

Brunch Menu



Jose "Mosquito" Alvarez - Executive Chef

RAW BAR *Oysters, minimum of 4 pieces*

Pink Moon Oysters 4.50 each
 Connecticut oysters served with cucumber mignonette and cocktail sauce.

Ahi Tuna Nachos 22.95
 Ahi tuna served with crispy wontons and spicy mayo slaw.

STARTERS

Cherry Pepper Calamari 17.95
 Fried calamari, tossed with sliced cherry peppers and served with marinara.

Potstickers 11.95
 Choice of pork or vegetable, served with soy ginger and honey mustard.

Lemon Basil Hummus 15.95 *w/o bread*
 Chickpea hummus, mixed with basil and fresh lemon juice, served with watermelon radish, carrots and pita bread.

Spinach & Artichoke Dip 15.95
 Served with tortilla chips.

GREENS & SOUP *Half or full portions. Grilled Chicken \$5, Cajun Shrimp or Grilled Salmon \$9.*

Eggplant Caprese 21.95
 Vine ripened tomatoes, buffalo mozzarella and breaded eggplant, stacked and served over baby arugula with shaved Parmesan, pistachio pesto dressing and balsamic syrup drizzle.

Chopped Chicken Salad 11.95 / 17.95
 Mixed greens, hearts of palm, chick peas, sweet corn, kalamata olives, tomatoes, Vidalia onion, feta cheese and pulled chicken, tossed in a honey Dijon vinaigrette dressing.

Quinoa Salad 12.95 / 18.95
 Roasted quinoa, baby spinach, cucumber, celery, green apple, blueberries, tossed in a champagne vinaigrette.

Blue Pointe Oysters 4.25 each
 Connecticut oysters served with cucumber mignonette and cocktail sauce. Rockefeller or grilled with jalapeño and bacon, add \$1.

Cajun Shrimp 18.95
 Cajun-dusted, pan-seared and finished in the oven and served with honey mustard.

Mango Sriracha Cauliflower 15.95
 Slow roasted cauliflower, tossed in mango Sriracha and topped with toasted coconut.

Grilled Calamari 17.95
 Char-grilled, tossed in garlic, lemon, white wine and fresh herbs, served with toast points.

Burrata & Prosciutto 21.95
 Served over baby arugula with toast points and cherry tomato. Pistachio pesto and balsamic syrup drizzle.

Winter Salad 12.95 / 18.95
 Roasted beets and squash served over arugula with oranges, cashews and goat cheese, tossed in a lemon vinaigrette.

Caesar Salad 9.95 / 14.95 *w/o breadcrumbs*
 Romaine lettuce, shaved Parmesan and garlic butter breadcrumbs.

Southwest Chicken Salad 12.95 / 18.95
 Cajun chicken breast, mixed greens, avocado, black bean relish, crispy tortillas, queso fresco tossed in an avocado citrus vinaigrette

Sweet Corn & Crab Chowder 12.95

Soup of the Day 8.95

SAVORY

Breakfast Nachos 16.95
 Homemade tortilla chips, black bean relish, green salsa, queso fresco and sour cream.
 Add sausage, chorizo, ham or bacon \$3.

Pennyville Omelet 15.95
 Spinach, artichoke hearts, tomatoes and feta cheese served with breakfast potatoes.
 Add sausage, chorizo, ham, or bacon \$3

Avocado Toast 19.95
 Toasted sourdough, mashed avocado, black bean relish, oranges and queso fresco. Your choice of fried or scrambled egg. Served with baby spinach and tomato basil salad.

Breakfast Burrito 13.95
 Scrambled eggs with cheddar cheese, onions, bell peppers, pico de gallo. Served with breakfast potatoes and sour cream.
 Add sausage, chorizo, ham, or bacon \$3

Quinoa Porridge 15.95
 Quinoa, egg whites, roasted mixed vegetables and pistachios, topped with goat cheese and a dust of brown sugar.

Skirt Steak & Eggs 29.95
 Char-grilled 9oz. skirt steak, served with two eggs, any style and breakfast potatoes.

Eggs Benedict 17.95
 English muffin, poached egg, grilled ham and hollandaise sauce, served with hash browns.
 Substitute Maine Lobster or Maryland Lump Crab \$15.

Breakfast Sandwich 14.95
 Toasted Brioche bun with scrambled eggs, cheddar cheese, bacon, arugula, tomato and sweet basil mayo.
 Served with breakfast potatoes.

Short Rib Hash 19.95
 Braised short rib tossed with hash browns, bell peppers and onions, topped with your choice of fried or scrambled egg.

SIDES

Maple Sausage 6.95 Bacon 6.95 Ham 5.95

Breakfast Potatoes 6.95 Fries 6.95 Hash Browns 6.95

SWEET

Pecan French Toast 16.95
 Brioche loaf, topped with roasted pecans and strawberries, Served with whipped butter and a bourbon maple syrup.

Blueberry Ricotta Pancakes 15.95
 Lemon, blueberry and ricotta cheese pancake. Served with whipped butter and maple syrup.

TWO-HANDED *All sandwiches served with fries or cole slaw.*

Lobster Roll 32.95
 Maine lobster tossed in a Sriracha mayo with celery, scallions and watermelon radish, served in a buttered New England roll.

Filet Sliders 26.95
 3 grilled filet medallions topped with creamy horseradish and caramelized onions.

Wagyu Burger 24.95
 8oz. Snake River Farms-Northwest burger, grilled and topped with cheddar cheese sweet onion, sliced tomato, arugula on a brioche bun. Add Fried Egg \$1.50, Bacon \$2, Onion Strings \$1.50, Gluten-free bun \$2.

Carved Turkey Sandwich 18.95
 Carved turkey breast on toasted ciabatta with hickory bacon, lettuce, tomato, avocado, pepper jack cheese and chipotle mayo.

Salmon Burger 21.95
 Fresh ground salmon patty, arugula, tomato, sweet onion and sweet basil mayo.
 Gluten-free bun \$2.

Prime Burger 18.95
 8oz. burger, grilled and served with cheddar cheese, sweet onion, sliced tomato, arugula and Sriracha mayo on a brioche bun. Add Fried Egg \$1.50, Bacon \$2, Onion Strings \$1.50, Gluten-free bun \$2.

Tito's Bloody Mary 13
 Served with soppressata, cornichons, jalapeño and Wisconsin cheddar.

Fried Chicken Sandwich 17.95
 Panko-crust and pan-fried, pepper jack cheese, lettuce, tomato, sweet onion and chipotle mayo.

SATURDAY & SUNDAY BRUNCH

Bottomless Mimosas \$15 (2-hour limit at table)

**available only with entrée order*

Vegetarian Gluten Free
 Vegan Spicy Contains Nuts

PRIME RIB SPECIAL 42.95
 Served with white cheddar au gratin potatoes, creamy horseradish and au jus. Wed.-Sun., starting at 4PM

**Due to the rising costs across the industry, we will be adding a 3% processing fee to offset some of the current conditions. (Credit card only, not on cash payments)*

Book your next event! Call (847) 745-9688 or email Dawn@PennyvilleStation.com

The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women & other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

ROSÉ

House 9 / 32

Whispering Angel 12 / 44

Rosé Provence

SAUVIGNON BLANC

House 9 / 32

Wairau River 11 / 39

Marlborough

Kim Crawford 13 / 48

Marlborough

CHARDONNAY

House 9 / 32

St. Francis 11 / 39

Sonoma

INTERESTING WHITES & BLENDS

EOS Moscato 9 / 34

California

Firestone 10 / 36

Riesling, Santa Barbara

SPARKLING

Villa Sandi Fresco 11 / 39

Brut Rosé

Gambino 10 / 36

Prosecco, DOC

PINOT GRIGIO

House 9 / 32

Bollini 11 / 39

Vigneti delle Dolomiti IGT

Bertani Velante 12 / 44

Italy

Sonoma Cutrer 16 / 59

Flowers 79

Sonoma

Caymus Conundrum 13 / 48

Blend, California

Domaine Girault 22 / 82

Sancerre, France

MOCKTAILS & N/A WINE

Butterfly Spritz 7

Butterfly pea syrup, lime, simple syrup, club soda.

Ginger Snap 7

Pineapple, cinnamon syrup, lemon juice, ginger beer.

Hot Pepper Paloma 7

Fresh grapefruit, jalapeños and a cayenne salt rim

Frosé 9

N/A sauvignon blanc, fresh strawberries, honey and lemon juice

One of One 12

N/A sparkling white, cabernet or sauvignon blanc



COCKTAILS

Pineapple Express 14

Pineapple-infused Tito's Vodka, cinnamon demerara syrup, lemon juice and a splash of pineapple juice

Hot Pepper Paloma 13

Jose Cuervo Tradicional Plata, fresh grapefruit, jalapeños and a cayenne salt rim

Tito's Frosé 13

Tito's Handmade Vodka, rose, fresh strawberries, honey and lemon juice

Be My Valentine 14

Koval Cranberry Gin, lemon juice and simple syrup, topped with Prosecco with a sugar rim

"The DiMeo" Espresso Old Fashioned 16

Four Roses bourbon, espresso, Pennyville's secret syrup, Angostura bitters, filthy cherry, stirred and served up with an orange twist

Rise and Grind 14

Tito's Handmade Vodka, espresso, Kahlua and Baileys shaken and served up

Barrel-Aged Manhattan 15

Buffalo Trace Bourbon, sweet vermouth, Angostura & orange bitters

Old Fashioned 14

Four Roses Bourbon, Pennyville's secret syrup, Angostura bitters and a Filthy Cherry with an orange twist

PINOT NOIR

House 10 / 32

Le Charmel 11 / 39

France

Meiomi 13 / 48

California

Belle Gios 19 / 72

California

CABERNET SAUVIGNON

House 10 / 32

Cosentino 11 / 39

California

Daou 16 / 63

Paso Robles, California

Justin 16 / 63

Paso Robles, California

Franks Family 89

Napa

Caymus 120

Napa

INTERESTING REDS & BLENDS

Sassoregalle 11 / 39

Sangiovese, Tuscan Maremma

Pessimist 15 / 54

Blend, Paso Robles, California

Prisoner 27 / 99

Red Blend, California

Caymus "The Walking Fool" 19 / 72

Blend, Paso Robles, California

Avanti Chianti 11 / 39

Tuscany, Italy

Orin Swift 8 Years in the Desert 99

St. Helena

BEER

DOMESTIC

Bud Light

4.50

Coors Light

4.50

Michelob Ultra

4.50

Miller High Life

4

Miller Lite

4.50

IMPORT

Corona Extra

7

Heineken

6

Modelo Especial

6

Peroni

6

Stella Artois

6

Tecate

4

CIDER

Angry Orchard Cider

6

IPA

Half Acre Bodem

8

Lagunitas Little Sumpin'

6

Maplewood Son of Juice

8

Revolution Anti Hero

6

PALE ALE

3 Floyd's Gumballhead

7

3 Floyd's Zombie Dust

8

Half Acre Daisycutter

8

FARMHOUSE ALE

Apex Predator

8

BELGIUM WHEAT ALE

Blue Moon

7

Allagash White

7

PILS

Maplewood Pulaski Pils

8

STOUT

Milk Stout Nitro

8

SEASONAL

Sam Adams

6

N/A

Athletic

7

Corona

7

Peroni

6

Heineken

6

SELTZER

Stiegl Radler Grapefruit

6

High Noon

8

Freshie

8