



LUNCH & DINNER

BOARDS

Petite or Grande sizes include the below meats / cheeses. All boards include an assortment of breads and various accoutrements.

PETITE... \$11 | GRANDE... \$22

MEATS

Sourced from Smoking Goose Meatery in Indianapolis

Gin and Juice Salami – *lamb, juniper berries, orange peel*

City Ham – *clove, juniper, bay leaves, garlic*

Prosciutto – *dry-cured, thinly sliced, all-spice, anise*

Sopressata – *black pepper, nutmeg, clove, ginger*

Smoked Turkey Breast – *thyme, cloves, orange peel*

CHEESES

Sourced from Jacobs & Brichford, Connersville, IN

Ameribella – *semi-soft, salty, savory, mildly lactic flavor*

Everton – *Alpine style, firm, creamy texture, sweet*

Tomme de Fayette – *traditional tomme, grassy, complex*

Briana – *semi-firm, smear-ripened, complex flavor*

FLATBREADS

Thin-crust, low and light. Easily shared with others or indulgently enjoyed all by yourself.

Greek... \$8

Pizza Sauce, Roasted Red Peppers, Kalamata Olives, Artichoke Hearts, Goat cheese, and a Kale Pesto drizzle

Buffalo Chicken... \$8

Buffalo Sauce, Chicken, Diced Celery, and Blue Cheese Crumbs

Farmhouse... \$9

Pear, Prosciutto, Goat Cheese, and Pizza Sauce

BITES

Great for sharing with friends or enjoyed as your entree.

Olives and Almonds... \$12

Seasoned Marcona Almonds with Castelvetrano and Kalamata Olives

Bruschetta... \$7

Olive Tapenade, Tomato Basil mix, and Balsamic Reduction

Hummus... \$8

Red Pepper with Cilantro served with Naan and Tortilla Chips

Spinach Artichoke Dip... \$10

With Gouda served with Naan and Tortilla Chips

Edamame... \$6

Steamed and Dusted with Sea Salt

Smokey Mac & Cheese... \$7

With Bacon and Gouda

SALADS

Add Smoked Chicken... \$3 additional

Kale, Caesar!... \$8

House-made Dressing, Parm Croutons, Kale, and Romaine

Chop Chop... \$7

Mixed Greens, Bacon, Tomato, Cucumber, Hearts of Palm, Red Onion, Croutons, with Ranch

In-A-Gadda-Da-Vida... \$9

Spinach & Romaine, Pear, Goat Cheese, Kalamata Olives



Sharing the love of local with you!

Whether it's our spirits or our menu items, we attempt to source ingredients from within a 200 mile radius of Fort Wayne. In fact, most of our ingredients are sourced from within a 100 mile radius of the downtown distillery.

Our menu is merely a suggestion. Please let us know if you have dietary restrictions or a special request and we'll do our best to accommodate you.



LUNCH & DINNER



SOUPS, SANDWICHES, & WRAPS

Sandwiches are served cold, panini-style, or as a wrap. Wraps are served in a whole wheat tortilla. Soups, sandwiches, and wraps are accompanied by regular or BBQ kettle chips.

Club... \$9

Ham, Turkey, Cheddar, Bacon, LTOP, and Dijonaise

Triple Cheese... \$8

Cheddar, Swiss, Gouda, Bacon, Honey, and Nuts

Cuban... \$9

Latin Marinated Pork, Ham, and Swiss

Southwest Turkey... \$8

Cajun Turkey, Swiss, Bacon, Black Bean Corn Relish, Red Peppers, and Aioli

Chicken Caesar... \$9

Chicken, Romaine, House-made Dressing, Swiss Cheese

Chicken Caprese... \$8

Chicken, Tomato Basil mix, Mozzarella, Lettuce, and Balsamic reduction

Hot Soup... \$5

Bowl of Rotating Seasonal Selection or Soup of the Day

Soup & ½ Sandwich or Wrap Combo... \$10



SWEETS

The most crucial part of any meal...

Chocolate Chunk Cookies... \$3

Topped with Sea Salt, Served Warm (Contains Nuts)

Bourbon Salted Caramel Cheesecake... \$7

Made in house with our Wheated Bourbon

Deconstructed Tiramisu... \$7

Made in house with our Coffee Liqueur, layered Mascarpone Crème, Ganache, and Ladyfingers



BEVERAGES

Hot teas are sourced from the Rare Tea Cellar in Chicago. Coffee is sourced from Utopian Coffee Co. in Fort Wayne.

Mocktails... \$5

Long Island, Ocean Breeze, or Citrus Spice on Draft

Sodas... \$2

Cola, Diet Cola, Root Beer, Ginger Beer, and seasonal offerings

Hot Teas... \$5

Crema Earl Grey, Mint Meritage, Rose Noir Black Tea, and Cloud Kissed Green

Iced Tea... \$3

Freshly brewed each day, unsweetened or flavored tea of the week

Coffee...

French-press (32 oz.)... \$6
Single cup... \$3 (Free Refills)

For alcoholic selections, see our cocktail menu.



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