

PETIT PLATES

<b>CHARCUTERIE</b>	26
artisan meats and cheeses   selected accompaniments whole grain moutarde   house made crostini	
<b>CRUDITÉS</b> v df	15
farm fresh vegetables   house made hummus toasted pita	
<b>BRUSCHETTA</b> v	18
house baked italian bread   fried cilegine mozzarella tomato cream	
<b>DANISH BLEU AND FIG FLATBREAD</b> v	17
danish bleu and goat cheeses   fig   almond	
<b>SMOKED SALMON ROULADES</b>	16
cucumber pinwheels   crème fraîche	
<b>COQUILLES SAINT-JACQUES</b>	20
bay scallops   gruyere shallot bechamel	

APÉRITIF

*add chicken, salmon, or shrimp 9*

<b>CLASSIC CAESAR*</b>	13
romano   house brioche crouton house made caesar (contains egg)	
<b>PEAR &amp; PECAN</b> vg gf	15
frisée   roasted pear   toasted pecan   balsamic dressing	
<b>APPLE &amp; AGED CHEDDAR</b> vg gf	11
baby field greens   apple   aged cheddar   choice of dressing	
<b>BACON &amp; BLEU</b> gf	14
lettuce blend   tomato   chopped bacon   bleu cheese buttermilk ranch dressing   balsamic	
<b>SIGNATURE MUSHROOM BISQUE</b>	9
<b>SOUP DU JOUR</b>	9
select recipe of the day   toasted house made garlic crouton	

SIDES

chef's vegetable du jour vg df gf  
chef's daily rice pilaf vg gf  
herb roasted kennebec potatoes vg gf  
frites- truffle or plain vg gf

ENTREES

<b>SAUTÉED CHICKEN PICCATA</b> gf	33
capers   lemon   choice of 2 sides	
<b>GRILLED PORK CHOP</b> gf	40
baked apple   maple and mustard reduction choice of 1 side	
<b>PAN SEARED NEW YORK STRIP*</b> gf	52
10 oz Prime Strip   red wine garlic butter choice of 2 sides	
<b>DOUBLE CUT LAMB CHOPS</b>	52
rosemary demi   choice of 2 sides	
<b>SEARED SALMON*</b> gf	35
lemon pepper   garlic white wine sauce choice of 2 sides	
<b>BAKED STUFFED FLOUNDER</b>	35
shrimp stuffing   tomato   caper   choice of 1 side	
<b>CAULIFLOWER GNOCCHI</b> vg gf	25
choice of: tomato cream sauce or vegetable pesto	
<b>CASSOULET</b> df gf	33
white bean stew   chicken thigh   garlic sausage	
<b>CHICKEN POT PIE</b>	30
house-baked daily	

SANDWICHES

<b>LA ROYALE*</b>	19
classic 1/3 lb. grilled burger   swiss or cheddar lettuce   tomato   onion   pickle   house aioli toasted bun   crisp fries	
<b>BUFFALO CHICKEN SANDWICH</b>	15
grilled chicken breast   garden   fries	

DESSERTS

<b>MACARONS</b> vg n	11
4 pieces, assorted	
<b>CLASSIC CHEESECAKE</b> vg	12
berry compote	
<b>SELECTION OF GELATO AND SORBET</b> vg	7
your server for 1 scoop of the day	
<b>FLOURLESS CHOCOLATE CAKE</b> vg gf	11

not all ingredients are listed on our menu | please inform your server if you have food allergies or dietary restrictions  
gf-gluten free | v-vegan | vg-vegetarian | n-contains nuts | df-dairy free

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

## WINE by the GLASS

Sparkling	5oz   9oz   BTL
St. Hilaire Brut, Loire, FR	10   17   38
Bouvet Rosé, Loire, FR	12   21   46
White	
Vigneti del Sole Pinot Grigio, Veneto, IT	12   21   46
Mt. Riley Sauv. Blanc, Marlborough, NZ	12   21   46
Bouchard Chardonnay, Burgundy, FR	10   17   38
Kung Fu Girl Riesling, WA	10   17   38
Rosé	
Villa Viva, Roussillon, FR <i>(lighter)</i>	12   21   46
Chât. d'Aqueria, Tavel, FR <i>(bolder)</i>	14   24   56
Red	
E. Guigal, Côtes du Rhône, FR	14   24   56
Clay Shannon Pinot Noir, CA	14   24   56
Piazzano Chianti, IT	10   17   38
Chât. St. Julian, Bordeaux, FR	12   21   46
Shebang! Red Blend, CA	13   22   52
Lyeth Cabernet Sauvignon, CA	14   24   56

*See Reserve List for Wine by the Bottle*

## BEER

Domestic   Import - Draft	6
Miller Light   Yuengling   Stella Artois   Blue Moon	
Domestic   Import   Seltzer- Bottle / Can	6
Budweiser   Michelob Ultra   Bell's Amber   Corona Miller Lite   Coors Light   Budweiser Zero   High Noon	
Craft   Local - Draft	8
Metazoa 'Nap in the Hammock' Cream Ale, IN Triton 'Rail Splitter' IPA, IN Terre Haute 'Citragenesis' IPA, IN St. Joseph 'Absolution' Amber, IN Rhinegeist 'Dad' Holiday Ale, OH	
Craft   Local - Bottle / Can	8
Four Day Ray Blood Orange Blonde, IN 3 Floyds Zombie Dust IPA, IN Goose Island Neon Beer Hug IPA, IL People's Brewing Clean Waters Session IPA, IN Quaff On Busted Knuckle Porter, IN	



FOOD & BEVERAGE DIRECTOR  
Ariel Reed, Certified Sommelier

## COCKTAILS ON TAP

Pumpkin Cold Brew Martini	13
tito's vodka   j. rieger coffe amaro   pumpkin georgia street grind 28 hr. cold brew   vanilla	
Spoke Spritz	12
aperol   blackberry cassis   sparkling rosé	

## BARREL AGED

S&S Barrel Aged Old Fashioned	14
4Roses small batch bourbon   simple syrup orange + angostura bitters	
S&S Barrel Aged Manhattan	14
hotel tango rye   vermouth   orange bitters	

## SEASONAL SIGNATURES

It Happened One Night	14
<i>throwback to our 2016 menu</i>	
patrón anejo tequila   lillet   apple spice syrup apple cider   cranberry   bubbly	
A Few of My Favorite Flavors	13
hendrick's gin   st germain   chamomile pomegranate   lemon	
Beast of Busco	12
<i>throwback to our 2019 menu</i>	
macchu pisco   ginger   honey   coconut	
Chocolat Chaud	12
steamed hot chocolate   j. rieger coffe amaro heirloom alpine genepy   spiced whipped cream	

\*\*All cocktails are available zero proof or half proof. Spoke and Steele proudly offers a selection of cutting edge zero proof craft spirits such as gin, vermouth, tequila, whiskey, absinthe, and amaretti.