



PUB FARE

PORK WINGS 10

House Glazed with Buttermilk Ranch and Fries

HUMMUS PLATE (v) 12

Traditional Mediterranean Hummus, on a bed of lettuce, served with Cucumber, Tomato, Red Onion, Kalamata Olives, and Grilled Flat Bread Crisps

FOREST MUSHROOMS 12

Shitake, Oyster, Crimini, and Portobello Rendered in Butter with Fresh Herbs, in a Crusty Bread Bowl

BAVARIAN PRETZEL STICKS 7

Served with Craft Seasonal Beer Cheese Fondue

GRILLED BARBEQUE CHICKEN FLATBREAD 11

Peppers, Onions, Monterey-Cheddar, House Barbeque

BLACKENED FISH TACOS 11

Seared and Paired with Cilantro Lime Slaw, Pico De Gallo, Chile Aioli, and Two Grilled Flour Tortillas

BAKED GOAT CHEESE 9

Caramelized with Cabernet Reduction and Served with Crusty House Bread

BETWEEN THE BREAD

Sandwiches Come with Leaf Lettuce, Shaved Red Onion, and Tomato; With Your Choice of French Fries, Cajun Fries, Sweet Potato Fries, House Ranch Chips, Cole Slaw or Potato Salad Substitute a Portobello Mushroom Cap, or add one for 4

BUTTER-FLIED CHICKEN BREAST 11

Grilled, Buffalo, or Blackened

INDIANA PORK TENDERLOIN 11

House Cut Indiana Raised Pork Loin Pounded and Hand Breaded, Served with Brickmann's Dill Pickle Chip

KEVIN'S TENDERLOIN 13

Our Indiana Tenderloin, Fried Crisp, Topped with Sharp White Cheddar Cheese, Applewood Smoked Bacon, and House Potato Salad.

*PUB BURGER 11

8oz, Yellow Cheddar, Applewood Smoked Bacon, no vegetables

*HOUSE BURGER 11

8oz, Simply Grilled and Topped with Bacon Jam, Fried Onion, White Cheddar Cheese

*BACON MAC AND CHEESE BURGER 14

8oz, Simply Grilled, Topped with Applewood Smoked Bacon, Yellow Cheddar, and Creamy Cheddar Macaroni and Cheese

*BARRY'S BURGER 13

8oz, Char-Grilled and topped with Cole Slaw, House BBQ, Applewood Smoked Bacon, Fried Egg, Yellow Cheddar

LARGE PLATES

*Entrée Orders are Served with Sourdough Bread and Salted Butter,
Our Steaks are Hand Cut and Sourced From the Heartland*

STEAKS ARE SERVED TO TEMPERATURE:

- Rare at 120-125 • Medium Rare at 130-135 • Medium at 140-145
- Medium Well at 145-150 • Well Done at 160

PORTOBELLO PLATE (v) 18

Grilled Portobello Caps, Served Over Creamy Cheddar Macaroni and Cheese,
Vegetable of The Day and Topped with Blistered Tomatoes

HOOSIER HOT PLATE 15

House Cut Indiana Raised Pork Tenderloin Pounded and Flash Fried,
Served with House Creamed Corn and Baked Potato, Topped with Sawmill Gravy

CAJUN SHRIMP MAC AND CHEESE 18

Tender Cavatappi, Cajun Seared Shrimp, Peppers and Onions,
Tossed in a Bacon Cheddar Cheese Sauce

KICKIN' CHICKEN 15

Dry Rubbed and Butter Basted Accompanied by Sweet Potato Hash,
Served with Vegetable of the Day

* 10 oz. NEW YORK STRIP 25

Chairmans Reserve Char-Grilled, Served with
Smashed Yukon Potatoes and Vegetable of the Day

* 16 oz. ANGUS RIBEYE 33

Char-Grilled, Served with Smashed Yukon Potatoes and Vegetable of the Day

* 20 oz. BONE-IN CRUSTED ANGUS RIBEYE 40

Chairmans Reserve Served with Mushroom Confit and Pub Fries

* 6 oz. FILET 26 • 8oz FILET 34

Pan Seared with Fresh Herbs, Served with Smashed Yukon Potatoes and
Vegetable of the Day, Finished with Bourbon Butter

* 40 oz. PRIME BLACK ANGUS TOMAHAWK RIBEYE 85

Served with Vegetable of the Day, House Macaroni and Cheese

MAKERS 46 BEEF TIPS 28

Seared Beef Tenderloin Tips, Sautéed with Mushroom and Onion,
Caramelized with Makers 46 sticky Garlic Bourbon Glaze,
Served with Vegetable of the Day and Smashed Yukon Potatoes

FROM THE GARDEN

Large Plates can add a Garden Salad- 3

CAESAR 7

Crisp Romaine, House Caesar, Croutons, and Shaved Cheese.
Add Anchovies 2

SPICY PORK RIND SALAD 7

Sriracha Pork Rinds, Cheddar Cheese, Hard Egg, Red Onion, and Buffalo Ranch on a bed of Chopped Romaine

ROMAINE WEDGE 6

Grilled Heart of Romaine, Cucumber, Tomato, Hickory Smoked Bacon, Blue Cheese Crumbles

GARDEN SALAD 5

Chopped Romaine, Cucumber, Carrot, Red Onion, Cherry Tomato and Cheddar Cheese

Add a Protein: Grilled, Blackened, BBQ

Chicken Tender- 6 • Chicken Breast- 6 • Shrimp- 8 • Catch of the Day- 8 • Portobello Mushroom Cap- 4

House Dressings: Chile Lime Vinaigrette, Apple Rosemary Vinaigrette,
Creamy Blue Cheese, Buttermilk Ranch, Caesar, Honey Mustard