## **COLD SPRING DEPOT**

(845) 265-5000 COLDSPRINGDEPOT.COM

STARTERS		SANDOS & BURGERS	
<b>Traditional Wings</b> Tossed in your choice of: Honey Buffalo, Truffalo, Ancho Cherry BBQ, or Spicy Jamaican Jerk	\$19	SERVED WITH FRIES SUB TRUFFLE FRIES \$2* BRISKET, SHORT RIB AND CHUCK BLEND* **ALL BURGERS COOKED THROUGH	
Skillet Cornbread Served with roasted bone marrow & honey butter	\$10	VEGGIE PATTIE AVAILABLE	
<b>Truffle Fries</b> Truffle Aioli, grated cheese	\$12	Nashville Hot Fried Chicken Sandwich House pickles & spicy slaw with lettuce, red onion and	\$20
Chicken Fried Blooming Onion Calabrian & pimento dipping sauce	\$12	comeback sauce	
<b>Fried Calamari</b> Hot sesame honey, bean sprouts, cilantro, toasted peanuts	\$19	<b>Texas Ruben</b> Spicy slaw, pastrami, swiss cheese, jalapeño popper stuffed onion rings	\$22
Flatbread	\$18		\$22
Fresh mozzarella, prosciutto, tomatoes, fresh basil chilli crisp oil	l,	Grilled Cheese & Tomato Soup  Sourdough bread, prosciutto, sharp cheddar and gruyere cheese served with roasted tomato soup	•
Smoked BBQ Chicken Nachos Corn tortillas, chile con queso, pickled red onion, black bean salsa, queso fresco, jalapeños & sour	\$18		\$21
Cream  Onion Rings	\$12	Marinara sauce, calabrian chili, broccoli rabe and fresh mozzeralla on a baguette	
Dusted with parmesano regiano & served with		Double Double Burney	\$19
tahini ranch	\$12	<b>Double Double Burger</b> Two 4oz patties, american cheese, iceberg lettuce,	<b>V</b> 12
<b>Everything Bagel Soft Pretzel</b> Beer cheese and spicy mustard	\$16	grilled onions, pickle & thousand island dressing	
Carne Asada Tacos	Ψ.0	Spicy Blue Cheese Burger	\$19
Ancho & lime marinated hanger steak, citrus cured red onions, avocado tomatillo sauce, queso fresco cilantro	,	Two 4oz patties with habanero and bacon jam	\$19
	\$16	Veggie Burger	
Crispy Brussel Sprouts House kimchi, gochujang sauce, fresh mint & cilantro, roasted peanuts, toasted sesame seeds		Guacamole, red onion, bean sprouts, cilantro and spicy mayo	
		& SALADS EN 9, SALMON 12, STEAK 12	
New England Clam Chowder	\$12	Roasted Sweet Potato Salad	\$19
French Onion Soup	\$12	Bean sprouts, shredded cabbage, fresh herbs, tossed with cashew samba & toasted salted coconut flakes	*
Melted gruyere, swiss and mozzarella with toasted	¥1.2		\$19
crostini		Pear & Apple Kale Salad Toasted sunflower & pepita seeds, feta cheese, tossed with	-
<b>Cream of Roasted Tomato Soup</b> With basil and parmesan cheese	\$10	citrus poppy seed vinaigrette	
Hummus Rosemary & honey roasted baby carrots, chili oil and za'atar served with naan bread	\$19	Chili & Lime Chicken Fajita Salad Crispy lettuce with fresh guac, roasted bell peppers and onions, black bean salsa, cotija and queso fresco	\$25
		House Chopped Salad	\$20
		Iceberg lettuce, blue cheese crumbles, hard boiled egg, red onion, avocado, crispy pork belly, balsamic vinaigrette	
	ΕN	ITREES	
Bacon Wrapped Meatloaf	\$29	BBQ Braised Pork Mac n Cheese	<b>\$2</b> 4
Bbq glazed, garlic potato mash, rosemary honey glaze carrots, tobacco onions		Garlic brown butter bread crumbs, scallions	
		Braised Chicken Enchiladas	\$27
<b>Grilled Bratwurst</b> Creamy polenta, sautéed cabbage, apple mustarda	\$26	Jack cheese, red onion, cilantro, tomatillo sauce, shredded le avocado, sour cream and queso fresco	ltuce,
Salmon a la Plancha	\$32	Seared Chicken	\$29
Dukkah crusted, creamy curry and cocunut orzo		Sautéed ground Italian sausage, hot cherry peppers and spir white wine garlic & oil, rosemary veal demi over mashed pota	

\$36

Chicken, andouille sausage & shrimp, sautéed vegetables

served over jasmine rice & finished with a dark roux

shellfish broth and creole seasoning

Shrimp & Garlic Noodles \$30 With shiitake mushrooms, sundried tomatoes, spinach and sautéed shrimp