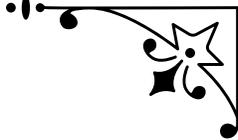




THE DEPOT



• COLD •

CAPRESE 8.

Heirloom tomatoes and fresh mozzarella cheese with a balsamic gastrique and fresh basil

CRANBERRY GORGONZOLA 7.

Baby greens tossed with our maple cider vinaigrette, toasted pepitas and sun dried cranberries

MEDITERRANEAN FIG SALAD 8.

Sliced dried figs, crispy prosciutto and local goat cheese tossed with field greens and our crab apple vinaigrette
(Casal Garcia Vinho Verde, Portugal)

SMOKED SALMON 11.

Smoked in house and served with capers, dill cream cheese, hard-boiled egg and toast

PLOUGHMAN'S LUNCH 8.

Local cheddar cheese, home baked bread, house jams and pickled walnut

• HOT •

STUFFED DATES 9.

Chorizo and mascarpone stuffed, wrapped in prosciutto with spicy tomato jam
(Tin Barn Cabernet, CA)

EDAMAME 6.

Steamed in shell and tossed with butter, salt and pepper

MUSHROOM RAGOUT 11.

Exotic locally grown mushrooms sautéed with white wine and shallots served with cream sauce in a vol au vent
(Vinum Cellars Chardonnay, Monterey)

MINTED LAMB LOLLY 12.

Fine New Zealand lamb chop, grilled and drizzled with a minted balsamic gastrique

ALIGOT 10.

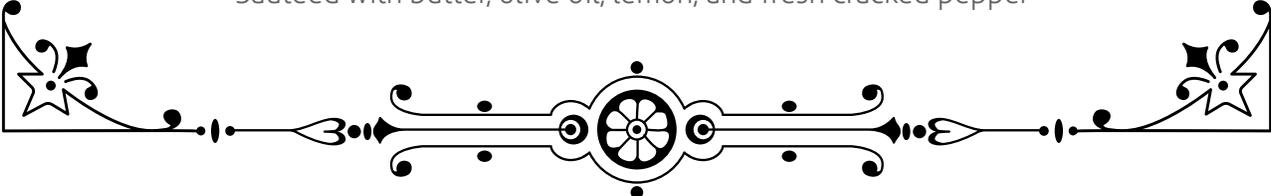
French classic potato and cheese dip, with andouille bites and toasted bread for dipping

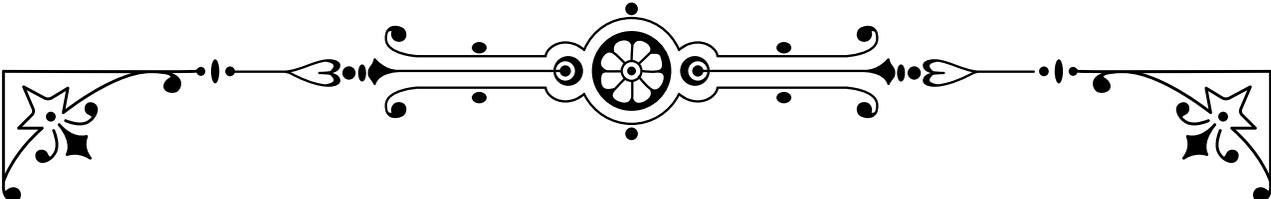
POTSTICKERS 8.

Steamed vegetable or pork potsticker with a ginger soy reduction and peanut sauce

WILTED SPINACH 7.

Sautéed with butter, olive oil, lemon, and fresh cracked pepper





ROASTED GARLIC PLATE 9.

Whole roasted garlic, goat cheese, tapenade and marinated roasted red peppers
(Sterling Chardonnay, Napa Valley, CA)

STUFFED MUSHROOMS 11.

Crab stuffing with fresh hollandaise and smoked pepper aioli
(Venta Mazzaron Tempranillo, Spain)

BACON BRUSSELS 8.

Fresh baby brussels sautéed with applewood bacon

CHORIZO GNOCCHI 10.

Chorizo sausage sautéed in a creamy parmesan sauce and tossed with fresh gnocchi

BEER BATTERED PUB FRIES 7.

Baked, served with garlic aioli. *malt vinegar available on request

GUINNESS BRAISED BEEF STEW 12.

Short rib style served in a homemade bread bowl
(The Scrapper Cabernet, El Dorado, CA)

CASINO STYLE SCALLOPS market price.

U10 Sea scallops seared and finished in the oven with casino butter and lemon
(Pierre Angulaire Bordeaux Blanc, France)

HOUSE SMOKED PULLED PORK 10.

Homemade coleslaw and house BBQ on an onion roll
(Primitivo Quota 31 Zinfandel, Italy)

SOUVLAKI CHICKEN 9.

Citrus marinated grilled chicken served in a folded roll

CROQUE MONSIEUR 9.

Locally smoked ham and manchego cheese, served open-faced on buttered crostini
with pimento remoulade

FRIED JERK SHRIMP 12.

Battered shrimp, deep fried and served with a Jamaican jerk aioli
(Martin Códax Albariño, Spain)

• **FLATBREADS** •

Pear and gorgonzola flatbread with balsamic gastrique 7.

Basil margherita flatbread 7.

Fig, prosciutto and goat cheese flatbread 7.

