

THE BEGINNINGS

CRAB-STUFFED JALAPEÑOS

(5) fresh jalapeño peppers filled with claw & lump crab meat, cream cheese, monterey jack cheese, spinach, & green onion, drizzled with chipotle sour cream

BEEF EMPANADAS

(5) crispy, golden crescent-shaped empanadas filled with marinated beef, lime juice, cilantro, garlic, soy sauce, & house seasoning. served with a garlic-lime aioli

ZUCCHINI TEMPURA

hand-cut zucchini sticks coated in italian cheese & lightly seasoned breadcrumbs, tossed in truffle oil & parmesan cheese. served with house-made garlic lime aioli

BBQ SHORT RIB CHEESE FRIES

crispy fries topped with tender bbq short rib, melted white cheddar, & finished with a drizzle of truffle garlic aioli

MUDHEN WINGS

(12) fresh, bone-in chicken wings marinated & seasoned in-house. your choice of smoked, classic buffalo butter, korean bbq, parmesan garlic, or sriracha honey. served with celery, carrots & bleu cheese dressing

PORK DUMPLINGS

(5) pan-fried pork dumplings served with chili crisp, dumpling sauce, & topped with fresh scallions

CRAB, SPINACH & ONION DIP

crab meat, cheddar cheese, sautéed spinach & minced onions, served with hen chips & crostini

PIEROGIES

(5) flash fried potato & cheese dumplings with caramelized onions & sour cream

SPROUT & ABOUT

golden-fried brussels sprouts tossed with sea salt, drizzled with honey & balsamic glaze, & topped with toasted almonds & parmesan cheese

PRETZEL STICKS

sea salt, coarse black pepper with pilsner beer cheese, spicy mustard & charred onion aioli

BEER CHIPS NACHO

hen chips topped with cheddar, pilsner beer cheese, chipotle crema, pico de gallo & shredded lettuce
+ PULLED PORK 8.50
+ BBQ PULLED CHICKEN 8.50
+ BRISKET 8.50



THIN CRUST PIZZA

SMOKEHOUSE PIE

smoked brisket, pickled onions, mozzarella cheese, cherry peppers, cilantro & tangy bbq sauce on a crispy 8-inch thin crust

HOT HEN PIZZA

spicy buffalo chicken, melted mozzarella, & creamy ranch drizzle over a crispy 8-inch thin crust, finished with green onions

SMOKEHOUSE SALAD

spring mix, shredded carrots, red onions, cherry tomatoes, cucumbers & 12-hour smoked brisket, served with a bright orange ginger dressing

WASABI TUNA SALAD

spring mix, roasted red peppers, cucumbers, red cabbage, carrots, sesame seeds, & crispy wontons, topped with 4oz of wasabi-seared tuna & served with sesame ginger dressing

ASIAN CHICKEN SALAD

red cabbage, shaved carrots, chopped green onion, sliced red bell pepper, red onion, cilantro, & shredded chicken breast tossed with lemon juice & topped with black sesame seeds. served with creamy asian dressing

SALADS

ADD CHOICE OF PROTEIN:
CHICKEN +8, SHRIMP +10, CRAB CAKE +12

CAESAR SALAD

crisp bay water farms romaine tossed with anchovy & zesty caesar dressing, cherry tomatoes, shaved parmesan, & finished with parmesan crostini

GARDEN SALAD

spring mix, romaine, cucumbers, carrots, red onions, cherry tomatoes & crostini served with a side of balsamic vinaigrette dressing



The STATION HOUSE

AT MUDHEN BREWING CO.

BLACKBERRY OYSTERS

FRESH (6 or 12) subtly briny with a notable sweetness, & a firm, satisfying texture from chesapeake bay, virginia

WHITE STONE OYSTERS

FRESH (6 or 12) lean & plump with a mild, mushroom-like taste & a salty, savory finish from white stone, virginia

OYSTERS

ROCKEFELLER OYSTERS

(6) grilled oysters, sautéed spinach, parmesan cheese, & a squeeze of fresh lime



SLIDERS & SANDWICHES

MUDHEN FAJITAS

(2) smoked brisket, onions, green & red peppers, cheddar cheese & salsa verde on 6" flour tortillas

CILANTRO LIME CHICKEN

house-made fried chicken breast tossed in a zesty cilantro lime sauce, topped with a refreshing cucumber-jalapeño salad & creamy greek yogurt chive sauce on toasted ciabatta

PORTOBELLO PANINI

grilled portobello mushrooms, roasted red peppers, roasted garlic & spinach, grilled zucchini, provolone cheese & chipotle mayo on ciabatta bread

TEMPURA TACOS

(2) tempura-fried mahi or shrimp on flour tortillas, layered with crisp coleslaw, mango salsa, thai sweet chili & topped with cilantro

ALL SERVED WITH HEN CHIPS & PICKLES
UPGRADE: FRENCH FRIES +3
HOUSE SALAD +3.50

CRABBY BAY SLIDERS

(3) house-made crab cake, old bay aioli, crisp lettuce & red onion served on king's hawaiian roll

BRISKET SLIDERS

(3) 12-hour smoked brisket, pepper jack cheese, sweet pickles, red onions & house bbq sauce on soft hawaiian rolls

CHEESESTEAK SLIDERS

(3) shaved steak, sautéed peppers & onions, melted provolone, creamy cheese sauce on toasted king's hawaiian buns, topped with garlic parmesan butter & served with a side of cherry peppers

BURGERS

ALL SERVED WITH THIN-CUT FRIES
UPGRADE: CAESAR SALAD +2

BLACK BEAN BURGER

VEGETARIAN | homemade black bean burger, avocado, boursin cheese, charred onion aioli, lettuce, tomatoes, & red onion on a toasted brioche bun. served with thin-cut fries

THE HIGH TIDE BURGER

marbled wagyu beef topped with grilled shrimp, whiskey onions, garlic aioli, & arugula on a toasted brioche bun. served with thin-cut fries

TRUFFLE ROYALE BURGER

marbled wagyu beef, gruyère cheese, caramelized onions, truffle aioli, & arugula on a toasted brioche bun. served with thin-cut fries

DUE TO THE SIZE OF OUR MENU & THE VARIETY OF ITEMS PREPARED FRESH TO ORDER, FOOD WILL BE SERVED AS IT'S READY
Items & prices are subject to change without notice. PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTRÉES

CHOICE OF 2 SIDES: CORNBREAD | RED BLISS POTATOES | COLESLAW | GREEN BEANS
UPGRADE: CREAMY CORN +3 | CREAMY SPINACH +3 | BROCCOLINI +3

STUFFED FLOUNDER

a fresh 6oz flounder filet stuffed with lump crab meat, sautéed onions, & bell peppers, topped with a silky lemon-caper cream sauce. served with two sides of your choice

BRISKET PLATTER

12-hour slow smoked brisket seasoned with bbq spice & homemade bbq sauce served with two sides of your choice

SEAFOOD RISOTTO

SERVED COMPLETED | arborio rice, sautéed shrimp, mussels & homemade pesto, sautéed with basil & parmesan cheese in a white wine lemon garlic sauce

JAMBALAYA

SERVED COMPLETED | tender chicken, spicy italian sausage, & shrimp sautéed with green & red peppers, onions, & then simmered in a rich tomato sauce with creamy arborio rice

CHOICE OF 2 SIDES IS ONLY AVAILABLE FOR HIGHLIGHTED ITEMS
ALL OTHER ITEMS ARE SERVED COMPLETED

BBQ MEAT LOVER MAC & CHEESE

pulled pork, bbq pulled chicken, smoked brisket, homemade bbq sauce, béchamel cheese sauce & buttered breadcrumbs

LOBSTER MAC & CHEESE

tender lobster meat in creamy cheese sauce, topped with a golden breadcrumb crust

MAC & CHEESE

CLASSIC MAC & CHEESE

VEGETARIAN | béchamel cheese sauce & buttered breadcrumbs



PRIME CUTS

TOPPINGS: HERB BUTTER | COWBOY BUTTER | CHIMICHURRI SAUCE
CHOICE OF 2 SIDES: CORNBREAD | RED BLISS POTATOES | COLESLAW | GREEN BEANS
UPGRADE: CREAMY CORN +3 | CREAMY SPINACH +3 | BROCCOLINI +3

TOMAHAWK RIBEYE

40oz | dry aged, bone-in ribeye with rich marbling & bold flavor. frenched & flame - grilled to perfection

FILET MIGNON

SEASONAL | 8oz | lean, melt-in-your-mouth tenderloin cut - our most tender steak

RIBEYE STEAK

16oz | classic, bone-in ribeye, choice cut & char grilled for deep flavor & tenderness

DELMONICO STEAK

14oz | hand-cut, well-marbled ribeye grilled to your liking. rich, juicy, & full of flavor

DUE TO THE PREMIUM CUT, NO RETURNS OR REFUNDS AVAILABLE ONCE SERVED

SIDES

BABY BROCCOLINI

sautéed sweet & tender broccolini with garlic, butter, crushed red pepper & parmesan cheese

CREAMY SPINACH

fresh baby spinach sautéed with red onion & garlic finished with heavy cream, butter & parmesan cheese

CORNBREAD

northern-style cornbread served with honey butter

CREAMY CORN

sweet corn simmered with red onion, jalapeño, heavy cream & butter

RED BLISS POTATOES

roasted red skin potatoes seasoned with rosemary, butter & garlic