

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	12
craft seasonal beer cheese fondue	
<i>ask for Mike's Hot Honey to dip for an additional 1.50</i>	
SHRIMP COCKTAIL	15
jumbo shrimp, house spicy cocktail sauce	
FETA DIP	13
whipped feta, Mike Hot Honey, garlic and herbs	
POUTINE 	15
fries, demi glace gravy, cheese curds, chives, bacon	
*BLACKENED FISH TACOS	13
seared catch of the day, cilantro lime slaw, pico de gallo, chile aioli, flour tortillas	
FAIRMOUNT FRIED SHRIMP 	15
jumbo fried shrimp, citrus remoulade, bed of coleslaw	
CRAB CAKES	20
blue crab, breadcrumbs, herbs, house made remoulade	

## 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	
*BUTTERMILK FRIED CHICKEN 	18
buttermilk and pickled brined fried chicken, house pickles and house sauce	
*SMASH BURGER 	18
2-4oz patties, bourbon caramelized onions, American cheese, house pickles, burger 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  
Cole Slaw 2 • Burger Sauce 1

## FROM THE GARDEN

### \* ADD A PROTEIN

Grilled, Blackened or Fried Chicken 6  
Grilled Shrimp 7 • Salmon 9

### HOUSE MADE DRESSINGS

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

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	
<i>Make it a BLACK &amp; BLUE SALAD with seared Cajun Filet tips for additional 8</i>	
CEASAR SALAD	6
Romaine 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
- \*12oz BONE-IN PORK CHOP 27  
12oz frenched pork chop grilled, apple butter
- \*MAPLE PECAN SALMON 27  
grilled, maple pecan glaze
- \*HONEY TRUFFLE CHICKEN 23  
pan fried, honey truffle butter, tempura asparagus and smashed potatoes
- \*GRILLED CHICKEN BUCATINI <sup>NEW</sup> 26  
grilled chicken breast, sun dried tomato, garlic & parmesan cream sauce over pasta

# CARVING BOARD

Our steaks are hand cut and sourced from the heartland.

Entrees from the Classics and Carving Board served with house bread on request.

- \*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 BEEF TIPS 30  
seared beef tenderloin tips, sautéed mushrooms, onions, caramelized Maker's sticky garlic bourbon glaze, prepared medium temp., 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
- \*BRAISED SHORT RIB <sup>NEW</sup> 33  
6 oz. bourbon jus, demi glace, fried onion and smashed potatoes

## 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
- <sup>NEW</sup> Truffle Butter or Apple Butter 2

## PREMIUM TOPPERS

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

## COMFORT FOOD WITH a TWIST



## SIDES

- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li>SIDES A LA CARTE 3</li> <li>Vegetable of the Day</li> <li>Smashed Potatoes</li> <li>Baked Potato</li> <li>Fries</li> <li>Creamed Corn</li> <li>Cole Slaw</li> <li>Soup of the DAY 6</li> </ul> | <ul style="list-style-type: none"> <li>PREMIUM SIDES A LA CART 5</li> <li>SUBSTITUTE PREMIUM SIDE FOR 3</li> <li>Signature Mac 'n Cheese</li> <li>Fried Brussel Sprouts</li> <li>Grilled Asparagus</li> <li>Blue Cheese Coleslaw</li> <li>Sweet Potato Fries</li> <li>Asparagus Tempura</li> </ul> |
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## DESSERTS

G&G BREAD PUDDING 7  
House made cinnamon and apple bread pudding topped with house made caramel and cream cheese icing

LAVA CAKE 8  
Rich chocolate cake with a melted chocolate ganache center

ASK YOUR SERVER ABOUT SPECIAL 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.

