

v vegetarian gf gluten free

#### **Proudly Supporting These Local Farms & Producers**

Dewig Meats | Miller's Amish Chicken | Maple Leaf Farms | Capriole Farm | Rene's Bakery

#### ::to start

#### Buffalo Cauliflower 11

house hot sauce, bleu cheese mousse, celery salad v, gf

#### Southern Style Crab Dip 13

lump crab, trinity, white cheddar, marinated cherry tomatoes, toasted baguette

#### Calamari Steak Fries 12

lightly crusted calamari steak wedges, lemon-scallion aioli

#### Skillet Cornbread 6

with maple butter  $\ \ \nu$ 

#### Garlic Knots 9

parmesan-garlic hand crafted knots, white, pesto, marinara sauce  $\,\,v\,$ 

#### Meatballs 11

beef tenderloin and indiana kitchen bacon ground meatballs, provolone I mozzarella, sundried tomato cream sauce

#### Jalapeño Herb Cream Cheese Spinach Dip 12

jalapeño herb cream cheese, 5 blended cheeses, fresh spinach, mozzarella topped, tortilla chips  $\nu$ 

## ::greens

## Caesar 6

chopped romaine, balsamic marinated cherry tomatoes, parmesan, focaccia crumble add anchovies 1.5  $\nu$ 

## Iceberg Wedge 7

bacon, balsamic marinated tomato, focaccia crumble, red onion, bleu cheese crumbles, horseradish bleu cheese dressing

#### Chopped 7

pepperoni, pickled red onion, romaine, kalamata olive, cucumber, roasted red pepper, pepperoncini, asiago cheese, cracked black pepper, roasted corn, red wine vinaigrette gf

## Spring Peach Salad 9

arcadian greens, pancetta, goat cheese, grilled peaches, lemon vinaigrette, sliced almonds gf

Add to any salad: grilled chicken 7 sautéed shrimp 9 grilled salmon 9

## Steak Salad 18

grilled beef tenderloin, arcadian I romaine blend, grilled potato, summer tomatoes, red onion, bleu cheese crumbles, roasted corn, balsamic vinaigrette  $\it gf$ 

## ::dessert

#### Brown Butter Oatmeal Cookie II

macerated berries, house made vanilla ice cream, strawberry rhubarb compote

## Coconut Cheesecake II

nilla wafer crust, pineapple pastry cream  $\boldsymbol{v}$ 

## Chocolate Orange Blossom Tart II

lavender whipped cream, toasted hazelnuts

## ::mains

#### Wasabi Pea Crusted Walleye 26

great lakes walleye, stir fried rice noodles, spring peas, carrots, bok choy, yellow curry

#### Filet 26

6oz indiana beef tenderloin, red wine l shallot jam, herb confit fingerling potatoes, braised brussels sprouts  $\it gf$ 

#### Shrimp & Grits 24

gulf shrimp, weisenberg white cheddar grits, tasso ham, asparagus, spiced mushroom cream, baquette

#### Fried Chicken 22

five step chicken, mac & cheese, green beans

#### Stout Braised Brisket 26

indiana braised beef, guinness stout gravy, mashed potatoes, peas, carrots

#### Potato Crusted Whitefish 24

lemon butter sauce, mashed potatoes, sautéed green beans gf

#### Indiana Burger 16

half pound double patty, american cheese, shredded lettuce, red onion, pickles, mustard aioli, salt + vinegar hand cut fries

#### Farm-style Parmesan Chicken 23

springer farms chicken, parmesan crusted, lemon herb pan sauce, herb confit fingerling potatoes, grilled asparagus

#### Baby Back Ribs 24

smoked indiana pork ribs, strawberry barbecue sauce, potato salad, southwest beans, pickled peanuts gf

## Creamy Chicken Pesto Penne 23

house made creamy pesto, miller's chicken, spring peas, asparagus, red pepper

## Seafood Boil Gnocchi 26

house andouille, crawfish, shrimp, potato gnocchi, delaware bay corn cream

#### Crusted Salmon 24

everything crust, lemon jam glazed, vegetable fried rice, cucumber, avocado gf

## ::pizza

#### The Nook 16

signature tomato sauce, fennel sausage, red wine braised mushrooms, pickled red onion, applewood smoked bacon, house blended cheese

## Margherita-ish 15

tomato-pesto sauce, roma tomato, fresh mozzarella, house blended cheese, basil

## Social Supreme 16

tomato garlic sauce, pepperoni, fennel sausage, mushrooms, red onion, banana peppers, house blended cheese

#### CYO 10

base: signature tomato, house white, olive oil, garlic sauce, tomato-pesto, tomato-garlic
meat: 3 pepperoni, house ground fennel sausage, applewood smoked bacon, miller's chicken

**veggies:** 2 braised mushrooms, charred kale, chopped spinach, diced fresh tomato, red onion, fresh cremini mushroom, kalamata olives, roasted red pepper, pickled red onion, pepperoncini, fresh basil, pineapple

\*substitute gluten free ancient grains crust for 3

# ::signature cocktails

Lemon Shakeup 11

citrus vodka, turbinado I cayenne simple, fresh lemon, pink sea salt & sugar rim

French Rosé Margarita 12

el destilador reposado, lilet rosé, raspberry framboise, lime

Hound Dog 12

maker's mark, fresh peach puree, ginger simple, lemon juice, mint muddle

Strawberry - Basil Martini 12

strawberry infused vodka, basil, fresh lime juice

\*also enjoy our strawberry infused vodka on the rocks or in a mule

Nelson County Smash 12

evan williams, muddled fresh basil, simple, house squeezed lime juice

PearSecco II

absolut pears, simple syrup, fresh lemon juice, topped with prosecco

## ::kids

\*children 12 and under only please

Miller's Chicken Tenders & Fries II

house cut and breaded, with ranch

no artificial colors, hormones or additives go into these indiana farm raised chickens

Mac & Cheese 7

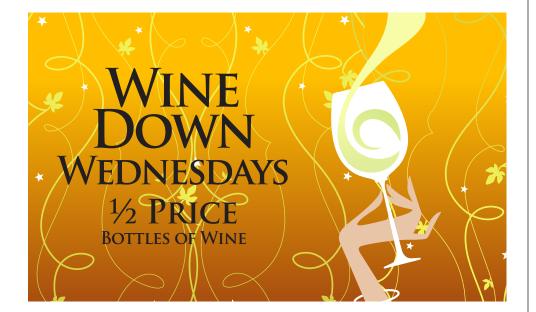
3 cheese blend, bread crumb topped

Single Patty Cheeseburger & Fries II

indiana raised beef, american cheese

Ice Cream Sundae 6

house made vanilla ice cream, chocolate sauce, whipped cream, cherry



# ::sparkling

| Prosecco   Zardetto   Veneto, Italy   | 10/38 |
|---|-------|
| Chardonnay/Pinot Noir/Pinot Meunier  <br>Piper-Sonoma Brut   Sonoma Valley, California    | 51    |
| ::rosé  |       |
| Grenache/Merlot/Sangiovese   Angels & Cowboys  <br>Sonoma, California                     | 12/46 |
| ::white   |       |
| Pinot Grigio   Santi   Adige Valley, Italy  | 9/32  |
| Pinot Gris   Pike Road   Willamette Valley, Oregon  | 10/38 |
| Sauvignon Blanc   Villa Maria   Marlborough, New Zealand                                  | 10/37 |
| Chardonnay   Joseph Drouhin Macon-Villages   Burgundy, France                             | 12/46 |
| Chardonnay   Lange Twins Estate   Clarksburg, California                                  | 12/46 |
| Grüner Veltliner   Domaine Wachau Terrassen Federspiel  <br>Wachau, Austria               | 49    |
| ::reds  |       |
| Pinot Noir   Storypoint   California  | 10/38 |
| Pinot Noir   Golden   Monterey, California  | 12/46 |
| <b>Zinfandel/Syrah/Malbec</b>   Angels & Cowboys Proprietary Red   Sonoma, California     | 12/46 |
| Malbec   Tinto Negro   Mendoza, Argentina   | 8/28  |
| Sangiovese/Cabernet Sauvignon/Merlot   Vitiano Rosso  <br>Umbria, Italy                   | 11/41 |
| Cabernet Sauvignon   Thomas Goss   McLaren Vale, Australia                                | 10/38 |
| Cabernet Sauvignon   Aviary Vineyards   Napa Valley, California                           | 12/46 |
| Cabernet Sauvignon/Merlot/Syrah   JAX Vineyards 'Y3 Taureau'  <br>Napa Valley, California | 54    |

We are happy to split your entrée, when possible, for a charge of \$3.00. When doing so we will provide you with more generous portions of accompaniments.

As we will do our best to accommodate your allergies, we cannot guarantee your food to be allergen free.

An automatic gratuity of 20% will be applied to parties of 12 or more.

Touriga Nacional/Tinta Roriz | Ferreira Quinta do Porto 10 Year

Tawny | Douro Valley, Portugal

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

EXPERIENCE OUR OTHER FLAVORS









