

LE DEPOT

B R A S S E R I E

BRUNCH MENU

@ledepotpc
www.ledepotpc.com

EXECUTIVE CHEF Galen Zamarra

OPEN DAILY

♦ LUNCH Monday-Friday 11:30am-3pm ♦ BRUNCH Saturday & Sunday 11:30am-3pm ♦ APRÈS Daily 3pm-5pm ♦ DINNER Nightly 5:30pm to Close

HORS D'ŒUVRES



French Baguette & Butter

1/4 of baguette
add olive tapenade, pistou & herbed anchoïade

3

Tartare de Boeuf Steak Tartare*

raw beef tenderloin | cornichon | cured egg yolk | toasted brioche

5

19

Soupe Froide de Tomates Chilled Tomato Gazpacho

red pepper | zucchini | onion | garlic | citrus cream

18

Salade de Cœurs de Romaine Romaine Heart Salad*

cherry tomato | hard-boiled egg | mushroom | asparagus | dijon vinaigrette

18

Frisée aux Lardons Classic Frisée & Bacon Salad*

pickled red onion | soft poached egg | croutons | bacon vinaigrette

18

Jambon et Melon French Ham & Melon

compressed cantaloupe | pickled mustard seed | arugula | lavash

17

Yaourt Yogurt

berries | honey | granola

6

FRUITS DE MER

PLATEAUX DE FRUITS DE MER

Le Depot Tower*

85

3 west coast oysters | 3 east coast oysters |
6 shrimp | 2 raw sea scallops | crab rémoulade

OYSTERS

Oysters on the Half Shell*

1/2 dozen 28

choice of west coast or east coast

SHELLFISH

Crevettes Sauce Cocktail

1/2 dozen 16

Shrimp Cocktail

Crab Rémoulade Chilled Crab Salad

4oz 19

bibb lettuce | red pepper aioli | tomato

Noix de St-Jacques Raw Sea Scallops* 2 pcs 28

meyer lemon | chive | lemon agrumato



• PLAT PRINCIPAL •

Loup de Mer Poêlé Roasted Sea Bass*

ratatouille | confit cherry tomato | basil

41

Paillard de Poulet Grilled Pressed Chicken Breast

watercress & mustard greens salad | pine nuts | persillade | chicken jus

31

Croque Monsieur aux Truffes Classic Ham & Cheese Sandwich

truffled béchamel | dijon mustard | gruyère cheese | petite salade

27

Croque Madame - add egg*

30

Crabe Louie Chilled Crab Salad*

bibb lettuce | boiled egg | tomato | red pepper aioli | asparagus tips | potato chips

31

Gaufre de Liège Belgian Waffle

stewed berries | maple whipped cream | feuilletine

21

Oeufs Florentine Eggs Florentine*

two poached eggs | spinach | english muffin | béarnaise sauce | petite salade

23

Omelette aux Asperges Omelette with Asparagus*

goat cheese | mushrooms | spinach | sourdough toast

25

Aubergine à la Tunisienne Crispy Roasted Eggplant

tomato compote | miso | spinach & mint purée

34

Steak Frites Grilled Steak & French Fries*

choice of au poivre or béarnaise sauce

7oz Bavette

43

8oz Filet Mignon

67

“WINE GIVES ONE IDEAS
WHEREAS CHAMPAGNE GIVES
ONE STRATEGIES.”
— ROMAN PAYNE

SIDES

Side Sauce

2

French Fries

7

Wilted Greens

7

Pomme Purée

7

COFFEE & TEA

Drip Coffee

5

English Breakfast

6

Latte

7

Earl Grey

6

Café au Lait

7

Jade Cloud (Green)

6

Espresso

5

Peppermint

6

Americano

5

Chamomile Melody

6

Cappuccino

7



THE UNION PACIFIC TRAIN DEPOT

, serviced Park City for 90 years, beginning in 1886. Throughout the gold rush and western expansion, the depot housed a ticket office, baggage and freight areas, and the station master's private residence. It is preserved through the National Register of Historical Places.

* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness
(A gratuity is included for parties of seven or more.)

LE DEPOT

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• BAR MENU •

Escargots <i>Baked Snails</i> parsley garlic butter white wine herb breadcrumbs	17	Cheeseburger* 7 oz burger cheese brioche dijon aioli french fries	20	Assiette de Fromage <i>Selection of Cheeses</i> chef's selection of local & imported cheeses	26
Casse-Croûte <i>Snack Trio</i> niçoise olives sesame cashews potato chips	6	Le Depot Royale* 7 oz burger bleu cheese ham caramelized onions au poivre sauce truffle aioli brioche french fries	26	Assiette de Charcuterie <i>Sliced & Cured Meats</i> chef's selection of local & imported cured meats	27
* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness		French Baguette & Butter 1/4 of baguette <i>add olive tapenade, pistou & herbed anchoiade</i>	3		5

BEERS, BOTTLES & CANS

Park City Brewing, Powder Buoy, Pilsner 16 oz. Salt Lake City 5% abv	10
Uinta, Golden Spike, Hefeweizen 12 oz. Salt Lake City 5% abv	8
Epic, Hip Check, Imperial Lager 16 oz. Salt Lake City 7.5% abv	11
T.F Brewing, Ferda, Double IPA 16 oz. Salt Lake City 8.2% abv	15
Guinness, Draught Stout 14.9 oz. Ireland 4.2% abv	10
Michelob Ultra, Lager 12 oz. St. Louis, MO 4.2% abv	8
Leffe, Belgian Blond Ale 11.5 oz. Belgium 6.6% abv	12
Moose Drool, Brown Ale 12 oz. Montana 5.0% abv	10
Chimay, Trappist Cinq Cents (White Label), Golden Strong Abbey Tripel	62
Chimay, Trappist Grande Réserve (Blue Label), Dark Strong Ale	66
750 ml Belgium 9% abv	

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Brut Sparkling Willm, Blanc de Blanc, Brut Alsace, FR	15
Brut Rosé Lucien Albrecht, Crémant D'Alsace, Rosé Alsace, FR	19
Brut Champagne Laurent Perrier, La Cuvée Tours-sur-Marne, FR	38

ROSÉ

Still Rosé Château Montaud Côtes de Provence, FR	16
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WHITE

Sauvignon Blanc Le Coeur de la Reine Touraine, FR	17
Rhône Blanc André Brunel, La Bécassonne Côtes du Rhône, FR	16
Pinot Grigio Aria by Vosca Friuli Venezia Giulia ITA	15
Chardonnay Jadot Mâcon-Villages, FR	18
Chablis Albert Bichot Chablis, FR	32

RED

Pinot Noir Primarius Oregon	18
Burgundy Glantenet, Hautes-Côtes de Nuits Burgundy, FR	25
Chinon (Cabernet Franc) N. Grosbois, La Cuisine de ma Mère Loire, FR	20
Rhône Rouge André Brunel, Cuvée Est-Ouest Côtes du Rhône, FR	16
Cabernet Sauvignon 75 Wine Company Napa Valley, CA	20
Bordeaux La Devine Clos Cantenac St. Émilion Grand Cru, Bordeaux, FR	25

DRAUGHT BEER

Stella Artois, Lager Belgium 5% abv	9
Local Brewery Rotation Utah 5% abv	10

HARD CIDERS

Highpoint, Transplant, New England Style 12 oz. Jackson Hole, WY 6% abv	9
Dendric Estate, Dry Cut '24 375 ml Kamas Valley, Utah 8.5% abv	30
Claque-Pépin, Cidre Bouché 750 ml Normandy, France 4.5% abv	35

APÉRITIFS & CHAMPAGNE COCKTAILS

Le Depot 75 gin st germain sparkling wine lemon	20
Paris en Bulles <i>Paris in Bubbles</i> snow tequila alpine ange vert lime velvet falernum sparkling wine	22
Kir / Kir Royale creme de cassis white wine or sparkling wine	18
La Parisienne tito's lemon butterfly pea flower- lavender simple chambord sparkling wine	18
Hugo Spritz st germain sparkling wine soda water mint	18
La Rosée Pétillante <i>Sparkling Dew</i> lillet rosé tonic orange bitters	12

HARD SELTZER

Bubble Works, Elderflower 12oz. Salt Lake City 9.2% abv	18
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N/A BEER

Athletic, Golden Stratford, CT ~ 0.5% abv	8
Athletic, Hazy IPA Stratford, CT ~ 0.5% abv	8

“ONLY THE
UNIMAGINATIVE
CAN FAIL TO
FIND A REASON
FOR DRINKING
CHAMPAGNE.”

OSCAR WILDE

MARTINIS

Yuzu French Blonde lillet blanc hennessy vs yuzu curaçao grapefruit	20
French Martini tito's chambord pineapple gin	19

• LE DEPOT COCKTAILS •

L'Amourette <i>A Brief Romance</i> bourbon sweet vermouth underground herbal	19
Près du Quai <i>Near the Dock</i> rum bourbon sweet vermouth averna amaro	19
Le Printemps Sauvage <i>Wild Spring</i> high west double rye alpine preserve honey simple green chartreuse zirbenz lavender bitters	25
Champs-Élysées <i>Elysian Fields</i> hennessy vs green chartreuse lemon	22
Berry Rouge Pressé grey goose berry lavender lime rhubarb liqueur blackberry purée	19
Ode to Elanor empress cucumber-lemon gin espelette-cucumber syrup velvet falernum lime	20

ZERO PROOF

Boulevard de Fleurs roots divino rosso n/a elderflower tonic orange twist	16	Hugo-Naught elderflower n/a liqueur zilch n/a sparkling wine soda water	16
Blonde Lumière imposter zero proof gin grapefruit juice lemon elderflower n/a liqueur	16	Mocktail #1 imposter zero proof gin elderflower n/a liqueur grapefruit soda	16

Corkage Fee \$30 per Bottle - Two 750 ml bottles (or equivalent) maximum per reservation