

THE DEPOT

STARTERS & SHAREABLES

FRESH SOUP OF THE MOMENT | MKT

Delicious & Spontaneous Culinary Team Creation

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 | 18

Ask Your Server for Today's Creation (GFO)

ASK ABOUT RAW OYSTER SELECTION | MP

BRUNCH SPECIALTIES

THE BOURBON STREET STEAK & EGGS | 28

Fire Grilled Prime 6 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

GRAND MARNIER STRAWBERRY FRENCH TOAST | 16

White Chocolate Grand Marnier Whipped Cream, Sliced Strawberries, Hibiscus Syrup

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**

SOUTHERN AVOCADO STINSON TOAST | 16

Avocado Mash, Citrus Crème Fraîche, Grapefruit, Toasted Pumpkin Seeds, Ancho Chile Oil, Chia Seed Caviar

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

THE DEPOT SEASONAL CHOPPED GREEK GARDEN SALAD | 19

Bell & Evan's All Natural Chicken, Smoked Bacon, Local E.G.F Mixed Greens, Fresh Corn, Heirloom Tomatoes, Cucumber, Pickled Red Onion, Kalamata Olives. Pita Croutons, Feta Crumbles, Greek Herb Vinaigrette (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**

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*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

