

# THE DEPOT

## ON FIRST

### LUNCH MENU

#### SMALL PLATES

<p><b>CROSTINI RUSTICA</b> 17 <i>Focaccia, Three Cheese Blend, Arugula, Sautéed Onion, Garlic, Sundried Tomato, Fresh Herbs, Balsamic Reduction</i></p>	<p><b>FRIED FRESH MOZZARELLA</b> 16 <i>Hand Sliced Fresh Mozzarella, Panko Romano Breading, Fresh Herbs, Marinara</i></p>
<p><b>BAKED OYSTERS OREGANATO</b> 4.5 EA <i>Oysters on the 1/2 shell, Sautéed Spinach, Garlic, Guanciale, Panko Romano Topping, Fresh Tomato Salad</i></p>	<p><b>SHRIMP &amp; AVOCADO</b> 20 <i>Marinated Grilled Shrimp, House Made Heirloom Cherry Tomato Salad, Fresh Avocado, Forbidden Rice, Fresh Tortillas</i></p>
<p><b>LOADED DUCK CONFIT FRENCH FRIES</b> 24 <i>Double Cooked Steak Fries, House Sweet &amp; Spicy Seasoning, Shredded Duck Confit, Bacon, Caramelized Onions, Poblano Peppers, Smoked Cheddar Sauce</i></p>	

#### FROM THE GARDEN

<p><b>CLASSIC CAESAR</b> 8/14 <i>Romaine Lettuce, Pecorino Romano, Croutons, Caesar Dressing</i></p>	<p><b>CAPRESE SALAD*GF</b> 16 <i>Local Lettuce Blend, Heirloom Tomatoes, Roasted Red Peppers, Fresh Mozzarella, Basil, Balsamic Reduction</i></p>
<p><b>GARDEN SALAD</b> 8/14 <i>Local Lettuce Blend, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Carrot, Croutons</i></p>	<p><b>SALMON BEET &amp; PEAR SALAD</b> 26 <i>Seared Salmon, Local Lettuce Blend, Baby Spinach, Heirloom Cherry Tomato, Red Onion, Roasted Beets, Fresh Pear, Goat Cheese, Honey Balsamic Vinaigrette</i></p>

#### PASTAS

ALL PASTAS SERVED WITH SIDE OF FOCCACIA BREAD.

<p><b>CHICKEN ALFREDO</b> 20 <i>Cavatappi Pasta, Grilled Chicken, Heavy Cream, Pecorino Romano, Garlic</i></p>	<p><b>BUFFALO CHICKEN PASTA</b> 20 <i>Cavatappi Pasta, Marinated Grilled Chicken Breast, Heavy Cream, Texas Pete, Pecorino Romano</i></p>
<p><b>MEATSAUCE</b> 16 <i>Cavatappi Pasta, Slow Simmered Meat Sauce</i></p>	
<p><b>EGGPLANT PARM PASTA</b> 19 <i>Hand Breaded Eggplant, Fresh Marinara, Fresh Mozzarella, Cavatappi Pasta, Pecorino Romano</i></p>	<p><b>CHICKEN PARM PASTA</b> 19 <i>Hand Breaded Chicken Breast, Fresh Marinara, Mozzarella, Cavatappi Pasta, Pecorino Romano</i></p>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.\*

"GF" denotes gluten-free. Please inform your server of any dietary restrictions.

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ON FIRST

## LUNCH MENU

### ENTREES

**GRILLED SIRLOIN** \*GF 26  
**OTHER BEEF CUTS AVAILABLE ON REQUEST**

*8oz Grilled Sirloin, Garlic Parm  
Mashed Potato, Side Salad*

**BLACKENED SALMON SCAMPI** 22

*Seared Blackened Salmon, Scampi  
Sauce, Garlic Parm Mashed Potato,  
Side Salad*

**CHICKEN & VEGETABLE RISOTTO** \*GF 22  
*Marinated Grilled Chicken Breast, Arborio Rice,  
Zucchini, Yellow Squash, Peashoots, Snap  
Beans, Herb Oil*

### SANDWICHES & BURGERS

SERVED WITH A SIDE SALAD OR SEASONED STEAK FRIES

**CAPRESE CHICKEN SANDWICH** 19  
*Marinated Grilled Chicken Breast, Fresh Mozzarella,  
Heirloom Tomato, Fresh Basil, Local Lettuce, Red  
Onion, Balsamic Reduction, Focaccia*

**CLASSIC BURGER** 19  
*Grilled House Ground Beef Patty, American  
Cheese, Lettuce, Tomato, Pickles, Red Onion, Mayo,  
Brioche Bun*

**DIABOLO BURGER** 22  
*Grilled House Ground Beef Patty, Pepperjack  
Cheese, Fried Onion Rings, Bacon, Lettuce, Tomato,  
Diavolo BBQ Sauce, Brioche*

**GORGONZOLA BURGER** 22  
*Grilled House Ground Beef Patty,  
Gorgonzola Dolce Cheese, Sauteed  
Mushrooms, Sauteed Onions, Local Lettuce,  
Balsamic Reduction*

**CHICKEN PARM SANDWICH** 19  
*Hand Breaded Chicken Breast, Fresh  
Marinara, Fresh Mozzarella, Focaccia*

**EGGPLANT PARM SANDWICH** 19  
*Hand Breaded Eggplant, Fresh  
Marinara, Fresh Mozzarella, Focaccia*

## ALL YOU CAN EAT BRUNCH BUFFET EVERY SUNDAY 10A-2P

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