



PUB FARE

BETWEEN THE BREAD

Sandwiches served with leaf lettuce, shaved red onion, and tomato and choice of one side.

- + Add Egg 2
- + Add Bacon 2
- + Add Bacon Jam 2
- + Add BBQ .50

*HOUSE BURGER

8 oz, simply grilled and topped with bacon jam, fried onion, white cheddar cheese 11

BUTTER-FLIED CHICKEN

Chicken breast grilled, buffalo, or blackened 11

*BACON MAC & CHEESE BURGER

8 oz, simply grilled, topped with applewood smoked bacon, yellow cheddar, and creamy cheddar macaroni and cheese 14

INDIANA PORK TENDERLOIN

House cut indiana raised pork loin pounded and hand breaded, served with Brickmann's dill pickle chip 11

BARRY BURGER

8 oz, simply char-grilled and topped with coleslaw, house bbq, applewood smoked bacon, fried egg and yellow cheddar 13

from the garden

COBB DINNER SALAD

Chopped Romaine, bacon, hard boiled egg, tomato, blue cheese crumbles, sliced avocado and choice of grilled or fried chicken 16

CAESAR SALAD

Crisp romaine, house caesar dressing, croutons, and shaved parmesan 7

JERRY'S MUSHROOMS

Bad Dad Brew Co beer battered mushrooms deep fried and served with house cocktail sauce 11

SHRIMP COCKTAIL

6 jumbo tiger shrimp served with house spicy cocktail sauce 15

PORK WINGS

House glazed or buffalo style with buttermilk ranch and fries 15

CRAB CAKES

Jumbo lump crab cake on a bed of herbed butter and finished with house made remoulade sauce 15

BLACKENED FISH TACOS

Seared and paired with cilantro lime slaw, pico de gallo, chile aioli, and two grilled flour tortillas 12

GOAT CHEESE

Caramelized with cabernet reduction and served with crusty house bread 9

BAVARIAN PRETZEL STICKS

Served with craft seasonal beer cheese fondue 8

FOREST MUSHROOMS

Shitake, oyster, crimini, and portobello rendered in butter with fresh herbs, in a crusty bread bowl 15

FRIED BRUSSEL SPROUTS

Fried brussel sprouts with shaved onions and tossed in Mike's Hot Honey 8

CHARCUTERIE

Variety of cured meats, cheeses & olives. Limited number available each evening 20

- + Grilled, Blackened, BBQ Chicken Tender 6
- + Chicken Breast 6
- + Shrimp 8
- + Catch of the Day 8
- + Portobello Mushroom Cap 4

GARDEN SALAD

Chopped romaine, cucumber, carrot, red onion, cherry tomato and cheddar cheese 5

ROMAINE WEDGE

Grilled heart of romaine, cucumber, tomato, hickory smoked bacon and blue cheese crumbles 7

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



classics

CAJUN SHRIMP MAC AND CHEESE

Cajun seared shrimp, peppers, onions, tossed in a bacon cheddar cheese sauce served over macaroni 21

SAUSAGE AND SAGE PASTA

Fettuccine tossed in an herb and ricotta cream sauce with garlic shallots and broccoli 18

PORTERHOUSE PORK CHOP

Cast seared, with apple gastrique and choice of two sides 22

MAPLE PECAN SALMON

Pan seared salmon topped with a maple-pecan glaze and choice of two sides 22

CATCH OF THE DAY

Fresh seafood served either grilled, blackened or sauteed with choice of two sides. Market price

SCALLOPS

Pan seared sea scallops served with a potato napoleon, layered potatoes and ricotta cheese, then topped with a sweet corn relish 32

HOOSIER HOT PLATE

House cut indiana raised pork tenderloin pounded and flash fried, served with house creamed corn and baked potato, topped with sawmill gravy 15

MUSHROOM RISOTTO

Rice, shallots and garlic chefs mushroom blend 16
Add chicken or shrimp for additional 7

CHICKEN MARSALA

Pan seared chicken breast topped with a Marsala wine cream sauce with mushrooms served with mashed potatoes and vegetable of the day 16

CARVING board

*Entrée orders are served with sourdough bread and salted butter,
our steaks are hand cut and sourced from the heartland.
Choice of two sides, unless otherwise noted.*

* 16 OZ. ANGUS RIBEYE

USDA certified Angus beef 33

* 6 OZ. FILET 26 • 8 OZ FILET 34

USDA prime, cast iron seared finished with herb butter compound

* 40 OZ. PRIME BLACK ANGUS

TOMAHAWK RIBEYE

USDA Prime char-grilled and oven roasted 80

* 10 OZ. NEW YORK STRIP

USDA certified Angus beef 25

BEEF BOURGUIGNON

Braised beef tips with carrots, shallots, celery and mushroom cooked in a red wine Demi sauce served over smashed Yukon potatoes 28

TOPPERS

SHRIMP & GARLIC

Sautéed shrimp tossed in a clarified herbed butter and garlic sauce 4

CRAWFISH NANTUA

A classic French sauce consisting of bechamel, crawfish tails and butter 4

CHIMCHURRI

A piquant sauce consisting of garlic, herbs, olive oil, vinegar and chili pepper flakes 2

OSCAR STYLE

Lump crab, asparagus and hollandaise sauce 6

STEAKS ARE SERVED TO TEMPERATURE:

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

SIDES

SIDES A LA CART 2.50

- French Fries
- Baked Potato
- Mashed Potato
- Vegetable of the Day
- Sweet Potato Fries
- Cajun Fries
- Sweet Hash
- House Ranch Chips
- Slaw
- Creamed Corn
- Sweet Corn Relish

PREMIUM SIDES A LA CART 5

SUBSTITUTE REGULAR SIDE FOR 3

- Mac & Cheese
- Cup of Soup
- Garden Salad
- Creamed Spinach

SPECIAL G&G BLEND COFFEE

Served in a coffee press 3

*ask your server
about dessert!*



LITTLE FARMERS

Little Farmer Plates are Served with French Fries,
Cole Slaw, or Chef's Vegetable of the Day

GRILLED CHEESE

Toasted Sourdough and American Cheese 5

CHAR-GRILLED CHEESE BURGER

Simply Grilled and Topped with American Cheese 5

HOUSE CHICKEN TENDERS

House Battered and Fried Crisp 5

MACARONI AND CHEESE

Curly Gemelli Pasta Tossed with
Goosey Cheddar Cheese Sauce 5

CHEESE QUESADILLA

Miniature Quesadilla, Stuffed with Cheese and Grilled 5

