



PETIT PLATES

CHARCUTERIE	26
artisan meats and cheeses selected accompaniments whole grain moutarde house made crostini <i>Recommended Pairing: Bouvet Sparkling Rosé 12 21 46</i>	
CRUDITÉS v	15
farm fresh vegetables house made hummus toasted pita	
BRUSCHETTA v	18
house baked italian bread fried cilegine mozzarella tomato cream <i>Recommended Pairing: Piazzano Chianti 10 17 38</i>	
DANISH BLEU AND FIG FLATBREAD v	17
danish bleu and goat cheeses fig almond	
SMOKED SALMON ROULADES	16
cucumber pinwheels crème fraîche pumpernickel	
COQUILLES SAINT-JACQUES	20
bay scallops gruyere shallot bechamel <i>Recommended Pairing: Saint-Hilaire Brut Sparkling 10 17 38</i>	
MUSHROOM DUXELLES AND GRUYERE TART v	18
miniature quiche petite salad	
LOBSTER AND BACON SLIDERS	23
lettuce tomato three pepper aioli <i>Recommended Pairing: Athletic Brewing Zero Proof Golden Ale 8</i>	
BEEF RAGOUT	17
house made kaiser roll horseradish aioli	

DESSERTS

MACARON v g n	11
4 pieces, assorted	
CLASSIC CHEESECAKE v g	12
berry compote	
SELECTION OF GELATO AND SORBET v g	7 ask
your server for le scoop of the day	
FLOURLESS CHOCOLATE CAKE v g gf	11

SOFT DRINKS

SODA: Pepsi, Diet Pepsi, Starry, Dr. Pepper,
Q Ginger Beer
COFFEE: Brewed Coffee and Espresso drinks by Illy
WATER: Filtered Tap, Bottled Still or Sparkling by San
Benedetto

EXECUTIVE CHEF
Jim Hotaling

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 caffe 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 fall 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 caffe 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.