

STARTERS & SHAREABLES

DAILY FRESH SOUP OF THE MOMENT | 12

Gulf Shrimp, Blue Crab & Fresh Catch Seafood Thermidor Royale w/
Tasso Ham, Fennel & Corn, Baked Buttery Puff Pastry

TIGER TOTCHOS | 15

Idaho Potato Tater Tots, Caramelized Onions &
Sweet Peppers, Fiesta Cotija Cheese Blend,
Avocado Crema, Scallions & Fresh Pico de Gallo Salsa (V)

SPICY BLUE CRAB DIP | 19

Mexican Style Chorizo Pork Sausage, Melted Cheese,
Blue Crabmeat, Dill Dusted Corn Tortilla Chips (GFO)

HALF DOZEN GRILLED GULF OYSTERS DU JOUR | 22

Feta & Fennel Santorini Style Oysters Rockefeller,
Crispy Pita Parmesan Herb Topping

ASK ABOUT RAW OYSTER SELECTION | MP

BRUNCH SPECIALTIES

THE BOURBON STREET STEAK & EGGS | 26

Fire Grilled Prime 8 oz. Baseball Sirloin, Cajun Crawfish Butter, 3
Cheese Scalloped Potato & Egg Casserole with Sweet Tomato
Salad completes the perfect Big Easy. (GF)

MARYLAND STYLE BLUE CRAB CAKE BENNIE | 27

2 Poached Local Farm Eggs, Scallion & Tarragon Hollandaise,
Sliced Local Tomatoes, Organic Greens & Breakfast Potatoes.

PARMESAN BISCUIT & SEASONAL GRAVY SAMPLER | 14

Parmesan, Sea Salt & Black Pepper Biscuit, Conecuh Bacon,
Chorizo Rosemary Breakfast Potatoes & Two House Gravies

GEORGIA PEACH COBBLER FRENCH TOAST | 16

White Chocolate Grand Marnier Whipped Cream,
Bourbon, Caramel, Sweet Georgia Peaches

CONDUCTOR'S BREAKFAST | 19

3 Cheddar Scrambled Farm Eggs, Signature Breakfast Potatoes,
Thick Cut Local Conecuh Bacon, Asiago Toast (GFO)

GF - Gluten Free. V -Vegetarian, VG - Vegan, O - Optional

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase risk of food-borne illness

The DEPOT. Celebrating — 10 YEARS —

COTILLION CAVIAR TOAST | 19

Avocado Mash, Pickled Red Onions, Toasty
Pumpkin Seeds, Radish, Citrus Crème Fraîche,
Kaluga Caviar, Butter Toasted Boulangerie Bread

ADD LOCAL FARM EGG | 3

POWER BOWL

Mediterranean Spiced Organic Quinoa,
Scrambled Egg Whites, Cherry Tomatoes
& Sweet Pepper, Bermuda Purple Onion,
Peppery Baby Arugula, Fresh Dill & Mint,

Lemon & Olive Oil Tzatziki

Cucumber Yogurt Dressing | **\$12**

**Ask your Server to add Farm Egg,
Roasted Chicken or Smoked Salmon**

"JAMBA-SHUKA"

OUR DEPOT SIGNATURE
YEMENI-CREOLE BRUNCH FEAST
FLAVORFUL TOMATO & RICE STEW,
ANDOUILLE SAUSAGE, CHICKEN,
GULF SHRIMP, ONION, PEPPERS,
RICE, LARGE FRIED FARM EGG

\$ 21

LUNCH SIGNATURES

SOUTHERN ORCHARD AUTUMN CYPRUS CHOPPED SALAD | 17

Tender Marinated Chicken, Romaine & Local Greens, Fresh Apple,
Crispy Smoked Bacon, Sliced Hard Boiled Egg, Brussels Petals,
Candied Pecans, Roasted Butternut, Craisins, Sumac Pita Croutons,
House Apple Cider, Herb & Feta Dressing (GFO, VGO)

SUB SLICED SMOKED SALMON FOR CHICKEN | 3

BLACKENED FISH TACOS | 19

Cajun Red Rice Pilaf, Cilantro Scallion Cabbage Slaw, Smoky
Citrus Remoulade, Fresh Pico de Gallo Salsa, Lime Wedge (GF)

1/2 LB SNAKE RIVER FARMS AMERICAN WAGYU BURGER | 22

Smoked Gouda Cheese, Bacon Mayonnaise, Ralf's Bibb Lettuce,
Sliced Roma Tomato, Sea Salt Fries. (GFO)

ADD FRIED LOCAL FARM EGG | 3

BLACK & BLUE GULF SHRIMP 'N' GRITS | 24

McEwen Farms Blue Corn Grits, Blackened Large Shrimp,
Local Andouille Sausage, Cajun Trinity, NOLA Butter Sauce (GF)

SIDES & SUPPLIMENTS

McEWEN FARMS BLUE CORN SMOKED GOUDA GRITS (GF,V) | 8

CHORIZO ROSEMARY BREAKFAST POTATOES (GF) | 6.5

Sweet Red & Yellow Peppers, Caramelized Sweet Onions

CRISPY THICK CUT LOCAL CONECUH BACON (GF) | 6.5

LARGE HOUSE MADE PARMESAN & BLACK PEPPER BISCUIT | 5

Strawberry Preserves, Butter

BUTTERED MELLOW ROASTED GARLIC TOAST | 3.50

SIDE GREEN SALAD WITH SEASONAL DRESSING | 7

SEA SALT HORSERADISH FRIES (VG) | 7

**EXECUTIVE CHEF & PARTNER | Scott Simpson
& CULINARY TEAM**

STAY HOOKED & CATCH UP ONLINE

@theauburndepot #allaboarداuburn

*In an effort to continue to provide competitive wages to our kitchen
staff, a 3% culinary fee is applied to all food sales. 100% of the fee is
passed on to our hourly culinary team

