



The Depot Grille

10 NINTH STREET, LYNCHBURG, VIRGINIA 24504

434-846-4464 • www.depotgrille.com

Appetizers

- FLATBED POTATO SKINS** \$9
topped with bacon and cheddar.
Served with sour cream and ranch.
- BATTER FRIED MUSHROOMS** \$10
horseradish cream sauce and ranch
on the side.
- AHI TUNA *** \$13
sesame seared rare, wasabi, ginger,
sriracha aioli, soy sauce.
- SPINACH AND ARTICHOKE DIP** \$10
topped with parmesan, served with
crackers and tortilla chips.
- FRIED VIRGINIA OYSTERS** \$12
Virginia oysters, black bean and corn
salsa, chipotle lime drizzle.
- BUFFALO WINGS**
10 bone in chicken wings served with
celery and bleu cheese. \$14
- 20 bone in wings served with
celery and bleu cheese \$27
- CAJUN CHICKEN QUESADILLA** \$11
blackened chicken, spicy cream
cheese spread, cheddar, pico de
gallo, sour cream, and guacamole.
- SWEET & SPICY FRIED SHRIMP** \$12
eight fried shrimp tossed with Thai
chili sauce and sesame seeds.
Sub fried tofu \$8
- BARBECUE PORK RIBS** \$11
served sauced or dry rubbed.

Sandwiches and Lite Bites

- Served with your choice of one side item
- DPO BEEF BURGER *** \$13
bacon and cheddar or
mushrooms and provolone
- DPO BISON BURGER *** \$15
bacon and cheddar or
mushrooms and provolone
- DPO CHICKEN SANDWICH** \$12
grilled chicken breast, house-made
barbecue sauce, bacon, provolone
- FRENCH DIP** \$12
shaved beef, provolone, au jus
*Add mushrooms, peppers, and
onions* \$13
- RIBEYE STEAK SANDWICH *** \$14
horseradish cream sauce, toasted
hoagie roll
*Add peppers, onions, and
provolone* \$15
- CALIFORNIA TURKEY BURGER** \$11
Havarti Dill, Kaiser roll, guacamole and
pico de gallo on the side
- PRETZEL CLUB SANDWICH** \$11
smoked turkey, ham, bacon, provolone,
toasted pretzel roll
- CHICKEN AND WAFFLES** \$15
three of our famous chicken tenders and
two Belgian waffles
- DPO CHICKEN TENDER LITE BITE**
four traditional or buffalo style \$14
- FRIED VIRGINIA OYSTERS LITE BITE**
served with cocktail sauce \$14
- MESQUITE GRILLED CHICKEN LITE BITE**
southwestern smoky flavor \$12
- GARDEN GRILLE SANDWICH** \$10
squash, zucchini, mushrooms, onions,
carrots, Havarti dill, spinach and
artichoke dip spread, toasted sourdough
- SMOKED TURKEY WRAP** \$10
bacon, Havarti dill, lettuce, tomato,
ranch on the side
- FRIED FISH SANDWICH** \$12
toasted hoagie roll, tartar on the side
- PARMESAN ENCRUSTED TOFU
SANDWICH** \$11
extra firm tofu, red onion, spinach, red
peppers, sriracha aioli, toasted
sourdough. *Substitute Chicken* \$12
- SOUTHWEST CHICKEN WRAP** \$12
blackened chicken, lettuce, cheddar,
black bean and corn salsa, chipotle lime
sauce, sour cream on the side
- BUFFALO CHICKEN WRAP** \$12
fried buffalo chicken, bacon, cheddar,
lettuce, tomato, blue cheese on the side
- PHILLY CHEESESTEAK
QUESADILLA** \$13
shaved beef, peppers, onions,
mushrooms, mozzarella, pico de gallo,
sour cream, and guacamole
- PARMESAN ENCRUSTED CHICKEN
LITE BITE** \$14
finished with a basil cream sauce
- SMOTHERED CHICKEN** \$14
grilled chicken, peppers, onions,
provolone
- BLACKENED CHICKEN PHILLY
CHEESESTEAK** \$13
blackened chicken, sautéed peppers,
onions, mushrooms, provolone, toasted
sub roll, au jus
- BEEF AND CHEDDAR PRETZEL
MELT** \$13
shaved beef, cheddar, sautéed onions,
barbecue sauce, toasted pretzel bun

Beverages

- FLAVORED ICED TEA** \$4
raspberry, peach, blackberry, or mint
- ICED TEA OR COFFEE** \$3
- SOFT DRINKS** \$3
Coke, Diet Coke, Sprite,
Pink Lemonade, Root Beer, Mr. Pibb

MilkShakes

- MILKSHAKES** \$5
Chocolate, Strawberry, Vanilla, Oreo,
Peach, or Raspberry

Desserts

- BOXCAR BROWNIE** \$6
twin fudge brownies, vanilla ice
cream, chocolate syrup, and whipped
cream
- PEANUT BUTTER PIE** \$6
dark chocolate and peanut butter
mousse filled with Reese's® cups
- RUSTIC APPLE TART** \$6
served with vanilla ice cream
- KEY LIME PIE** \$6
served with whipped cream
- NEW YORK STYLE CHEESECAKE** \$6
*add raspberry, caramel, or chocolate
sauce* \$6.50
- FLOURLESS CHOCOLATE
FUDGE CAKE** \$6
gluten free with raspberry sauce and
whipped cream
- VANILLA ICE CREAM** \$3

Soups and Salads

Cup of Soup \$3 Bowl of Soup \$5 House or Caesar Salad \$5

Dressing Choices: Ranch, Bleu Cheese, Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Fat Free Italian, Poppyseed, Caesar, Spicy Peanut

- MESQUITE CHICKEN CAESAR
SALAD** \$13
Substitute grilled tuna, shrimp,
salmon, or crab cake* \$15
- COBB SALAD** \$14
leaf lettuce, grilled chicken, bacon,
egg, tomato, bleu cheese crumbles,
cheddar
- CHICKEN TENDER SALAD** \$15
traditional or buffalo style; leaf lettuce,
cheddar, bacon, tomatoes, four fried
DPO tenders
Substitute fried tofu \$10
Half tender salad \$11
- CHICKEN SPINACH SALAD** \$14
grilled chicken, candied pecans, feta,
Granny Smith apples, poppyseed
dressing on the side
- BLACKENED BEEF TENDERLOIN
SALAD *** \$15
filet mignon, spinach, Portobello
mushrooms, bleu cheese crumbles, red
onion, cherry peppers, tomato
No steak, only Portobello mushrooms \$10
- PULLMAN CHEF SALAD** \$12
leaf lettuce, bacon, egg, tomato,
cucumber, red onion, cheddar, smoked
turkey, black forest ham
- THE ORIENT EXPRESS SALAD** \$14
grilled ginger chicken, leaf lettuce,
pineapple, water chestnuts, cashews,
shredded carrots, house-made spicy
peanut dressing on the side
- SANTA FE CHICKEN SALAD** \$14
taco seasoned grilled chicken, leaf
lettuce, cheddar, black bean and corn
salsa, house-made tortilla strips, sour
cream and guacamole on the side

DPO Sides

Baked Potatoes (available after 5 P.M.) • French Fries • Applesauce • Fruit Salad • Homemade Slaw
Black Beans and Rice • Broccoli • Green Beans • Mandarin Oranges • Sweet Potato Waffle Fries (\$2 upcharge)

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Steaks, Chicken, and More

Served with two sides and choice of Caesar or house salad

FILET MIGNON *	\$28	BARBECUE PORK RIBS	
hand cut beef tenderloin brushed with garlic butter		sauced or dry rubbed	
		Half Rack	\$18
		Whole Rack	\$23
RIBEYE *	\$25	HALF RACK AND CHICKEN TENDER COMBO	\$21
hand cut brushed with garlic butter			
TOPPINGS AVAILABLE		PARMESAN ENCRUSTED CHICKEN	\$18
Pan seared shrimp in parmesan cream sauce	\$5	finished with basil cream sauce	
Sauteed Mushrooms and Onions	\$1	SMOTHERED CHICKEN	\$18
Bleu Cheese Mornay Sauce	\$3	grilled chicken, peppers, onions, provolone	
DPO CHICKEN TENDER DINNER	\$18	SMOTHERED CHICKEN	\$18
five traditional or buffalo style		grilled chicken, peppers, onions, provolone	
HONEY-GARLIC MARINATED PORK CHOPS	\$17	MESQUITE CHICKEN	\$17
trio of house cut chops		southwestern smoky flavor	

Seafood

Served with two sides and choice of Caesar or house salad

GRILLED FAROE ISLAND SALMON	\$24	FRIED VIRGINIA OYSTERS	\$25
finished with a bourbon glaze or blackened with pico de gallo		served with cocktail sauce	
AHI TUNA DINNER *	\$23	GRILLED SHRIMP DINNER	\$20
sesame seared rare, wasabi, ginger, sriracha aioli, soy sauce		served with cocktail sauce	
BATTER FRIED FISH	\$17	FRIED SHRIMP DINNER	\$20
served with tartar		served with cocktail sauce	

Pastas

All Pastas served with house or Caesar salad

N&W PASTA	\$18	CHICKEN PARMESAN	\$17
penne, grilled chicken, shrimp, bacon, broccoli, Alfredo sauce		three fried DPO chicken tenders, penne, marinara, mozzarella, and parmesan. <i>Substitute fried tofu</i>	\$15
CHICKEN TORTELLINI	\$17	SHRIMP MAC N CHEESE	\$19
cheese tortellini, grilled chicken, spinach, Portobello mushrooms, rose cream sauce		shrimp, scallions, penne, house-made cheese sauce	

Wine

Red Wines

	Glass	Bottle
Leese Fitch Pinot Noir - California	\$8	\$30
Aromas of black raspberry and fresh fig, with flavors of cherry, pomegranate, fresh raspberry and purple basil. The finish is soft with a kiss of vanilla and toasted nutmeg.		
Juan Benegas Malbec – Medoza, Argentina	\$8	\$30
A rich full malbec with blue fruits and cocoa powder. Spice notes in the background lead to a satisfying finish		
McManis Family Vineyards Merlot - California	\$9	\$34
Juicy and concentrated, black fruit flavors and a vanilla creamy texture.		
Juggernaut Cabernet Sauvignon –California	\$11	\$42
Dense and velvety, with vanilla and ripe black currants. Aged in French Oak Barrels.		

Sparkling Wine

	Glass	Bottle
J. Roget - New York	\$7	\$26
Light and Lively bubbles, fresh citrus, melon, apple and fresh herbs, soft texture, very pleasing.		

WINES ON TAP

Swashbuckler Sangria	\$6 glass
Matchbook Cabernet	\$6 glass

HOUSE WINES

Douglas Hill – Merlot, Chardonnay and White Zinfandel	\$6.50 glass
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White Wines

	Glass	Bottle
Torre di Luna Pinot Grigio - Italy	\$8	\$30
Dry and medium-bodied, aromatic persistence, apple, pear lemon, and mineral.		
Barboursville Pinot Grigio - Virginia	\$10	\$38
apple, pear, and a touch of pineapple.		
Dry Creek Sauvignon Blanc	\$8	\$30
bright and refreshing with flavors of lemon, lime, melon and lemongrass with underlying minerality. This wine is mouthwatering and delicious with lovely intensity and a clean, pure finish.		
Chasing Lions Chardonnay - California	\$10	\$38
Classic, rich baked apple, fresh pear, lemon squirt, buttery pie crust, hints of smoky toasted oak		
Kiona Riesling - Columbia Valley, Washington	\$8	\$30
floral notes, peach, jasmine, stone fruit off dry.		

Drinks & Cocktails

BASIL GIN LEMONADE

Strange Monkey Gin, Basil, and Citrus

TROPICAL MARGARITA

Jose Cuervo, Cointreau, Pineapple, Strawberry, Peach, Fresh Citrus

RUM PUNCH

Bacardi, Amaretto, Citrus, Peach, and Cherry

SOUTHERN BELLE

Firefly Sweet Tea Vodka, Lemonade, Blackberry, and Pineapple

GRATEFUL DEAD

Vodka, Gin, Rum, Tequila, Raspberry Schnapps, Citrus and Sprite

BULLEIT RYE MANHATTAN

Bulleit Rye, Sweet Vermouth, Cherry, Bitters (Served up or on the rocks)

PEACH BOURBON SOURS

Bulleit Bourbon, Grand Marnier, Fresh Lemon, Peach and Citrus

GEORGIA PEACH

Peach Schnapps, Absolut Vodka, Splash of Orange Juice

LOCAL CUCUMBER GIMLET

Cirrus Potato Vodka from Richmond, VA, Triple Sec, Lime Juice

GUMMY BEAR

Stoli Raspberry, Peach Schnapps, Raspberry Schnapps, Citrus and Sprite

THE LYNCHBURG LEMONADE

Jack Daniel's, Sour, Triple Sec, Sprite

RASPBERRY LEMON DROP MARTINI

Stoli Raspberry Vodka, Fresh Lemon, Triple Sec, Raspberry Liqueur, and Citrus



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