffle Hollandaise*	17.95

Choose Your Own Omelette -
2 Items 11.95 3 Items 13.95

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

Egg Whites add 1.75
Organic Eggs add \$1.75 ea

GRAINS & CEREAL

Nutella Waffle - Strawberries, Banana Brulee, Vanilla Bean Whipped Cream	13.00
Belgian Waffle - Vanilla Bean Maple Syrup, Whipped Butter with Fruit + Cream	11.00 13.00
Classic French Toast - Vanilla Butter, Vanilla Bean Maple Syrup	12.50
Butterscotch Pecan French Toast - Topped with Cookie Butter and Vanilla Bean Maple Syrup	13.95
McCann's Steel Cut Irish Oatmeal - Stewed Berries, Cinnamon, Granola	9.50
Vanilla Bean + Lavender Yogurt - Granola, Fresh Berries, Local Honey	10.50

ADD-ONS

Fruit Salad	4.00
Avocado Toast	8.00
Cottage Cheese	4.00
Hash Browns	4.50
Cheesy Grits	4.50
Bacon, Sausage, or Turkey Sausage	4.50
Toast	2.50
Gluten-Free Toast	3.50
Bagel	4.95
English Muffin	2.95
Croissant	4.95
Biscuits and Chorizo Gravy	5.95
Truffled Parmesan Fries	4.95
Sweet Potato Fries	4.95
Tomato Cucumber Salad	4.50

BAKED GOODS

Assorted Muffins	4.95
Fresh Croissants	4.95

LUNCH

SHARING PLATES

Crabcake Fritters - Spicy Aioli Sauce	9.95
Blackened Shrimp and Cheesy Grits	9.95
Goat Cheese Fritters - Panko Crusted Goat Cheese, Green Onions, Thai Sweet Chili Sauce	8.95

SOUP

Smoked Corn + Clam Chowder , Chives	4.99 / 6.50
Soup Du Jour - See Server for Selection	4.99 / 6.50

SALADS

Cobb Salad - Field Greens, Crispy Bacon, Tomatoes, Cucumbers, Blue Cheese, Avocado, Hard Boiled Egg, Creamy Roasted Garlic Dressing	
w/Chicken Breast	13.95
w/Steak	14.95
w/Blue Crab*	15.95
Chicken Salad and Fruit - Orange and Honey Chicken Salad served on a Bed of Cantaloupe, Blueberries, Grapes, Strawberries and Blackberries	13.95
Chopped Chef Salad - Chopped Romaine Lettuce, Celery, Tomatoes, Cucumbers, Green Onions, Banana Peppers, Shredded Jack and Cheddar Cheese, Chopped Almonds, Chopped Bacon, Turkey and Ham, mixed with our Homemade Avocado Ranch Dressing	13.95
Sesame Seed Crusted Salmon Salad - Spring Mix, Cherry Tomatoes, Avocado, Fresh Bell Pepper, Green Onions, Edamame, Crispy Wontons, Served with Teriyaki Dressing *	15.95
Kale & Brussel Sprout Salad - Almonds, Dried Cranberries, Sliced Apples, Goat Cheese, Fried Prosciutto, served with Green Goddess Dressing	11.50
w/Seared Tofu	13.00
w/Chopped Chicken Breast	13.95
w/Seared Salmon*	15.95
Lemon Poached Shrimp Salad - Arugula, Slice Green Apples, Fried Green Tomatoes, Sliced Pickled Onions, Fried Goat Cheese Fritters, Almonds, Citrus Vinaigrette*	15.95
Bibb Lettuce Salad - Roasted Beets, Orange, Shaved Fennel, Goat Cheese, Toasted Almond, Citrus Vinaigrette	
w/ Tofu	12.95
w/ Chicken	13.95
w/Shrimp*	15.95

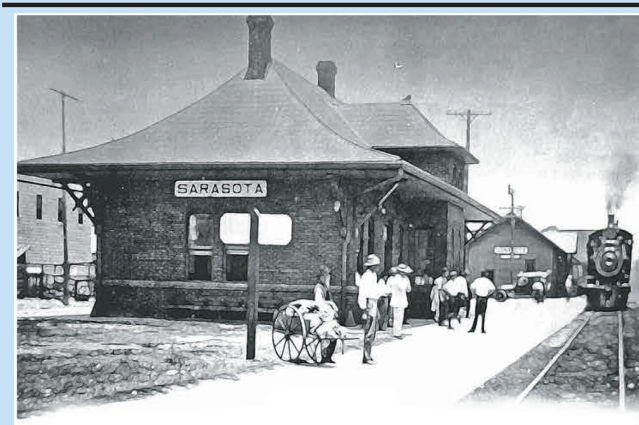
SANDWICHES

Served with your choice of Parmesan Fries, Sweet Potato Fries, Tomato Cucumber Salad or Fruit Salad

Fried Green Tomato BLT - Crispy Bacon, Field Greens, Herb Aioli, Fried Green Tomatoes	12.50
w/ Turkey	13.50
Chicken Salad Croissant - Orange + Honey Chicken Salad, Mango Chutney, Field Greens and Tomato	13.95
Reuben - Shaved Corned Beef, Sauerkraut, Melted Swiss, 1,000 Island Dressing on Toasted Rye	13.95
w/ Turkey	13.95
Station Burger - Smoked Cheddar, Bacon, Onion Marmalade, Bibb Lettuce, Tomato and Topped with a Fried Egg, Served on Toasted English Muffin	13.50
Grilled Dijon Patty Melt - Cheddar, Swiss, Caramelized Onions, Rye	13.50
Balsamic Marinated Chicken Sandwich - Arugula, Tomato, Goat Cheese, Basil Aioli, Toasted Brioche Bun	13.50
Station 400 Spicy Chicken Sandwich - Freshly Breaded Chicken, Chipotle Aioli, Romaine, Pepper Jack Cheese, Pickles, Green Chile Salsa	13.50
Pressed French Dip - Roast Beef, Caramelized Onions, Melted Swiss Cheese, Au Jus, French Baguette	13.95
Open Faced Roast Beef Sandwich - Fresh Horseradish Sauce, Caramelized Onions, Arugula, Blue Cheese Crumbles on a Hoagie Bun	13.50
<i>(Can also be served as a wrap)</i>	
Grilled Salmon Sandwich - Cucumber, Arugula, Roasted Beets, Goat Cheese, Crispy Onion, Dill Cream, Toasted Pumpernickel*	15.95
Station 400 Chipotle Club Sandwich - Applewood Bacon, Turkey, Ham, Pepperjack and Cheddar Cheese, Lettuce, Tomato, Topped with our Homemade Chipotle Aioli Sauce, Sourdough Bread	13.50
Chipotle BBQ Pulled Pork - Slow Roasted Pork Shoulder, Chipotle BBQ Sauce, Fennel Slaw	13.50
Falafel Wrap - Chickpea Fritter, Field Greens, Hummus, Tomato, Cucumber, Pickled Red Onion, Roasted Red Pepper, Tzatziki Sauce	12.50
Open-Faced Tuna Melt - Tuna Salad on Toast, English Cucumber, Avocado, Dill Havarti, Pickled Radish, Arugula	13.50
Brian's Lump Crab Cake Sandwich - Bibb Lettuce, Tomato, Spicy Aioli Sauce, Toasted Brioche Bun	15.95
French Onion Grilled Cheese - Fresh Herbs, Brie, Swiss Cheese, Crispy Prosciutto, Carmelized Onions, Bacon Jam	12.95

ADD-ONS

Fruit Salad	4.00
Tomato Cucumber Salad	4.50
Cottage Cheese	4.00
Fennel Slaw	4.00
Truffled Parmesan Fries	4.95
Sweet Potato Fries	4.95
Hash Browns	4.50
Cheesy Grits	4.50
Bacon, Sausage, or Turkey Sausage	4.50
Toast	2.50
Gluten-Free Toast	3.50
Bagel	4.95
English Muffin	2.95
Croissant	4.95
Biscuits and Chorizo Gravy	5.95
Side Salad	6.95



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
 18% gratuity added to parties of 8 or more

BEER & WINE

Chardonnay	7.50	Stella Artois	6.50
Pinot Grigio	7.50	Lagunitas Sumpin	
Cabernet	7.50	Easy Ale	6.50
Champagne	7.75	Jai Alai IPA	6.50
		Budweiser	4.50
		Michelob Ultra	4.50

BEVERAGES

Coke Products	3.99	Grapefruit Juice	4.50	Coffee	3.99
Iced Tea	3.99	Orange Juice	4.50	Espresso	5.50
Flavored Iced Tea	3.99	V8	4.50	Cappuccino	5.50
Perrier Sparkling		Cranberry Juice	4.50	Latte	5.50
Water	4.50	Apple Juice	4.50	Add Flavor	.75
Panna Still Water	4.50				

CATERING & LARGE PARTIES

For **Large Parties** - please call restaurant for accommodations. Station 400 has temporarily suspended outside Catering due to staffing issues.

SARASOTA
 400 NORTH LEMON AVENUE
 SARASOTA, FLORIDA
 941.906.1400
 7:30 - 2:30

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