



Kitchen Menu

SHARED BOARDS

PETITE... 12 | GRANDE... 24

MEATS

Selection varies on availability:

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

Tasso – *smoked pork, flat iron cayenne, marjoram*

Delaware Fireball – *pork salame, red chilies, cold-smoked*

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

CHEESES

Selection varies on availability:

English Hollow Cheddar – *all-natural, shelf-cured, aged 12 months*

Chevrai Blueberry Vanilla Goat Cheese – *honey, vanilla, blueberries*

Brie – *60% cream sourced from France*

Grand Cru – *Wisconsin milk, light, floral, nutty, cellar aging*

SHARED PLATES

Bruschetta... 8 (V)

Olive Tapenade, Tomato Basil Mix, & Mozerella

Spinach Artichoke Dip... 10

Gouda served with Naan & Tortilla Chips

Smokey Mac & Cheese... 8

With Bacon & Gouda | Add Chicken... 3

Nachos Cubano... 13

Cuban Pulled Pork, Onion, Tomato, Black Beans, Corn, Mexican Cheese, & Ranch Drizzle

Smoked Wings... 6pc for 7 | 12pc for 14 (GF-O)

Naked, Asian Glaze, BBQ, or Medium Buffalo Sauce, served w/ Ranch or Blue Cheese

FLATBREADS

Buffalo Chicken... 10

Buffalo Sauce, Chicken, Diced Celery, Blue Cheese Crumbles, & Cilantro

3 Little Piggies... 10

Smoked Pulled Pork, Bacon, Ham, BBQ Sauce, Mexican Cheese, & Cilantro

Chicken Florentine... 9

Chicken, Spinach, Tomato, White Sauce, & Parmesan Cheese

Margherita... 10 (V)

Pesto Sauce, Tomato, Mozzarella, Garlic, Basil, & Olive Oil

SOUP & SALADS

Chef Salad... 9 (GF-O) (V-O)

Turkey, Ham, Egg, Tomato, Cucumber, Avocado, Cheddar Jack Cheese, & Croutons

Cobb Salad... 9 (GF-O) (V-O)

Chicken, Bacon, Egg, Tomato, Cucumber, Avocado, Blue Cheese, & Croutons

Chop Chop... 8 (GF-O) (V-O)

Mixed Greens, Bacon, Tomato, Cucumber, Red Onion, Cheese, & Croutons

Hot Soup... 3 Cup | 6 Bowl

Two Chef-made Rotating Soup Selections Each Day

(V) = Vegetarian; (GF) = Gluten Free; (O) = Option for Vegetarian or Gluten Free



MENU ITEMS ARE MADE FROM SCRATCH. IF YOU DON'T SEE SOMETHING YOU LIKE OR IF YOU WOULD LIKE MODIFICATIONS, PLEASE ASK AND WE'LL DO OUR BEST TO ACCOMMODATE YOUR REQUESTS.

THANK YOU TO OUR LOCAL SUPPLIERS: SMOKING GOOSE (MEATS), TED'S MARKET (BREAD), THE GENTLEMAN'S MUSTARD (MUSTARDS), UTOPIAN COFFEE CO. (COFFEE), & RARE TEA CELLAR (TEAS).



Kitchen Menu

HOT PANINI SANDWICHES

Grilled on our Panini Press. Served with Regular or BBQ Chips.

Club... 10

Ham, Turkey, Cheddar, Bacon, Lettuce, Tomato, & Dijonaise

Crave Grilled Cheese... 9 (V-O)

Cheddar, Swiss, Gouda, Bacon, Honey, & Candied Pecans

Cuban... 10

Latin Marinated Pork, Ham, and Swiss, & Dijonaise

Southwest Turkey... 9

Cajun Turkey, Swiss, Bacon, Black Bean Corn Relish, Red Peppers, Lettuce, Tomato, & Ranch

WRAPS (GRILLED OR COLD)

Wrapped in a Whole Wheat Tortilla. Served with Regular or BBQ Chips.

Club... 10

Ham, Turkey, Cheddar, Bacon, LTOP, & Dijonaise

Southwest Turkey... 10

Cajun Turkey, Swiss, Bacon, Black Bean Corn Relish, Red Peppers, Lettuce, Tomato, & Ranch

Buffalo Chicken... 10

Buffalo-style Chicken, Lettuce, Onion, Tomato, & Blue Cheese Dressing

COMBOS

Bowl of Soup & ½ Salad or ½ Panini... \$10

Choose a soup from our daily selection & pair with a half salad or half panini sandwich of your choice

(V) = Vegetarian; (GF) = Gluten Free; (O) = Option for Vegetarian or Gluten Free

SWEETS

Chocolate Chunk Cookie... 6

Warmed Sea Salt Cookie & served with Vanilla Ice Cream (contains nuts)

Bourbon Salted Caramel Cheesecake... 8

Made in-house with our Bourbon

Key Lime Pie... 7

Graham-cracker Crust, Tart, Rich, & Creamy



DISTILLERY TOURS & TASTINGS

THREE RIVERS DISTILLING CO. opened in 2016 and is Northeast Indiana's first craft distillery since Prohibition.

Our tour and tasting will take you through the entire production facility. You'll learn about the history of the building, our intentional sourcing of local ingredients, and the entire distilling process from grain to glass. And, you'll end your tour with a tasting of four spirits of your choice.

Join us to see how our spirits are made. Register for a tour at: www.threeriversdistilling.com. \$10 per person.



MENU ITEMS ARE MADE FROM SCRATCH. IF YOU DON'T SEE SOMETHING YOU LIKE OR IF YOU WOULD LIKE MODIFICATIONS, PLEASE ASK AND WE'LL DO OUR BEST TO ACCOMMODATE YOUR REQUESTS.

THANK YOU TO OUR LOCAL SUPPLIERS: SMOKING GOOSE (MEATS), TED'S MARKET (BREAD), THE GENTLEMAN'S MUSTARD (MUSTARDS), UTOPIAN COFFEE CO. (COFFEE), & RARE TEA CELLAR (TEAS).