



SHOWCASING FOODS OF YESTERYEAR WITH FARMS OF TODAY

CAPRIOLE FARMS, GREENVILLE, IN **MILLER FARMS**, ORLAND, IN
GUNTHORP FARMS, LAGRANGE, IN **FISCHER FARMS**, JASPER, IN
FAIR OAKS FARM, FAIR OAKS, IN **SMOKING GOOSE**, INDIANAPOLIS, IN
TRADER'S POINT CREAMERY, ZIONSVILLE, IN **THE BEST CHOCOLATE IN TOWN**, INDIANAPOLIS, IN
TULIP TREE CREAMERY, ZIONSVILLE, IN **LOCAL FOLKS FOODS**, INDIANAPOLIS, IN
JUST POP IN GOURMET POPCORN, BROAD RIPPLE, IN

INDIANA BOARD

WITH BEER JAM & CHEF'S PICKLED VEGETABLES
SELECT (3) FOR 16 OR (5) FOR 24

MEATS

TASSO • SMOKED PORK FLAT IRON
SMOKED DUCK BREAST • ORGANIC SPICE BRINED,
APPLEWOOD SMOKED
PIG & FIG TERRINE • DRIED FIGS, RED WINE
SOUTH CIDER SALAME • GOOSE, PORK,
PERSIMMON, APPLE CIDER
STAGBERRY SALAME • ELK, BLUEBERRIES, MEAD

CHEESE

FOXGLOVE • COWS MILK, DOUBLE CREAM,
WASHED RIND
O'BANON • GOATS MILK, WRAPPED
IN BOURBON SOAKED CHESTNUT LEAVES
BUTTERKASE • COWS MILK, SEMI-SOFT, SALT WASHED
BOONE COUNTY BLOOMY • COWS MILK, SEMI-SOFT, ASH RIND
FIVE YEAR AGED CHEDDAR • COWS MILK, SEMI-FIRM

SMALL

CAGE-FREE DEVEILED EGGS

HERB MAYO • BACON 9

CLASSIC SHRIMP COCKTAIL

COCKTAIL SAUCE 15

CAST IRON BAKED CHEESE

TOASTED BREAD 10

INDIANA ONION PIE

CARAMELIZED ONION • EGG CUSTARD • GREEN TOMATO RELISH • FENNEL • RADISH 10

FILET OF BEEF TIPS & TOAST

PEARL ONIONS • ROASTED MUSHROOMS 14

BRAISED MEATBALLS

TOMATO SAUCE • GARLIC TOAST 11

INDIANA GREENS & SOUP

ADD CHICKEN 5 • SALMON 7 • GRILLED SHRIMP 7 • STEAK 8

LOCAL GREENS

CANDIED NUTS • GOAT CHEESE • BOURBON DRESSING 11

1913 WEDGE

BACON • RIVERBEND BLUE • TOMATOES • CREAMY BLUE CHEESE 11

ROASTED BEET & PETITE GREENS SALAD

WALNUT DRESSING 10

CLASSIC CAESAR

ROMAINE HEARTS • GRANA PADANO • HOUSE CROUTONS • CAESAR DRESSING 10

TOMATO SOUP

LAVOSH FLATBREAD 7

ROASTED CORN CHOWDER

CILANTRO CORN RELISH 8

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SUPPER TABLE

JUST AS DONE IN 1913, CHEF & OUR CULINARY TEAM HAVE
PARTNERED WITH NUMEROUS LOCAL FARMS TO DELIVER SUPPER TO YOUR TABLE.
INGREDIENTS ARE PROUDLY SOURCED FROM OUR INDIANA FIELDS,
TREES, PASTURES & STREAMS WHENEVER POSSIBLE.

JUST AS IN THE PROGRESSIVE ERA, 1913 BEGINS YOUR SUPPER WITH A NOSTALGIC "RELISH TRAY"

FARMSTEAD FILET

CRACKED PEPPER CRUST • RED WINE REDUCTION • ROASTED SHALLOTS 39

IRON ROASTED STRIP STEAK

CRISPY ONIONS • BACON & CARAMELIZED ONION DEMI 32

COWBOY SHORT RIB

MOLASSES BRAISED • MACARONI & CHEESE 38

ROASTED LAMB CHOPS

ROSEMARY RED WINE SAUCE 35

ROOT BEER CURED PORK CHOP

BRUSSELS SPROUTS • BACON MARMALADE 29

HERB ROASTED HALF CHICKEN

INDIANA SUCCOTASH • SWEET CORN MILK 24

TURKEY POT PIE

ROOT VEGETABLE • CORNBREAD CRUST 23

SEARED SALMON

FARMERS MARKET VEGETABLES • CITRUS GLAZE 27

CATCH OF THE DAY MP

SUPPER SIDES

ALL SELECTIONS 6

FARMER'S MARKET VEGETABLES

BRUSSELS SPROUTS

MACARONI & CHEESE

SAUTÉED MUSHROOMS

REDSKIN MASHED POTATOES

PUDDIN', PIES & POPCORN

HOOSIER SUGAR CREAM PIE

SPICED CARAMEL • WHIPPED CREAM 9

CHOCOLATE BREAD PUDDIN'

MILK JAM • VANILLA BEAN ICE CREAM 8

STIRRED BARN RAISER

VANILLA ICE CREAM • BUTTERSCOTCH PUDDING
MILK CHOCOLATE CHIP COOKIE • BARN RAISER CRUMBLE 8

CHEF'S DAILY FRUIT CRISP 7

1913 SIGNATURE POPCORN

WHITE CHOCOLATE PEACH COBBLER OR VINTAGE MERLOT SALTED DARK CHOCOLATE 6

LOCAL HAND CRAFTED CHOCOLATES & BERRIES 9

BLACKBERRY CABERNET SORBET

BLACKBERRIES • LEMON & MINT SYRUP 7