

DEPOT STREET TAVERN

45 Depot Street, Milford, MA 01757

Lunch and Dinner Menu

Starters

★ Kung Pao Calamari

Tender calamari quick fried and tossed with sticky Asian sauce, crisp julienne peppers and carrots, fresh herbs and chopped peanuts. Served over wild arugula \$9.99

^{NEW} GF Addi's Tater Tots

Homemade bacon & scallion tots served with sriracha sour cream \$10.99

Crispy Jumbo Chicken Wings or Boneless Tenders

Crispy, fresh and hot. Your choice of buffalo, chipotle BBQ, Asian ginger, roasted garlic cajun, honey sriracha, parmesan roasted garlic or simply tossed with a dry rub \$9.99

V Crispy Parmesan Broccoli

Fresh broccoli lightly battered, tossed in parmesan cheese. Served with horseradish dipping sauce \$7.99

^{NEW} Buffalo Chicken Poutine

House fries topped with crispy buffalo chicken, melted cheddar jack, cheese curds, and crumbled blue cheese. Drizzled with buffalo cheese sauce and scallions. \$13.99

^{NEW} Wonton Nachos

House fried wonton chips, piled high with tender mojo pork, and melted cheddar jack cheese. Topped with queso sauce, shredded lettuce, roasted jalapeños, pico de' gallo, chipotle BBQ sauce and cilantro sour cream \$11.99

^{NEW} Spinach & Artichoke Dip

Served with grilled pita bread and carrot sticks for dipping \$13.99

V Roasted Garlic Parmesan Pretzel Sticks

Warm, soft and chewy pretzel sticks tossed with roasted garlic butter and grated parmesan cheese \$6.99
Homemade Cheddar Cheese Sauce \$1.49

V GF Crispy Charred Brussel Sprouts

Fresh brussel sprouts crispy fried, seasoned and drizzled with chipotle aioli \$10.99

From the Market Salads

"Grilled" Caesar

Fresh romaine hearts slightly wilted, topped with homemade garlic dressing, shaved parmesan cheese, EVOO croutons and crispy pancetta strands \$9.99

^{NEW} GF Wedge Salad

Iceberg lettuce topped with applewood smoked bacon, crumbled blue cheese, grape tomatoes, and shredded carrots. Topped with homemade ranch dressing \$9.99

V Summer Garden Salad

Mixed greens, grape tomatoes, shredded carrots, english cucumber, EVOO croutons. Served with homemade honey balsamic dressing \$7.99

^{NEW} V GF Fall Harvest Salad

Baby kale, granny smith apples, carrots, grape tomatoes, pumpkin seeds, dried fruits, and brie cheese, Served with homemade maple mustard vinaigrette \$11.99

V GF Beet and Cheese Salad

Mixed greens, roasted golden and red beets, carrots, Vermont Creamery goat cheese, toasted almonds. Served with homemade lemon herb vinaigrette \$9.99

V GF Southwest Chop Salad

Fresh chopped romaine, homemade pico de' gallo, roasted corn, black beans, carrots, fresh avocado and cilantro tossed homemade creamy ancho lime dressing served between crispy corn tortillas \$12.99

Add to Any Salad:

Grilled Chicken \$3.99

Crispy Buffalo Chicken \$4.99

Steak Tips \$5.99

Seared Haddock \$5.99

Seared Salmon 6.99

Shrimp \$6.49

Blackened \$0.99

Before placing your order, please inform your server if someone in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

DEPOT STREET TAVERN

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Handhelds

Cuban Pressed Sandwich

Tender mojo pork, sliced ham, Swiss cheese, Ray's dijon mustard and homemade pickles pressed on crusty French bread.

Served with hand cut potato chips \$12.99

^{NEW} **Turkey Melt**

Herb roasted turkey breast with melted brie cheese, roasted apples, applewood smoked bacon, baby spinach and garlic aioli on griddled thick cut wheat bread.

Served with hand cut potato chips \$13.99

Porketta Burger

Ground pork seasoned with roasted garlic, cracked black pepper and chili flakes, topped with shaved fennel salad and provolone cheese on a local bakery roll.

Served with hand cut potato chips \$10.99

Crispy Chicken Cheddar Bacon Ranch Panini

White meat chicken, Vermont cheddar, applewood smoked bacon, homemade ranch, wilted arugula & roasted tomato on crusty French bread.

Served with hand cut potato chips \$13.99

^{NEW} **THE Pastrami**

Tender Pastrami, with melted Swiss cheese, sautéed onions, crisp coleslaw, fried egg and dijon mustard on a locally made onion roll,

Served with hand cut potato chips \$14.99

Old Fashioned Burger

Half pound of fresh ground, hand formed chuck cooked to order and served on a fresh local bakery bulky roll with arugula, farm fresh tomato and American cheese.

Served with hand cut potato chips \$10.99

Add applewood smoked bacon \$1.99

Add mushrooms, peppers or onion \$0.99 each Add a fried egg \$1.25

Depot Burger

Half pound of fresh ground, hand formed chuck cooked to order, arugula, tomato, caramelized red onion jam, aged Vermont cheddar and crispy applewood smoked bacon.

Served on a grilled Portuguese muffin.

Served with hand cut potato chips \$12.99

^{NEW} **Pulled Pork Chimichanga**

Tender chipotle BBQ pulled pork, cheddar jack cheese, pickles, sautéed onions, pico de gallo, and wild rice, rolled in a flour tortilla and deep fried.

Served with hand cut potato chips \$13.99

^v **Mandi's Panini**

Grilled eggplant, roasted peppers, arugula, roasted mushrooms and herbed goat cheese pressed until crispy and melty.

Served with hand cut fries \$9.99

Add Grilled Chicken \$3.99

^{NEW} **French Dip Sandwich**

House roasted beef with melted Provolone cheese, caramelized onions, sautéed mushrooms, horseradish aioli, on crusty French bread.

Served with hand cut potato chips \$13.99

^{NEW} **Ultimate Fish Sandwich Bulky**

Fried Haddock, topped with melted American cheese, lettuce, tomato, applewood smoked bacon, coleslaw, homemade pickles and remoulade on a soft Portuguese roll.

Served with hand cut potato chips \$14.99

^{NEW} **Patty Melt**

Two smashed beef patties, applewood smoked bacon, Swiss, American, shave red onions, pickle chips, and "dijon island sauce", on griddled thick cut white bread. Served

with hand cut potato chips \$14.99

Upgrade chips on any handheld to:
Hand Cut Fries or Onion Rings \$1.49

Hand Cut Sweet Potato Fries \$3.99

Hand Cut Truffle Fries \$2.99

Side Salad \$1.99

Gluten Free Roll \$2.49

**Yes!! We still have the House Braised Reuben.
Just ask your server.**

DEPOT STREET TAVERN

DID YOU KNOW YOU CAN CALL FOR TAKE-OUT TOO?

508-488-6827

★ **Homemade Porketta Ravioli**

Our winning recipe from the 2016 Worcester's Best Chef Competition.

Homemade porketta ravioli tossed with a ragu of wild boar, tomato, wild mushrooms, onions, celery, garlic, carrots, red wine. Simmered for hours and finished with a drop of cream and romano cheese. Topped with fresh shaved fennel and served with homemade garlic bread \$19.99

Fish & Chips

Crispy battered haddock filets served with hand cut fries, crisp slaw and homemade remoulade sauce.

A Milford favorite \$14.99

House Sirloin Tips

10 ounces of tender house marinated char grilled sirloin steak tips. Served with wild rice and veggies \$16.99

Add sautéed onions and mushrooms \$0.99 each

∨ **Baked Mac n' Cheese**

Tender pasta tossed with cheddar cream sauce and topped with herbed panko crumbs and shredded cheddar. Served with homemade garlic bread \$10.99

Add roasted jalapenos \$0.99 Add crispy thick cut bacon \$1.99

Add grilled Buffalo or BBQ chicken \$1.99

Ultimate Chicken Parmesan

Crispy breaded chicken breast, topped with mozzarella cheese and fresh basil. Served over locally made penne pasta tossed with prosciutto and homemade tomato cream sauce. Finished with grated Romano cheese and served with homemade garlic bread \$19.99

Three Hour Pasta Bolognese

Homemade ragu of beef and pork, simmered for 3 hours with red wine, San Marazano tomatoes, fresh herbs, onions and celery. Finished with a drop of cream. Served with homemade garlic bread \$19.99

Sub fresh locally made tortellini 3.99

★ **Pecan and Sage Crusted Chicken with Strawberry Butter**

Our winning recipe from the 2017 Worcester's Best Chef Competition.

Pecan and sage breaded chicken served over sweet potato puree and wilted swiss chard. Topped with melted strawberry butter and fresh sage \$19.99

NEW **Chipotle Meatloaf**

Chipotle seasoned ground beef and pork, topped with chipotle gravy. Served over roasted garlic mashed potato and fresh vegetables. Topped with crispy fried jalapeños \$16.99

NEW **Mahogany Glazed Salmon**

Spicy ginger and soy glazed fresh salmon served with pineapple fried rice and grilled bok choy. Topped with kimchi slaw \$17.99

NEW **Bacon Mustard Glazed Chicken**

Semi boneless, cast iron seared, garlic, lemon and herb brined chicken. Served over wild rice, and bacon brussel sprouts...Sticky bacon glaze!!! \$18.99

NEW **Beef Stroganoff**

Slow simmered beef, locally grown wild mushrooms, caramelized onions, and beef stock. Finished with sour cream and tossed with egg noodles. Served with homemade garlic bread \$17.99

Ask us about our catering services

We now have a gluten free fryer

★ - Award Winning ∨ - Vegetarian NEW - New GF - Gluten Free
20% gratuity included for parties of 6 or more.