



SUNDAY BRUNCH



WAFFLES

Belgian-style Waffles

Plain Jane... \$7

Butter, Maple Syrup & Bourbon Whipped Cream
Add Seasonal Fruit... \$2

Elvis... \$9

Peanut Butter, Banana, Chocolate & Bacon

Chicken and Waffles... \$10

Smoked Chicken, Bacon, Poached Egg, & Maple Syrup



BENEDICTS

Served with Two Eggs over English Muffins

Classic... \$8

Ham & Hollandaise

Southwest Turkey... \$9

Black Bean & Corn Relish with Tomato

Mac & Cheese... \$10

Bacon, Ham & Gouda

Huevos Rancheros... \$9

Tortilla Chips, House Chili, Cheese Blend, Red Onions, Black Bean Relish & Tomato

Florentine... \$9

Creamy Spinach, Tomato, Parmesan & Hollandaise



CEREAL

Single serving box with 2% milk.

Your Choice... \$3

Cinnamon Toast Crunch, Honey Nut Cherrios, Golden Grahams, Lucky Charms, Trix, Cheerios



CLASSICS

French Toast Bake... \$8

Candied Pecans, Caramel & Whip Cream

Biscuits & Gravy... \$8

Cheddar and Jalapeno Biscuit & Sausage Gravy
Add Poached eggs...\$1.50

Ham & Cheese Bake... \$7

Ham & Cheddar Quiche

Breakfast Flatbread... \$9

Sausage and Gravy, Scrambled Eggs, Bacon, Ham, Cheddar Jack Blend & Green Onion



SOUPS, SANDWICHES, & WRAPS

Sandwiches are served cold, panini-style, or as a wrap.

Soups, sandwiches, and wraps are accompanied by regular or BBQ kettle chips.

Club... \$9

Ham, Turkey, Cheddar, Bacon, LTOP & Dijonaise

Triple Cheese... \$8

Cheddar, Swiss, Gouda, Bacon, Honey & Nuts

Southwest Turkey... \$8

Black Bean & Corn Relish with Tomato

Chicken Caesar... \$9

Chicken, Romaine, House-made Dressing & Swiss Cheese

Chicken Caprese... \$8

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

Hot Soup... \$5

Bowl of Rotating Seasonal Selection or Soup of the Day

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



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.



SUNDAY BRUNCH

BEVERAGES

Mocktails... \$5

Ask your server for our current offerings

Craft Sodas... \$4

Cola, Diet Cola, Root Beer, Crème Soda & seasonal offerings

Hot Teas... \$4

Crema Earl Grey, Mint Meritage, Rose Noir Black Tea & seasonal offerings

Iced Tea... \$4

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

Coffee...

French-pressed for table of 4... \$6

Single cup... \$3

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 & Ladyfingers

COCKTAILS

Screwdriver... \$7

Harvester Vodka & Orange Juice

Sea Breeze... \$7

Harvester Vodka, Cranberry & Grapefruit

Mimosa... \$7

Kombucha Hibiscus Tea, Orange Juice, & Vodka

Bloody Mary Bar... \$9

Build you own with the following options:

Spanish Olives

Olives Stuffed with: Jalapeno, Garlic, Feta, and Blue Cheese

Dill and Spicy Pickle Spears

Lemons

Limes

Celery

Cocktail Onions

Bacon

Cheese

Salami

Sriracha

Worcestershire Sauce

Jalapeno, Lime & Cilantro syrup

Japanese Chili & Lime bitters

Mild, Medium & Spicy Bloody Mary Mix



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.