

COLD SPRING DEPOT

(845) 265-5000

COLDSPRINGDEPOT.COM

STARTERS

House Tacos Ancho marinated seared chicken, refried beans, smashed avocado, queso fresco, creme fraiche on flour tortilla	\$18
Everything Spiced Pretzel With beer cheese for dipping	\$12
Crispy Brussel Sprouts House kimchi, Gouchujang sauce, fresh mint & cilantro, roasted peanuts, toasted sesame seeds	\$16
Smoked Bone Marrow Red onion & oxtail marmalade, chimichurri sauce, toasted baguette	\$19
Smoked Wings Honey Buffalo or alabama white sauce	\$16
Pull-Apart Bread House soppressata, mozzarella cheese, garlic butter	\$14
Parmesan Truffle Fries with truffle garlic aioli	\$12
Steamed Clams House bacon, baby leeks, smoked potatoes, cream sauce, toasted baguette	\$20
Calamari Charred calamari, marinated artichoke hearts, pickled mango aioli, togarashi, watercress	\$19

SANDOS & BURGERS

SERVED WITH FRIES
SUB TRUFFLE FRIES \$2*
BRISKET, SHORT RIB AND CHUCK BLEND*
****ALL BURGERS COOKED THROUGH**
VEGGIE PATTIE AVAILABLE

Fried Chicken Sandwich Buttermilk brined chicken thigh, rosemary honey, spicy pimento cheese spread, shaved lettuce, red onion & B&B pickles	\$18
Steak Sandwich Caramelized onions, melted swiss & chimichurri on a toasted baguette	\$23
Crispy Pork Belly Bahn Mi Hoisin glazed pork belly, pickled daikon radish & carrots, cucumbers, jalapeños, mint, cilantro & spicy mayo	\$19
Double Double Burger Two 4oz patties, american cheese, iceberg lettuce, grilled onions, pickle & thousand island dressing	\$19
Spicy Blue Cheese Burger Two 4oz patties with hot cherry peppers, banana peppers and, caramelized onions	\$19
Jalapeño Ranch Burger Two 4oz patties, pepper jack cheese, jalapeño slaw, ranch	\$19
Veggie Burger Guacamole, red onion, bean sprouts, cilantro and spicy mayo	\$19

COLD PLATES

ADD: CHICKEN 9, SALMON 12, STEAK 12

Hummus Roasted baby rainbow carrots, feta cheese, chili oil tossed toasted pine nuts, fresh dill & chives. Garlic naan bread	\$18	Cobb Salad Chicken, bacon, blue cheese, cherry tomatoes, hard boiled egg, avocado, balsamic vinaigrette	\$25
Pear Salad Frisse, radicchio, cranberries, toasted pepita, feta cheese, champagne vinaigrette. grated horseradish	\$19	Tuna Poke Bowl Crispy rice, ahi tuna, smashed avocado, jalapeños, scallions, cucumbers, cilantro, calabrian chili aioli, furikake	\$21
Kale & Spinach Salad Roasted grapes, strawberries, avocado, goat cheese, crumbled walnuts, balsamic vinegar	\$21	Cabbage Slaw Salad Blend of spring vegetable, cilantro, champagne vinaigrette & toasted crushed peanuts	\$19

ENTREES

Shrimp & Orzo Asparagus, spring peas, piquillo peppers, capers, lemon & chive butter sauce	\$30	Sausage & Mash Grilled sausage, cheese and parsley served over smashed potatoes and slow cooked onion gravy	\$25
Roasted Chicken Airline chicken over smashed potatoes, brussels & bacon succotash, lemon & thyme pan jus	\$28	Strip Steak Seared NY strip steak, duck fat roasted potatoes, asparagus, peppercorn sauce	\$40
Salmon a La Plancha Harissa glazed salmon over roasted tomatoes & potatoes with tzatziki sauce	\$32		

Olive Oil Cake \$10
Served with fresh berries and whipped cream
Pretzel Bread Pudding \$10
Vanilla Ice Cream, whiskey Old Fashioned caramel sauce