# PETIT PLATES

## CHARCUTERIE 26
artisan meats and cheeses selected accompaniments
whole grain mustard I house made crostini

## CRUDITÉS 15
farm fresh vegetables I house made hummus

toasted pita

## BRUSCHETTA 18
house baked Italian bread I fried cilegine mozzarella
tomato cream

## DANISH BLEU AND FIG FLATBREAD 17
danish bleu and goat cheeses I fig I almond

## SMOKED SALMON ROULADES 16
cucumber pinwheels I crème fraîche

## COQUILLES SAINT-JACQUES 20
bay scallops I gruyere shallot bechamel

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# APÉRITIF

add chicken, salmon, or shrimp 9

## CLASSIC CAESAR* 13
romano I house brioche crouton
house made caesar (contains egg)

## PEAR & PECAN vg gf 15
frisée I roasted pear I toasted pecan I balsamic dressing

## APPLE & AGED CHEDDAR vg gf 11
baby field greens I apple I aged cheddar I choice of dressing

## BACON & BLEU gf 14
lettuce blend I tomato I chopped bacon I bleu cheese
buttermilk ranch dressing I balsamic

## SIGNATURE MUSHROOM BISQUE 9

## SOUP DU JOUR 9
select recipe of the day I toasted house made garlic crouton

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# ENTREES

## SAUTÉED CHICKEN PICCATA gf 33
capers I lemon I choice of 2 sides

## GRILLED PORK CHOP gf 40
baked apple I maple and mustard reduction
choice of 1 side

## PAN SEARED NEW YORK STRIP* gf 52
10 oz Prime Strip I red wine garlic butter
choice of 2 sides

## DOUBLE CUT LAMB CHOPS 52
rosemary demi I choice of 2 sides

## SEARED SALMON* gf 35
lemon pepper I garlic white wine sauce
choice of 2 sides

## BAKED STUFFED FLOUNDER 35
shrimp stuffing I tomato I caper I choice of 1 side

## CAULIFLOWER GNOCCHI vg gf 25
choice of: tomato cream sauce or vegetable pesto

## CASSOULET df gf 33
white bean stew I chicken thigh I garlic sausage

## CHICKEN POT PIE 30
house-baked daily

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# SANDWICHES

## LA ROYALE* 19
classic ½ lb. grilled burger I swiss or cheddar
lettuce I tomato I onion I pickle I house aioli
toasted bun I crisp fries

## BUFFALO CHICKEN SANDWICH 15
glazed chicken breast I garden I fries

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# DESSERTS

## MACARONS vg n 11
4 pieces, assorted

## CLASSIC CHEESECAKE vg 12
berry compote

## SELECTION OF GELATO AND SORBET vg 7
ask your server for the scoop of the day

## FLOURLESS CHOCOLATE CAKE vg gf 11

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* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
WINE by the GLASS

**Sparkling**
- St. Hilaire Brut, Loire, FR | 5oz | 9oz | BTL
- Bouvet Rosé, Loire, FR | 10 | 17 | 38

**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 (lighter) | 12 | 21 | 46
- Ch. d’Aquiera, Tavel, FR (bolder) | 14 | 24 | 56

**Red**
- E. Guigal, Côtes du Rhône, FR | 14 | 24 | 56
- Clay Shannon Pinot Noir, CA | 14 | 24 | 56
- Pizzano Chianti, IT | 10 | 17 | 38
- Ch. 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 Wines by the Bottle.

**BEER**

**Domestic vs Import – Draft**
- Miller Lite | Yuengling | Stella Artois | Blue Moon

**Domestic vs Import – Seltzer – Bottle / Can**
- Budweiser | Michelob Ultra | Bell’s Amber | Corona
- Miller Lite | Coors Light | Budweiser Zero | High Noon

**Craft x Local – Draft**
- Metazoa ‘Nap in the Hammock’ Cream Ale, IN
- Triton ‘Rail Splitter’ IPA, IN
- Terre Haute ‘Citrogenesis’ IPA, IN
- St. Joseph ‘Absolution’ Amber, IN
- Rhinegeist ‘Dad’ Holiday Ale, OH

**Craft x Local – Bottle / Can**
- 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

**COCKTAILS ON TAP**

**Pumpkin Cold Brew Martini**
- 13 oz
- tito’s vodka | j. rieger caffe amaro | pumpkin georgia street grind 28 hr. cold brew | vanilla

**Spoke Spritz**
- 12 oz
- aperol | blackberry cassis | sparkling rosé

**BARREL AGED**

**S&S Barrel Aged Old Fashioned**
- 14 oz
- 4 Roses small batch bourbon | simple syrup | orange + angostura bitters

**S&S Barrel Aged Manhattan**
- 14 oz
- hotel tango rye | vermouth | orange bitters

**SEASONAL SIGNATURES**

**It Happened One Night**
- 14 oz
- throwback to our 2016 menu
- patrón anejo tequila | lillet | apple spice syrup | apple cider | cranberry | bubbly

**A Few of My Favorite Flavors**
- 13 oz
- hendrick’s gin | st germain | chamomile | pomegranate | lemon

**Beast of Busco**
- 12 oz
- throwback to our 2019 menu
- macchu pisco | ginger | honey | coconut

**Chocolat Chaud**
- 12 oz
- steamed hot chocolate | j. rieger caffe amaro | heirloom alpine genepy | spiced whipped cream

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Ariel Reed, Certified Sommelier

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