

SHARES

DUCK LIVER PÂTÉ 23

maple-whisky gastrique, candied buckwheat,
cellared squash, toasted brioche

FRIED OYSTER MUSHROOMS 20

shawarma spice, orange gastrique, tahini

CRISPY POLENTA FRIES 19

lemon mayonnaise, parmigiano, chives

BRIGID'S BRIE BRÛLÉE 26

rhubarb-apple compôte, pink peppercorn,
brioche crostini

BUTCHER'S SELECTION OF CHARCUTERIE 30

pickles, preserves, mustards, sourdough focaccia

APPETIZERS

POTATO & LEEK SOUP 21

crispy potato, scallion, crème fraîche

PASTURED BEEF TARTARE 24

caesar aioli, white anchovy, sourdough croutons,
parmigiano, cured egg yolk

NEW BRUNSWICK SALMON CRUDO 25

apple dashi gelée, sunchoke koji cream, honeycrisp apple,
watermelon radish

VERLINDEN FARM ENDIVE SALAD 25

shaved honeycrisp apples, vidal-mustard dressing,
mountain oak gouda, orange candied almonds

ROASTED ORGANIC NANTES CARROTS 24

candied pistachios, coffee-date purée,
chicories, mint chutney

MAINS

SAUSAGE & RAMP FETTUCCHINE 45

toulouse sausage, roasted mushrooms, chili-ramp beurre,
sourdough pangrattato

STN. BURGER 35

pasture raised beef, aged cheddar, pickled onions,
beet chutney, garlic aioli, rosemary fries

SUB chickpea patty & coriander aioli 33

CHARCOAL GRILLED ARCTIC CHAR 46

caper beurre blanc, grilled endive,
potato rösti, pickled fennel

ROAST CAULIFLOWER 41

harissa curry, red pepper jam, koshihikari rice,
chickpea crumble

DUO OF PASTURED CHICKEN 45

confit cabbage, grilled scallion, chili crisp,
black vinegar

DUO OF TANJO FARMS MUSCOVY DUCK 47

duck sausage pastilla, madeira jus, farro,
confit rutabaga

POTATO GNOCCHI 41

caramelized & crispy onions, stonetown wildwood cheese,
cookstown sunchoke

Richmond Station
is a Hospitality Included restaurant.
The prices you see in this menu
include the cost of service.

Please notify us of any allergies or dietary restrictions