

DEPOT CAFE

11:30AM-9PM • 802.366.8181

515 depot street • manchester center, vt 05255

SALADS AND STARTERS

All salads and starters are served with a basket of oven hot Pita bread.

Mesclun Salad..... \$7.95

A seasonal blend of organic mixed greens, topped with feta cheese and tomato. Try our house dressing made with imported Pomegranate molasses and olive oil.

Arugula Salad..... \$8.95

Tender organic arugula tossed with a light citrusy dressing of lemon juice and olive oil. Garnished with crunchy walnuts, thinly sliced apple and a shaving of Asiago.

Braised Leeks..... \$7.95

Leeks gently braised in the wood fired oven along with sweet carrots and olive oil. Experience classic Mediterranean flavors.

Smoked Eggplant..... \$7.95

Sweet and smoky, fire roasted eggplant and red pepper pureed with fresh garlic and yogurt. The perfect spread for our oven hot pita bread.

Humus..... \$5.50

A creamy puree of organic chickpeas, and sesame tahini, whipped until smooth with fresh garlic and lemon. Garnished with a sprinkle of cumin seed.

Roman Beans..... \$5.50

Roman beans, also known as cranberry beans, slowly baked with carrots and parsley until tender and fragrant. Served with fresh lemon juice.

Assorted Cheese Platter ... \$16.95

Sample a range of Vermont soft ripened, cheddar and aged cheeses. We've picked three of our favorites to serve with organic dried Turkish Apricots.

Soup of the Day..... \$4.50

Turkish red lentil soup, simmered with carrots and onions, lightly garnished with dried mint for authentic and refreshing flavor.

About Depot Cafe: We serve only the best food made with organic, local Vermont grown ingredients baked Mediterranean style, using olive oil & authentic seasoning.

ENTREES

Each of the **Entrees at Depot Café** is based on traditional Turkish recipes, slowly baked in authentic Mesopotamian clay pot in the wood fired oven.

Guvec..... \$17.50

Chunks of Vermont lamb combined with eggplant and fresh tomatoes slowly baked in a casserole along with sweet Italian Cubanel peppers and garlic until tender.

Konya Kebap..... \$19.95

Vermont grass fed lamb shoulder, seasoned with paprika and oregano, slowly roasted in an authentic clay open dish casserole.



PIZZA

Depot Café pizza starts with Vermont's King Arthur organic flour, rolled into a 12" round, thin crust and sprinkled with Nigella (black onion) seeds.

Arugula..... \$15.95

Mozzarella baked with caramelized onion on a thin crust, topped with organic baby arugula dressed with balsamic vinegar and shavings of Asiago cheese.

Taste of Anatolia..... \$13.95

Minced Vermont lamb, seasoned with cumin and blended with onions and parsley on a thin crust topped. Sweet and savory.

Pepperoni..... \$12.50

Organic, homemade marinara sauce, topped with whole milk mozzarella and a generous serving of spicy pepperoni, baked in the hot oven until bubbly.

Natural King Salmon..... \$16.95

Fire roasted for exquisite flavor, fresh salmon is baked with just a splash of olive oil, and freshly ground pepper. Served with organic Mesclun salad and house dressing.

Adana Chicken..... \$14.95

Sample a traditional taste of southeast Turkey. Natural free-range chicken breast marinated in yogurt and sweet paprika pepper paste, lightly seasoned with garlic.

Kofte Kebap..... \$15.95

Finely minced lamb formed into patties, then baked in the wood fired oven with a tomato and green pepper. Served in open clay casserole with our spicy yogurt sauce.

Hajro's Special..... \$15.95

Roasted asparagus, amidst Turkish feta cheese on a base of Kalamata olive paste – an exotic combination that captures the essence of Mediterranean flavors.

Classic Cheese..... \$11.95

Whole milk Mozzarella melted into a organic homemade marinara sauce, sprinkled with Asiago cheese and oregano flakes. Simple and elegant.

Wild Mushroom..... \$15.95

Earthy portabella and shiitake mushrooms mixed with caramelized onion and melted whole milk Mozzarella cheese. Seasoned with freshly ground black pepper.

Fresh Mozzarella..... \$13.95

Locally made, fresh Al Ducci's Mozzarella cheese, layered over slices of fresh tomato with slivers of fresh sweet basil baked on our signature thin crust.

Shrimp..... \$16.50

Shrimp covered with whole milk mozzarella, laced with red pepper flakes, caramelized onions, topped with Asiago cheese.