

SERVING
YOU SINCE
2015



WEDNESDAY—THURSDAY
5:30 PM— 9 PM

FRIDAY—SATURDAY
4PM—10PM

PUB FARE

JIMMY'S MUSHROOMS	11
Bad Dad Brew Co beer battered, deep fried, house cocktail sauce	
FRIED BRUSSEL SPROUTS	13
deep fried, shaved onions, Mike's Hot Honey	
BAVARIAN PRETZEL STICKS	11
craft seasonal beer cheese fondue ask for Mike's Hot Honey to dip for an additional 1.50	
SHRIMP COCKTAIL	15
jumbo shrimp, house spicy cocktail sauce	
FETA DIP	13
whipped feta, Mike Hot Honey, garlic and herbs	
BURRATA SKILLET	16
tomato jam, basil pesto, balsamic, toasted bread	
*BLACKENED FISH TACOS	13
seared catch of the day, cilantro lime slaw, pico de gallo, chile aioli, flour tortillas	
THICK CUT BACON 	20
locally sourced, Fisher Meats, fresh Grande mozzarella, tomato slice, tomato jam	
CRAB CAKES 	20
blue crab, breadcrumbs, herbs, house made remoulade	

* ADD A PROTEIN


Grilled, Blackened or Fried Chicken Breast 6 Grilled Shrimp 7
Salmon 9 • Thick Cut Bacon 7

HOUSE MADE DRESSINGS

Apple Rosemary Vinaigrette
Blue Cheese
Buttermilk Ranch
Chile Lime Vinaigrette
Honey Mustard
Caesar

B E T W E E N THE BREAD

Sandwiches served on a brioche bun with choice of one side. Lettuce, onion, pickle and tomato on request

*HOUSE BURGER	16
8 oz patty grilled, signature bacon jam, fried onion, white cheddar cheese	
*INDIANA PORK TENDERLOIN	15
Indiana raised pork loin breaded, deep fried or grilled	
*BUFFALO CHICKEN 	20
marinated, panko crusted, Blue cheese coleslaw, white cheddar, bacon, house buffalo sauce	


Make any sandwich a Nathan: bacon, egg, cheese, coleslaw additional 5

ADD ONS

*Egg 2 • Bacon 3 • Cheese 1
Blue Cheese 3 • Bacon Jam 2
Extra Patty 5 • Mac 'n Cheese 3
Thick Cut Bacon 7 • Cole Slaw 2

Our burgers are locally sourced with a blend of short rib, chuck & brisket.

FROM THE GARDEN

BACKYARD SALAD	6
mixed greens, red onions, roasted red peppers, hickory smoked bacon, cucumber, carrots, shredded cheese	
CHOPPED FRIED CHICKEN SALAD	18
mixed Greens with tomatoes, carrots, avocado-corn salsa, shredded cheddar jack cheese, fried onion strings, house made ranch dressing, balsamic reduction	
Make it a BLACK & BLUE SALAD with seared Cajun Filet tips for additional 8	
CEASAR SALAD	6
romain lettuce, parmesan cheese, croutons and our house made Caesar dressing	
WEDGE 	9
baby iceberg, tomato, cucumber, blue cheese crumbles, balsamic reduction, blue cheese dressing, bread crumbs	

CLASSICS

Choice of two sides, except pasta

*HOOSIER HOT PLATE


(No substitutions please)


hand cut Indiana raised pork loin breaded and flash fried, served with house creamed corn and smashed potatoes then topped with sawmill gravy 20

*CAJUN MAC & CHEESE 21
cheddar mac & cheese, shrimp, sauteed peppers, onions, cajun seasoning
substitute Filet Beef Tips for additional 8

*12 oz. BONE-IN PORK CHOP 27
12oz frenched pork chop grilled, blueberry gastrique

*MAPLE PECAN SALMON 27
grilled, maple pecan glaze

*HONEY TRUFFLE CHICKEN  23
pan fried, honey truffle butter, tempura asparagus and smashed potatoes

*SEAFOOD PASTA  26
shrimp, blistered tomato, asparagus, white wine cream over bucatini

CARVING BOARD


Our steaks are hand cut and sourced from the heartland.

*ANGUS RIBEYE 53
16 oz. USDA Certified Angus Beef, seasoned and grilled, choice of 2 sides

*FILET 34
6 oz. USDA Prime, seasoned and seared, herb compound butter, choice of 2 sides

*MAKERS 46 BEEF TIPS 30
seared beef tenderloin tips, sautéed mushrooms, onions, caramelized Maker's 46 sticky garlic bourbon glaze, medium temperature, smashed potatoes and choice of one side

*FILET MEDALLIONS 39
two, 3 ounce beef filet medallions flamed grilled, gorgonzola cream sauce, bacon, and choice of 2 sides

*SIRLOIN FRITTE  35
10 oz. Prime cooked medium or less, sliced with fried onions, and choice of 2 sides

STEAKS SERVED TO TEMP

Rare 125, Medium Rare 135, Medium 145, Medium Well 150, Well 160

STANDARD TOPPERS

Blue Cheese Gratin 3
Sautéed Onion 2
Fried Onion 2
Sautéed Mushrooms 3

PREMIUM TOPPERS

Shrimp Skewer 6
Gorgonzola Cream Sauce 5
Red Wine Demi-Glace 3

DESSERTS

COMFORT FOOD WITH A TWIST

SIDES

SIDES A LA CARTE 3
Vegetable of the Day
Smashed Potatoes
Baked Potato
Fries
Creamed Corn
Cole Slaw

PREMIUM SIDES A LA CART 5
SUBSTITUTE PREMIUM SIDE FOR 3

Signature Mac 'n Cheese
Fried Brussel Sprouts
Grilled Asparagus
Blue Cheese Coleslaw
Sweet Potato Fries
Asparagus Tempura

Soup of the DAY 6

G&G BREAD PUDDING 7

House made cinnamon and apple bread pudding topped with house made caramel and cream cheese icing

PEANUTBUTTER TOWER 10

Individual tower of chocolate genoise cake and velvety peanut butter mousse. Finished with brownie bits, homemade whipped cream and chocolate syrup

LAVA CAKE 8

Rich chocolate cake with a melted chocolate ganache center

ASK YOUR SERVER ABOUT HOUSE MADE DESSERTS.

Add a dip of ice cream for additional 2

FULL BAR AVAILABLE

Ask about featured cocktails, beers, wines and slushies.

SPECIAL BLEND G&G COFFEE 4

Served in a personal sized coffee press

Add Kahlua or other spirit to make it special at an additional cost.

We reserve the right to add 20% gratuity to parties of 8 or more.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

