

THE BEREA DEPOT

starters

STUFFED PEPPERS

3 hungarian peppers stuffed with italian sausage, cheese blend and herbs topped with marinara 10

ROASTED RED PEPPER CRAB DIP

served with warm pita chips 10

CHICKEN WINGS

1 pound, bleu cheese or ranch and celery 10
sauces, hot, mild, bbq, sweet chili, maple-hot 10

SOUTHERN FRIED CRAB CAKE

lump crab, green onions, pablono peppers, seasonings with a jalapeno and roasted corn remoulade 10

TEMPURA FRIED MOZZARELLA MOONS

served with house marinara sauce 9

ROASTED DATES

Mackenzie goat cheese and port wine reduction 9

STATION QUESADILLA

blended cheeses, roasted red peppers, onions, diced tomatoes in a jalapeno wrap shell with siracha sour cream and house made pico de gallo 10

add shredded chicken \$5 add season steak \$6

Entrees

BRAISED SHORT RIB

with sauteed pierogies, onions and braising sauce 18

BOURBON GLAZED PORK RIBEYE

Seasoned, grilled, apple slaw, starch and veg 16

GRILLED FILET OSCAR

Crab and classic Bearnaise sauce. starch and veg 19

BAKED SALMON

With a lemon and dill compound butter, starch and veg 16

CHICK PEA PASTA

Chick pea penne, blistered tomatoes, green and red onion, grilled asperagus, spinach and a garlic infused oil. 15 gluten free and vegan

KIELBASI AND PIEROGIES

sauteed onions, red cabbage and chive sour cream 15

HUNGARIAN PAPRIKA CHICKEN

smoked paprika sauce, onions over speatzles 14

FISH AND CHIPS

Hand Battered Perch, fries, house slaw 17

Gourmet Sandwiches and Burgers

CLASSIC BURGER, VEGGIE OR CHICKEN

brioce bun, lto, sliced pickles, smoked garlic mayo. all served with kettle chips....\$1 for fries, redskins or wild rice \$3 for veg or pierogies 10

SHORT RIB MELT

toasted sourdough, cheddar cheese, sauteed onion 10

BLACKENED CHICKEN

mango salsa, brioche bun 9

TRIPLE STACK GRILLED CHEESE

Sour dough or wheat, cheddar, american, swiss, bacon and tomato 9

TURKEY AND HAM CLUB OR WRAP

turkey, bacon, cheddar cheese, tomato, red onion, shredded lettuce and smoked garlic mayo on toasted sour dough, wheat or wrap 10

NORTHWEST STEAK

seasoned, chopped steak, sauteed peppers and onions, melted cheddar cheese and hoagie roll. 10

PERCH SANDWICH

hand battered perch, house slaw, tartar \$12

BUFFALO CHICKEN WRAP

Crispy chicken, hot sauce, shredded lettuce, tomatoes, red onion, cheddar cheese

Flat breads

TRADITIONAL

house made marinara, cheese blend and fresh herbs. add extra toppings \$1...mushroom, sausage, pepperoni, onion, roasted red peppers, extra cheese, tomatoes, spinach 10
Add chicken 2

CAPRESE

shredded cheese blend, fresh mozzarella, grape tomatoes, fresh basil and balsamic drizzle 10

PEPPERONI AND SAUSAGE

red sauce,cheese blend, pepperoni, Italian sausage and fresh herbs 10

ROASTED VEGGIE

red sauce, cheese blend, tomatoes, red onion, mushroom, peppers and baby spinach 10

Salads

BIBB AND BLEU

locally grown butter lettuce, smoked bleu cheese, tomato medley, grilled apples, candied walnuts, raisins and honey and stone ground mustard dressing 10

HOUSE

crisp lettuce, tomato blend, julienne red onion, cucumbers and shredded mozzarella cheese. small 6 large 10 dressings,
smoked bleu cheese, buttermilk ranch, chipotle ranch, maple balsamic, white french, white balsamic and house italian

TURKEY COBB

lettuce blend, diced bacon, egg, oven baked turkey, cheese blend and red onion 10

BLACKENED SALMON

crisp baby spinach, toasted almonds, red onion, mandarin oranges, tomatoes tossed with a sesame dressing topped with crispy onions 12

WARM BACON AND BRUSSELL SPROUT

braised sprouts, diced bacon, diced red onion, blistered tomatoes, shaved Parmesan cheese, tossed in shallot vinaigrette 10

soups

SOUP O' DAY

made fresh daily...obviously cup 4 bowl 6

FRENCH ONION

bowl 6

sides \$4

SHOE STRING FRIES

ROASTED REDSKINS

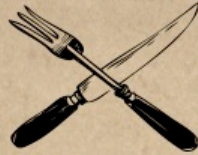
PIEROGIES (2)

SEASONAL VEGETABLE

WILD RICE

Disclaimer

CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



ALL ENTREES ARE SERVED WITH YOUR CHOICE TOAST AND JELLY AND OUR HOUSE-MADE ROASTED RED POTATO HASH.

THE BEREA DEPOT BRUNCH

BREAKFAST PLATTERS

EGG'S BENEDICT

2 poached eggs and country ham served on 2 fluffy English Muffins smothered in hollandaise. 10

CRAB CAKE EGGS BENEDICT

Our Egg's Benedict platter served with our Southern Fried Crab cake. 15

SAUSAGE GRAVY AND BISCUITS

Our take on a southern classic! Two fluffy biscuits smothered in our house made sausage gravy. 9

FRENCH TOAST

Sour dough cinnamon french toast dusted with powdered sugar. Served with Ohio Maple syrup. 8

FRENCH TOAST OF THE DAY

Our French Toast of the day! Stuffed with the chef's choice of sweet or savory toppings! 10

EGG PLATTER

Three Egg's cooked as you desire. Served with your choice of bacon or sausage. 8

THE "MEAN AND LEAN"

Three scrambled egg whites. Served with a cup of oatmeal and a side of our seasonal fruit cup. 11

EVERYTHING BUT THE KITCHEN SINK

Two pieces of French Toast, three eggs, a side of sausage gravy, and a seasonal fruit cup. 12

OMELETS

CHEESE

A three egg omelet stuffed with your choice of swiss, cheddar, american, or provolone cheese. 8

VEGETARIAN

A three egg omelet stuffed with sauteed mushroom, onion, pablano pepper, roma tomato, and swiss cheese. 9

MEAT EATER

A three egg omelet stuffed with bacon, sausage, beef short rib, country ham, and cheddar. 11

THE HANGOVER CURE

A three egg omelet stuffed with bacon, onion, mushrooms, swiss, and american cheese. Smothered with our house sausage gravy. 10

SIDE DISHES

TWO EGGS 3

TWO SLICES OF TOAST 1.50

CUP OF SAUSAGE GRAVY 3

SIDE OF BACON OR SAUSAGE 3

BOWL OF SEASONAL FRUIT 5

BOWL OF OATMEAL 5

ROASTED RED HASHBROWN 3

CUP OF HOLLANDAISE 4

THE BEREA DEPOT ENSURES A "HAND MADE FROM SCRATCH" MENTALITY WITH FOOD FROM THE BEST LOCAL PRODUCE GROWERS AND MEATS FROM LOCAL BUTCHERS. EVERYTHING IS MADE TO ORDER FROM SCRATCH, NO EXCEPTIONS.

DISCLAIMER

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Catering

ALA CART APPETIZERS

CHEESE AND VEG TRAY
assorted cheeses and fresh vegetables with dip small \$ 50 large \$65

DELUXE MEAT AND CHEESE TRAY
ham, turkey, salami, american, swiss, smoked cheddar, lto and condiments..choice of bread small \$65 large \$85

FRUIT TRAY
assorted seasonal fruits with yogurt dipping sauce
small \$75 large \$90

ASSORTED DESSERT TRAY
Cheesecake, brownies, cookies, lemon squares. (custom trays available price will vary) small \$45 large \$60

Buffet Options 50 piece count

SWEDISH OR SWEET AND SOUR MEATBALLS

SAUSAGE STUFFED MUSHROOMS
BACON WRAPPED WATERCHESTNUTS

SPANIKOPITA
CHICKEN SATAY
CHICKEN OR BEEF SLIDERS
VEGETABLE EGGROLLS
CHEESE BROCHETTES
MINI GUICHE

\$50

FRESH FRUIT SKEWERS
CRAB STUFFED MUSHROOM CAPS
THAI PEANUT CHICKEN SATAY

MINI CRAB CAKES
CHILLED SHRIMP

GRILLED SHRIMP SKEWERS
JUMBO CHICKEN WINGS
BACON WRAPPED SCALLOPS
WHOLE BAKED BRIE

\$75

BUFFET PACKAGES

*Includes rolls and butter
and Salad*

\$17 PP
selection of 2 entrees

OVEN ROASTED TURKEY AND GRAVY
CHICKEN MARGARITA OR PICATTA
HERBED PORK LOIN AND PAN JUS
BAKED WHITE FISH WITH LOBSTER CREAM SAUCE
VEAL OR EGGPLANT PARMESAN
PENNE PASTA MARINARA
BLACKENED CHICKEN AND SALSA
SLICED ROASTBEEF AND GRAVY
RIGATONI AND MEAT SAUCE
MEATLOAF AND GRAVY

\$22 PP
selection of 2 entrees

HONEY GLAZED SALMON
SHRIMP PRIMAVERA WITH PENNE
GRILLED FLANK STEAK, MUSHROOMS, ONIONS AND
REDWINE DEMI
STUFFED CHICKEN BREAST WITH GRAVY
HERB ROASTED BEEF TENDERLOIN
APPLE AND ONION STUFFED PORK LOIN AND CIDER
CREAM SAUCE

STARCH OPTIONS
Garlic Mashed potatoes
Roasted red skins
Rice pilaf

VEGETABLE OPTIONS
Vegetable medley
garlic green beans
broccoli

PLATTED OPTIONS *includes rolls, butter and salad*

BAKED TILAPIA WITH LEMON CAPER SAUCE, RICE PILAF,
CHEFS CHOICE OF VEG
\$16

APPLE CIDER CHICKEN, ROASTED REDSKINS AND CHEFS
VEG \$16

ROAST BEEF WITH MUSHROOM SAUCE, GARLIC MASHED
AND VEG \$16

VEAL OR EGGPLANT PARMESAN OVER SPAGHETTI
MARINARA AND VEG \$18

CRAB STUFFED WHITE FISH, ROASTED REDS AND VEG
\$18

STUFFED CHICKEN BREAST, GRAVY, RICE PILAF AND VEG
\$18

BAKED SALMON, DILL BUTTER, ROASTED REDS AND VEG
\$18

12OZ GRILLED STRIP STEAK, ROASTED REDS, VEG
MEDLEY \$24

PRIME RIB, AU JUS, GARLIC MASHED, VEG \$24

FILET MEDALLIONS, PEPPER CORN DEMI, RICE PILAF, VEG
\$24

BROILED SCAMPIE, GARLIC MASHED, VEG, MELTED
BUTTER \$24

SALAD OPTIONS

HOUSE, CAESER, COLESLAW, PASTA, POTATO SALAD,
FRESH FRUIT OR SUB A CUP OF SOUP

Take-Out

STARTERS

STUFFED PEPPERS

3 Hungarian peppers stuffed with italian sausage,
cheese blend, herbs and topped with house made
marinara 10

ROASTED RED PEPPER AND CRAB DIP

served with warm pita chips 11

CHICKEN WINGS

1 pound, celery, ranch or bleu cheese 10
sauces, hot, mild, bbq, sweet chili, maple hot

SOUTHERN FRIED CRAB CAKE

lump crab, green onion, pablono peppers,
seasonings with a jalapeno and roasted corn
remoulade 10

TEMPURA FRIED MOZZARELLA MOONS

served with house made marinara 10

ROASTED DATES

Mackenzie goat cheese, port reduction 9

STATION QUESADILLA

blended cheeses, roasted red peppers, onions,
diced tomatoes in a jalapeno shell with sriracha
sour cream and house made pico de gallo. \$10
add shredded chikken \$5 seasoned steak \$6

FLATBREADS

TRADITIONAL

House made marinara, shredded mozzarella,
fresh herbs 10

PEPPERONI AND SAUSAGE

marinara, cheese blend and fresh herbs 10

ROASTED VEGGIE

marinara, cheese, tomatoes, red onion, mushroom,
roasted red peppers, spinach 10

ENTREES

BRAISED SHORT RIB

sauteed pierogies, onions and braising sauce 18

BOURBON GLAZED PORK RIBEYE

seasoned, grilled, apple slaw, starch and veg 16

GRILLED FILET OSCAR

Crab, classic Bearnaise sauce, starch and veg 19

BAKED SALMON

lemon and dill compound butter, starch and veg.
16

CHICK PEA PASTA

Chick pea penne, blistered tomatoes, green and
red onion, grilled asparagus, spinach and garlic
infused oil 15
vegan and gluten free

KIELBASA AND PIEROGIES

sauteed onions and red cabbage, chive sour cream
15

HUNGARIAN PAPRIKA CHICKEN

smoked paprika sauce, onions over speatzles 14

FISH AND CHIPS

SALADS

BIBB AND BLEU

locally grown bibb lettuce, smoked bleu cheese,
tomato medley, grilled apples, candied walnuts,
golden raisins and honey, Dijon dressing 10

HOUSE

local lettuce, tomato blend, julienne onion,
cucumbers and shredded cheese
small 6...large 9

DRESSINGS; smoked bleu cheese, buttermilk
ranch, chipolte ranch, maple balsamic, white
french, house Italian, white balsamic

TURKEY COBB

lettuce blend, diced bacon, red onion, egg,
cheese blend and oven roasted turkey 10

BLACKENED SALMON

spinach, mandarin oranges, julienne red onion,
tomato blend tossed with with sesame dressing
and topped with crispy onions 12

WARM BACON AND BRUSSEL SPROUT

red onion, blistered tomatoes, shaved Parmesan
cheese, almonds with a shallot vinaigrette 10

BURGERS AND SANDWICHES

Served with l,t,o, sliced pickles, smoked garlic
mayo. all served with kettle chips....\$1 for fries,
rice, red skins \$3 for veg or pierogies

CLASSIC BURGER, VEGGIE OR CHICKEN 10

extra toppings; cheese, bacon, mushrooms,

extra toppings \$1 mushrooms, sausage, pepperoni, onion, roasted red pepper, tomatoes, spinach, cheese. add shredded chicken \$2

CAPRESE

shredded cheese, fresh mozzarella, grape tomatoes, fresh basil and balsamic drizzle 10

TRIPLE STACK GRILLED CHEESE

cheddar cheese, american, swiss, bacon and tomato 9

TURKEY AND CLUB OR WRAP

bacon, cheddar cheese, tomato, red onion, bibb lettuce, smoked garlic mayo on sourdough, wheat, rye or wrap 10

BUFFALO CHICKEN WRAP

hot sauced chicken, roasted red peppers, cheddar cheese, tomato, red onion and shredded lettuce 9

NORTHWEST STEAK

seasoned chop steak, roasted red pepper, onions and cheddar cheese sauce on a hoagie roll 10

PERCH SANDWICH

beer battered, lettuce, tomato, onion, sliced pickles and tartar sauce

beer battered perch, fries and house made slaw \$16

SIDES \$4

SHOESTRING FRIES

ROASTED RED SKINS

2 PIEROGIES

SEASONAL VEGETABLE

WILD RICE

SOUPS

FRENCH ONION

6

SOUP O' DAY

made fresh daily...obviously

4

grilled onion, fried egg

SHORT RIB MELT

toasted sourdough, cheddar cheese and sauteed onions 10

BLACKENED CHICKEN

mango salsa, brioche bun 9

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