

## Starters and Shareables

### WOOD GRILLED BABY ROMAINE | 8

Asiago Sourdough Croutons, Green Goddess Dressing, Shaved Parmesan

### LOCAL FARMER BAKED GOAT CHEESE SALAD | 9

Pecan Crusted Stone Hollow Goat Cheese, Herb Garden Vinaigrette

### GOURMET GUMBO POT | 10

Cajun Andouille, Poblano Rice, Crawfish, Gulf Shrimp

### JALAPENO GULF GROUPE FRITTERS | 12

Citrus Remoulade, Shaved Parmesan

### COCONUT CURRY GINGER GULF SHRIMP | 12

Red Thai Chilies, Lemongrass, Scallions, Sourdough Toast

### SPICY BLUE CRAB DIP | 12

Mexican Pork Sausage, Melted Cheese, Blue Crab, Dill Dusted Corn Tortilla Chips

### GRILLED OYSTERS ROCKEFELLER | 15

Creamed Spinach, Bacon, Garlic, Parmesan Crust

### FLASH FRIED COBIA WINGS | 19

Bulliard's Buffalo Beurre Blanc

## Seafood

### PINK PEPPERCORN SCALLOPS | 30

Yukon Mashed Potatoes, Broccoli, Grapefruit Chili Butter

### BLACKENED BLUE CRAB CAKES | 28

Andouille Red Rice, Grilled Vegetables, Citrus Remoulade

### WHOLE WOOD FIRED LOBSTER ON THE 1/2 SHELL | MKT

1.25lb Maine Lobster, Bayou Dipping Butter, Risotto

### CAROLINA MOUNTAIN RAINBOW TROUT | 24

Butternut Squash, Brussel Sprout Petals, Pecan Brown Butter

EXECUTIVE CHEF | SCOTT SIMPSON

# The DEPOT. Auburn, Alabama

First built in 1847, this fabled and timeless Depot rests in the heart of downtown Auburn. Amidst the harsh times of the Civil War, passenger trains remained a popular method of transportation for travelers throughout Alabama. In 1864, a series of attacks by Union forces, led by Major General Lovell Harrison Rousseau and the "Rousseau's Raiders" ravaged the Depot's tracks inhibiting military supply transportation between Atlanta and the Confederate armory in Selma during the siege of Atlanta.

The second depot was rebuilt in 1870 with the rise of the golden railroad era. An article in 1980 in the old Auburn Bulletin newspaper, which now houses The Depot's sister restaurant, The Hound, described how in 1896, the infamous "Wreck Tech Pajama Parade" was born as University students greased the railroad tracks when Georgia Tech came to compete for Auburn's first home game. Skidding down the tracks, the train missed the Depot by almost a mile, forcing the weary athletes to walk back into town.

In 1904, the second Depot was incinerated by a powerful lightning strike. With a vision to restore the Depot, a 21-year old architecture student, Ralph Dudley, designed a Victorian station to renew transportation at the third and final Depot.

Despite the economic burden of the Great Depression, the Auburn depot remained popular for passenger transportation. With routes to Atlanta, New Orleans, and New York, eight trains stopped per day in Auburn. The last passenger train pulled into the Depot on January 7, 1970.

With a prominent role in the history of Auburn, the time worn tracks have seen the face of war and abandonment, but it has also seen the joyous reunion of families. Now, over 150 years later, the Depot has once again been reincarnated.

Restoring the original building including the black and white floor tiles and the 200 year-old heartwood pine train platforms, the historic architecture lives on today. Transforming the heartwood pine into the Chef's table, bar and hostess stand, the original elements of the Depot from the mid 1800's to the early 1900's are still part of this beloved establishment.

### ABOUT THE RESTAURANT

Plating up Auburn's finest and freshest seafood, the Depot is a gulf-coastal brasserie. We are proud to be the first restaurant in Alabama cooking with a custom wood-fired "Asador" by GrillWorks. Spanish for the word meaning "barbecue or grill", much of our food is cooked over an open flame on the Asador or neighboring Italian wood burning oven. Used as a prehistoric method of cooking, the food echoes from the past and reminds us of the beauty of fresh, simple, spectacular food.

Bringing the Depot back to life, we are where the hook meets the line.

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

## Meat and Poultry

### GRILLED AMERICAN WAGYU BURGER | 16

Smoked Gouda, Bacon Mayonnaise, Romas, Romaine, Sea Salt Frites

### CRISPY SKIN SPRINGER FARMS CHICKEN BREAST | 19

Poblano Rice Pilaf, Mushroom, Tomato, Onion Ragout

### BONE-IN CAN-CAN PORK CHOP | 28

Butternut Squash, Brussel Sprout Petals, Asian BBQ Sauce

### 36-DAY AGED ALABAMA ANGUS HANGER STEAK | 28

Mashed Yukon Potatoes, Port Wine Demi Glaze

### PRIME 14OZ LINZ FARMS NEW YORK STRIP | 36

Mashed Yukon Potatoes, Blue Cheese Butter

## Sides

SIDES | 6 EA

### DOUBLE DEEP BLUE CORN GRITS

McEwen Blue Corn Grits & Sequatchie Cove Bellamy Blue Cheese

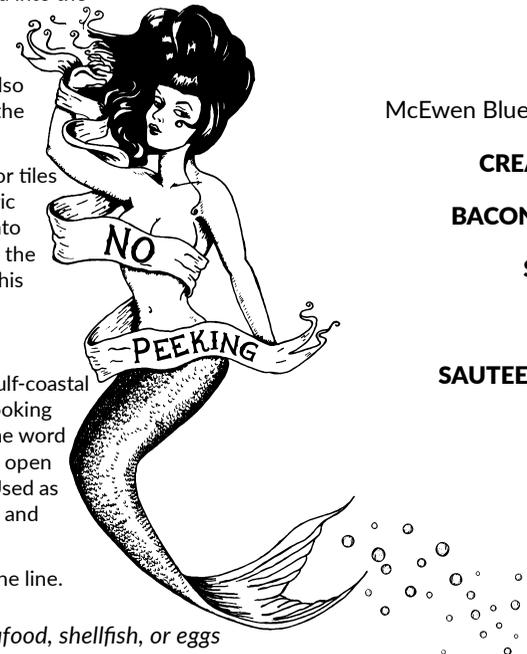
### CREAMY WOOD FIRED WILD MUSHROOMS

### BACON & BALSAMIC GLAZED BRUSSEL SPROUTS

### SEA SALT FRITES & BRAVA KETCHUP

### SAFFRON CAULIFLOWER RISOTTO

### SAUTEED BUTTERNUT SQUASH & BRUSSEL PETALS



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			<b>G</b>	<b>B</b>
SPARKLING		<b>BRUT "Veuve du Vernay"</b> Loire Valley NV.....	<b>\$7.00</b>	<b>\$24.00</b>
		<b>PROSECCO</b> "Prima Cuvee" DOC Prosecco di Treviso NV.....	<b>\$9.00</b>	<b>\$31.50</b>
		<b>SPARKLING ROSE</b> "Aimery" Languedoc-Roussillon NV.....	<b>\$9.00</b>	<b>\$31.50</b>
101		<b>BRUT</b> "Nicolas Feuillatte" Champagne NV.....		<b>\$72.00</b>
103		<b>RESERVE BRUT</b> "R. Pouillon" Champagne NV.....		<b>\$92.00</b>
104		<b>BRUT</b> "Gaston Chiquet" Champagne NV.....		<b>\$100.00</b>
105		<b>BRUT</b> "Dosnon Lepage" Champagne NV.....		<b>\$100.00</b>
106		<b>BRUT</b> "Veuve Clicquot" Champagne NV.....		<b>\$100.00</b>
107		<b>BRUT</b> "Dom Perignon" Champagne '06.....		<b>\$200.00</b>
WHITES		<b>RIESLING</b> "August Kessler" Kabinett Mosel '14.....	<b>\$8.00</b>	<b>\$28.00</b>
		<b>CHENIN BLANC</b> "Protea" South Africa '15.....	<b>\$9.00</b>	<b>\$31.50</b>
		<b>ROSE</b> "Boya" Chile '16.....	<b>\$9.00</b>	<b>\$31.50</b>
		<b>ALBARINO</b> "Gotas de Mar" Rias Baixas '15.....	<b>\$11.00</b>	<b>\$38.50</b>
		<b>PINOT GRIS</b> "Firesteed" Oregon '14.....	<b>\$9.00</b>	<b>\$31.50</b>
		<b>PINOT GRIGIO</b> "Lumo" Venezia '15.....	<b>\$7.50</b>	<b>\$26.25</b>
CHARDONNAY	201	<b>CHARDONNAY</b> "Wild Oats" New South Wales '12.....		<b>\$25.00</b>
	202	<b>CHARDONNAY</b> "Cambria" Napa Valley '14.....		<b>\$31.00</b>
		<b>CHARDONNAY</b> "Les Volets" Haute Vallee de l'Aude '15.....	<b>\$8.00</b>	<b>\$28.00</b>
	203	<b>CHARDONNAY</b> "Crossbarn - Paul Hobbs" Sonoma '16.....		<b>\$37.00</b>
	204	<b>CHARDONNAY</b> "Felino" Mendoza '15.....		<b>\$47.00</b>
		<b>CHARDONNAY</b> "Raeburn" Russian River Valley '14.....	<b>\$12.00</b>	<b>\$42.00</b>
	301	<b>CHARDONNAY</b> "Brocard" Petit Chablis '14.....		<b>\$45.00</b>
		<b>CHARDONNAY</b> "Domaine Gueguen" Chablis '15.....	<b>\$13.75</b>	<b>\$48.00</b>
	302	<b>CHARDONNAY</b> "Remoissenet" Cote D'Or '15.....		<b>\$58.00</b>
	205	<b>CHARDONNAY</b> "Duck Horn" Napa Valley '13.....		<b>\$70.00</b>
	303	<b>CHARDONNAY</b> "Domaine Long Depaquit" Chablis Premier Cru '15.....		<b>\$80.00</b>
	206	<b>CHARDONNAY</b> "Joseph Phelps" Sonoma '14.....		<b>\$100.00</b>
	207	<b>CHARDONNAY</b> "Far Niente" Napa '15.....		<b>\$125.00</b>
SAUVIGNON BLANC		<b>SAUVIGNON BLANC</b> "Sileni" Marlborough '16.....	<b>\$7.00</b>	<b>\$24.00</b>
	210	<b>SAUVIGNON BLANC</b> "Liberated" Sonoma County '14.....		<b>\$40.00</b>
		<b>SAUVIGNON BLANC</b> "St. Supery" Napa Valley '16.....	<b>\$9.00</b>	<b>\$31.50</b>
		<b>SAUVIGNON BLANC</b> "Domaine Francois Millet" Sancerre '15.....	<b>\$13.50</b>	<b>\$47.00</b>
	211	<b>SAUVIGNON BLANC</b> "Cloudy Bay" Marlborough '16.....		<b>\$55.00</b>
	212	<b>SAUVIGNON BLANC</b> "Illumination" Napa Valley '15.....		<b>\$60.00</b>
	213	<b>SAUVIGNON BLANC</b> "Merry Edwards" Russian River Valley '15.....		<b>\$85.00</b>
GLOBAL WHITES NEW WORLD	220	<b>BLEND</b> "Jasper Sisco" Columbia Valley '15.....		<b>\$49.00</b>
	230	<b>GEWURZTRAMINER</b> "Thomas Fogarty Winery" Monterey '13.....		<b>\$39.00</b>
	240	<b>CHENIN BLANC</b> "A.A. Baderhorst" Swartland '15.....		<b>\$39.00</b>
	250	<b>PINOT GRIS</b> "Teutonic Wine Company" Dundee Hills '14.....		<b>\$52.00</b>
	260	<b>VIIGNIER</b> "Miner Family Winery" Napa Valley '14.....		<b>\$45.00</b>
	270	<b>SEMILLON</b> "L'Ecole" Columbia Valley '14.....		<b>\$30.00</b>
	280	<b>ROSE</b> "Vision Cellars" Russian River Valley '14.....		<b>\$53.00</b>
OLD WORLD	301	<b>MOSCATO</b> "Marcarini" Piemonte '14.....		<b>\$43.00</b>
	304	<b>ROSE</b> "Belleruche" Cotes du Rhone NV.....		<b>\$25.00</b>
	305	<b>ROSE</b> "Domaine Laporte" Sancerre '16.....		<b>\$55.00</b>
	310	<b>RIESLING</b> "Hienz Elfer" Spatlese Mosel '14.....		<b>\$29.00</b>
	311	<b>RIESLING</b> "Joh. Jos. Prum" Kabinett Mosel '12.....		<b>\$56.00</b>
	320	<b>VINHO VERDE</b> "Broadbent Selections" Portugal NV.....		<b>\$28.00</b>
	325	<b>COTE D'EST</b> "Domaine Lafage" Languedoc-Roussillon '15.....		<b>\$29.00</b>
	330	<b>VOUVRAY</b> "Michel Picard" Loire Valley '14.....		<b>\$31.50</b>
	335	<b>PICPOUL DE PINET</b> "Cave de Pomerols" Languedoc-Roussillon '15.....		<b>\$28.00</b>
	340	<b>GRUNER VELTLINER</b> "Schloss Gobelsburg" Austria '15.....		<b>\$30.00</b>
	345	<b>PINOT BLANC</b> "PJ Valckenberg" Rheinhessen '13.....		<b>\$32.00</b>
	350	<b>ROSE SANCERRE</b> "Domaine Gueneau" Loire Valley '16.....		<b>\$49.00</b>
	355	<b>ARNEIS</b> "Demaire Langhe" DOC Piemonte '15.....		<b>\$33.00</b>
	360	<b>CATARRATTO</b> "Castellucci Miano" DOC Sicilia '14.....		<b>\$34.00</b>
	370	<b>GRENACHE BLANC</b> "Clos Pissarra - El Sol Blanc" Montsant '15.....		<b>\$68.00</b>
	375	<b>PINOT GRIGIO</b> "Jermann" Friuli Grave '14.....		<b>\$50.00</b>

			<b>G</b>	<b>B</b>
REDS		<b>MALBEC</b> "Tapiz" Mendoza '14.....	<b>\$11.50</b>	<b>\$40.00</b>
		<b>MERLOT</b> "Clos Pegase" Carneros '15.....	<b>\$10.00</b>	<b>\$35.00</b>
		<b>TEMPRANILLO</b> "Puerta Vieja" Crianza Rioja '13.....	<b>\$11.00</b>	<b>\$38.00</b>
		<b>MOSS ROXX 'ANCIENT VINE' ZINFANDEL</b> "Oak Ridge Winery" Lodi '13.....	<b>\$12.50</b>	<b>\$44.00</b>
PINOT NOIR	401	<b>PINOT NOIR</b> "Julia James" California '15.....		<b>\$26.00</b>
		<b>PINOT NOIR</b> Gerard Bertrand" Languedoc Roussillon '14.....	<b>\$8.00</b>	<b>\$28.00</b>
		<b>PINOT NOIR</b> "Irony" Monterey '14.....	<b>\$10.00</b>	<b>\$35.00</b>
		<b>PINOT NOIR</b> "Brooks Runaway Red" Willamette Valley '15.....	<b>\$14.00</b>	<b>\$49.00</b>
	402	<b>PINOT NOIR</b> "Steele" Carneros '13.....		<b>\$50.00</b>
	403	<b>PINOT NOIR</b> "Cross Barn - Paul Hobbs" Sonoma '14.....		<b>\$55.00</b>
	404	<b>PINOT NOIR</b> "Belle Glos" Clark and Telephone '15.....		<b>\$55.00</b>
	502	<b>PINOT NOIR</b> "Bouchard Pere & Fils" Burgundy '14.....		<b>\$60.00</b>
	406	<b>PINOT NOIR</b> "Amalie Robert" Willamette Valley '09.....		<b>\$80.00</b>
	407	<b>PINOT NOIR</b> "En Route" Russian River Valley '14.....		<b>\$90.00</b>
	410	<b>PINOT NOIR</b> "Raptor Ridge Shea" Yamhill-Carlton '14.....		<b>\$120.00</b>
	409	<b>PINOT NOIR</b> "Domaine Serene" Willamette Valley Evenstad Reserve '13.....		<b>\$130.00</b>
CABERNET SAUVIGNON		<b>CABERNET SAUVIGNON</b> "Skyfall" Columbia Valley '15.....	<b>\$10.00</b>	<b>\$35.00</b>
	420	<b>CABERNET SAUVIGNON</b> "Trim" California '13.....		<b>\$31.00</b>
	421	<b>CABERNET SAUVIGNON</b> "Oberon" Napa Valley '14.....		<b>\$45.00</b>
		<b>CABERNET SAUVIGNON</b> "Justin" Paso Robles '14.....	<b>\$13.50</b>	<b>\$47.00</b>
		<b>CABERNET SAUVIGNON</b> "Black Stallion" Napa Valley '14.....	<b>\$16.00</b>	<b>\$56.00</b>
	422	<b>CABERNET SAUVIGNON</b> "Schug" Sonoma '13.....		<b>\$60.00</b>
	423	<b>CABERNET SAUVIGNON</b> "St. Supery" Napa Valley '13.....		<b>\$78.00</b>
	424	<b>CABERNET SAUVIGNON</b> "Stonestreet" Alexander Valley '13.....		<b>\$75.00</b>
	425	<b>CABERNET SAUVIGNON</b> "Faust" Napa Valley '13.....		<b>\$95.00</b>
	426	<b>CABERNET SAUVIGNON</b> "Vine Cliff" Napa Valley '12.....		<b>\$87.00</b>
	427	<b>CABERNET SAUVIGNON</b> "Darioush" Napa Valley '13.....		<b>\$145.00</b>
	428	<b>CABERNET SAUVIGNON</b> "Nickel and Nickel" Branding Iron Napa Valley '13.....		<b>\$145.00</b>
	429	<b>CABERNET SAUVIGNON</b> "Stag's Leap FAY" Napa Valley '13.....		<b>\$170.00</b>
	430	<b>CABERNET SAUVIGNON</b> "Silver Oak" Napa Valley '12.....		<b>\$190.00</b>
GLOBAL REDS	435	<b>GRENACHE</b> "Elizabeth Spencer" Mendocino '15.....		<b>\$45.00</b>
NEW WORLD	436	<b>PINOT MEUNIER</b> "Bouchaine" Napa Valley '13.....		<b>\$50.00</b>
	437	<b>SHIRAZ</b> "Two Hands" McLaren Vale '15.....		<b>\$52.00</b>
	438	<b>PETITE SYRAH</b> "Spellbound" Lodi '13.....		<b>\$27.00</b>
	440	<b>MERLOT</b> "Duckhorn" Napa Valley '13.....		<b>\$95.00</b>
	441	<b>MERLOT</b> "Darioush" Napa Valley '13.....		<b>\$110.00</b>
	445	<b>MALBEC</b> "Tapiz Reserve" Mendoza '10.....		<b>\$68.00</b>
	450	<b>ZINFANDEL</b> "Federalist" Dry Creek Valley '14.....		<b>\$42.00</b>
	451	<b>ZINFANDEL</b> "Phipps" Dry Creek Valley '12.....		<b>\$95.00</b>
	452	<b>ZINFANDEL</b> "Biale - Black Chicken" Napa Valley '15.....		<b>\$95.00</b>
	460	<b>BLEND</b> "Saved" California '12.....		<b>\$40.00</b>
	461	<b>BLEND</b> "Halter Ranch Ancestor" Paso Robles '14.....		<b>\$93.00</b>
	463	<b>BLEND</b> "Quintessa" Napa Valley '13.....		<b>\$200.00</b>
	465	<b>BLEND</b> "Joseph Phelps Insignia" Sonoma '12.....		<b>\$275.00</b>
OLD WORLD	501	<b>BEAUJOLAIS</b> "Jean-Paul Brun" Burgundy '15.....		<b>\$40.00</b>
	505	<b>BARBERA</b> "Riccossa - Appassimento" Piemonte '14.....		<b>\$38.00</b>
	510	<b>CHIANTI CLASSICO RISERVA</b> "Castello di Monsanto" Tuscany '13.....		<b>\$49.00</b>
	515	<b>CHATEAU ST. ANDRE CORBIN</b> "Saint-Georges St. Emilion" Bordeaux '14.....		<b>\$53.00</b>
	520	<b>TEMPRANILLO</b> "Bodegas Riojanas" Rioja Gran Reserva '07.....		<b>\$81.00</b>
	525	<b>GRENACHE</b> "Clos Pissarra - El Mont" Priorat '08.....		<b>\$180.00</b>
	530	<b>ANTINORI</b> "Tiganello" Tuscany '14.....		<b>\$167.00</b>
	540	<b>BRUNELLO DI MONTALCINO</b> "Costanti" Tuscany '10.....		<b>\$170.00</b>
	541	<b>BRUNELLO DI MONTALCINO</b> "Collosorbo" Tuscany '06.....		<b>\$170.00</b>
	550	<b>BAROLO</b> "Casa E di Mirafiore" Piedmont '11.....		<b>\$86.00</b>
	551	<b>BAROLO</b> "Prunotto" Piedmont '08.....		<b>\$110.00</b>