

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

CHILLED ASPARAGUS SOUP 21

za'atar, yogurt, pine nuts

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

WELSH BROTHERS GREEN ASPARAGUS 24

sunflower romesco, toasted hazelnuts,
spring onions

MAINS

CHORIZO VERDE SPAGHETTI 45

berkshire pork chorizo verde, poblano purée,
pepitas, crema

STN. BURGER 35

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

SUB chickpea patty & coriander aioli 33

CONFIT NEW BRUNSWICK SALMON 46

wild leek hollandaise, welsh brothers asparagus,
crushed fingerling potatoes

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

grilled duck sausage, rhubarb jus, glazed endive,
olive oil cake

POTATO GNOCCHI 41

caramelized & crispy onions, stonetown wildwood cheese,
welsh brothers asparagus

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