

# The Gallery

## BAR & BISTRO

### WINTER MENU

#### QUICK & EASY

SMOKED SALMON AND EVERYTHING BAGEL	10
Everything bagel with smoked salmon and chive cream cheese.	
GREEK YOGURT PARFAIT	5
Greek yogurt with Scholars Inn granola, topped fresh local berries.	
FRESH CUT SEASONAL FRUIT	5
Our seasonal fruit cut fresh daily.	
BREAKFAST MUFFIN	4
Blueberry, Banana Nut, Chocolate or Cranberry orange. Served with butter and jelly.	
OATMEAL	7
Served with your choice of three: milk, brown sugar, raisins, sliced almonds, granola or fresh berries.	
SCONES	4
Blueberry, raspberry or apple served with berries	

#### SIDES

EGGS - TWO MADE TO ORDER	4
APPLE WOOD SMOKED BACON	4
LOCAL SAUSAGE OR TURKEY SAUSAGE	4
WHITE OR WHEAT TOAST	2
BAGEL - PLAIN / EVERYTHING / CINNAMON RAISIN	4
WHOLE FRUIT	2



#### STARTERS

##### HOOSIER STEAK AND EGGS 14

6 oz Ribeye steak, two eggs made to order, hash browns and toast served with butter and jelly.

##### PANCAKES 7

Three hot off the griddle buttermilk pancakes served with warm maple syrup and butter.

##### GALLERY OMELET 11

Wake up early for your own made to order omelet. Served with your choice of Shredded Cheddar or American Cheese and 3 Fresh veggies or meats.

##### OMELET OPTIONS

BACON  
HAM  
SAUSAGE  
SLICED MUSHROOMS  
ONIONS  
TOMATOES  
RED OR GREEN PEPPERS  
SPINACH  
FRESH SALSA  
SOUR CREAM

#### HOT & HEARTY

##### INDIGO BREAKFAST SKILLET 12

Two open faced biscuits topped with breakfast potatoes, eggs smothered with country gravy and topped with melted cheddar cheese.

##### BREAKFAST CROISSANT 9

Large fluffy croissant filled with eggs and your choice of three fresh toppings.

##### STUFFED FRENCH TOAST 8

A classic— French toast stuffed with strawberries and cream cheese.

##### SAUSAGE GRAVY & BISCUITS 8

Indiana's favorite three words.

##### QUESADILLA 9

Flour tortilla with scrambled eggs, sausage and cheese, topped with sliced avocado and served with fresh salsa.

#### BEVERAGES

HUBBARD & CRAVENS COFFEE	2 / 3 / 4
EXPRESS	2 / 3
CAFÉ LATTE	4 / 5 / 6
CAPPUCCINO	4 / 5 / 6
AMERICANO	4 / 5 / 6
HOT CHOCOLATE	3
MILK	3

SUN - SAT HOURS: LUNCH 1100AM - 0430PM | DINNER 0430PM - 1100PM | BAR 1100AM - 1100PM

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## BAR & BISTRO

### WINTER

#### STARTERS

**TRIPLE DIPPERS** 10  
Your choice of house made guacamole, roasted red pepper hummas or warm spinach artichoke dip served with warmed NAAN bread seasoned with garlic and olive oil.

**BISTRO CHARCUTERIE BOARD** 15  
Delicious assortment of meats served with olives, NAAN bread, cheeses and dried fruit.

**ST. DENIS CHICKEN WINGS** 10  
6 breaded wings with your choice of sauce. Choose from spicy, honey bbq & garlic parmesan. Served with ranch and celery.

**SHRIMP COCKTAIL** 12  
6 Jumbo shrimp served with cocktail sauce.

**QUESADILLAS** 10  
Fresh sautéed onions and bell peppers with melted mozzarella and cheddar cheese. Topped with sliced avocado and accompanied by garden salsa and sour cream.

Add on chicken / steak 2 / 4

**GALLERY FLATBREAD** 10  
Enjoy our Pizza flatbread topped with marinara sauce, pepperoni, onions, peppers and mushrooms or Margarita flatbread topped with olive oil, fresh basil, mozzarella, tomato slices with balsamic glaze.

#### SOUPS

**Chef's Choice**  
Red Pepper Gouda  
Creamy carrot with sour cream & cilantro garnish. All served with warm NAAN bread.

Enjoy a cup or bowl 4 / 7

#### SALADS

**CLASSIC CAESAR SALAD** 9  
Crisp hearts of romaine lettuce, shredded parmesan cheese, crunchy croutons tossed in a creamy Caesar dressing.

**BABY SPINACH SALAD** 11  
Bed of spinach served with blue cheese crumbles, fresh seasonal berries, pine nuts, red onion and bacon. Served with house made lemon vinaigrette.

**CAPRESE SALAD** 11  
Fresh sliced mozzarella, tomatoes, basil, balsamic glaze and olive oil.

**SIDE SALAD** 7  
Mixed greens, seasonal vegetables, shredded cheddar cheese and croutons.

**SOUTHWEST SALAD** 11  
Fresh greens topped with red & green peppers, red onion, grape tomatoes, corn, black beans, avocado slices and shredded cheddar cheese. A sprinkle of cilantro finishes off this sensory delight. Served with southwest dressing.

**COBB SALAD** 15  
Red onion, grape tomatoes, cheddar cheese, turkey, bacon, hard boiled eggs and avocado served on a bed of crisp iceberg lettuce.

Add on to any salad :  
Grilled chicken 2  
Shrimp / Steak 4

**Dressings :**  
1000 island, blue cheese, French, honey mustard, Italian balsamic, vinaigrette, house ranch and lemon vinaigrette



#### SEASONAL DINNER

**BEEF POT ROAST** 16

Tender beef with heirloom carrots and Yukon mashed potatoes. Just like Mom's.

**ONE BONE-IN MILK BRAISED PORK CHOP** 16  
Served with charred broccolini and Yukon mashed potatoes.

#### SIDES 4

STEAK FRIES

SWEET POTATO FRIES

CHARRED BROCCOLINI

COTTAGE CHEESE

FRESH FRUIT CUP

HEIRLOOM CARROTS

YUKON MASHED POTATOES

SMALL SIDE SALAD

SEASONAL VEGETABLES



#### LOCAL PARTNERS

Located within 90 miles of our restaurant, these partners provide us with ingredients that are fresh, locally sourced and authentic to our neighborhood.

**Fleming Family Beef**

Locally sourced beef. No artificial colors or additives, just fresh beef.

**Ashlynn Leigh Cakes**

Home to our daily feature gluten-free peanut butter cookies and fresh baked goods, such as our cheesecake.

**Popportunity**

This gourmet popcorn shop mixes their own glazes, and flavor sand brings a twist on an age old snack.

Featured in our Grab'n Go.

**The Appleworks**

This Local apple orchard is located just 30 miles from downtown. Enjoy hand picking your own apples.

#### HANDHELDS

WITH CHOICE OF SIDE

**HOOSIER BURGER** 12  
100% Beef patty topped with lettuce, tomato, pickle & onion with your choice of cheese.

**BLEU CHEESE BURGER** 14  
Bleu cheese crumbles, sautéed onions, bacon, lettuce tomato top this 100% beef patty.

**PORTOBELLO MUSHROOM BURGER** 14  
Grilled portobello mushroom cap served with chimcurri sauce, sautéed spinach, onions & red bell peppers with melted swiss cheese.

**ARTISAN GRILLED CHEESE** 12  
Three melted cheeses topped with wilted spinach, tomatoes, red bell peppers, fresh mozzarella and sautéed onions on sourdough bread.

**AMERICAN CLUB SANDWICH** 12  
A classic triple-decker sandwich with turkey, ham, bacon, lettuce & tomato with your choice of cheese on white, wheat or sourdough bread.

**CRANBERRY CHICKEN SALAD** 10  
Scrumptious house made chicken salad on a fluffy croissant or sourdough bread served with lettuce & tomato on the side.

**MILES FAVORITE** 10  
Enjoy a cup of soup or side salad and a half sandwich. Choose from the club, artisan grilled cheese or cranberry chicken salad.

#### ENTRÉE

COMES WITH ONE SIDE UNLESS OTHERWISE NOTED

**INDIGO STIR FRY** 12  
Hot out of the wok! Red bell peppers, heirloom carrots, red onion, snow peas, water chestnuts and broccoli served over basmati rice.

**HANGER STEAK WITH CHIMCHURRI SAUCE** 22  
Grilled to your liking! 8 oz steak with chimchurri sauce and your choice of two sides.

**RED CURRY CHICKEN DINNER** 15  
Tender sautéed chicken breast pieces simmered in red curry sauce and served over basmati rice.

**VEGAN CHICK PEA CURRY** 15  
Sautéed onions, crushed garlic, seasonings, chick peas and chopped tomatoes in a delicious curry sauce with basmati rice.

**WILD ALASKAN GRILLED SALMON** 18  
Grilled salmon filet seasoned to perfection. Served atop a bed of spinach and sautéed mushrooms.

**RIBEYE** 25  
The best 12 oz. ribeye steak—so full of flavor! This beef is locally sourced from Fleming Family Beef. This dinner comes with your choice of two sides.

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## DESSERTS

**DECADENT CHOCOLATE CAKE** 8  
Chocolate pudding between two layers of dark, moist chocolate drenched cake.

**INDIANA APPLE PIE** 8  
Sweet Street Apple Pie topped with a cinnamon crumble and a drizzle of caramel sauce.

**SEASONAL CHEESECAKE** 9  
Made by Ashlynn Leigh Cakes, with your choice of toppings.

**VANILLA ICE CREAM** 2  
Perfect addition to your favorite dessert.

## COCKTAILS

**MOSCOW MULE** 9  
New Amsterdam Vodka, ginger beer and lime juice

**WHITE RUSSIAN** 9  
Hard Truth Vodka, Kahlua and cream

**CRANBERRY MIMOSA** 9  
Prosecco and cranberry juice

**CHOCOLATE PEPPERMINT MARTINI** 9  
Hard truth vodka, chocolate liquor and peppermint schnapps

## BEVERAGES

**HUBBARD & CRAVENS COFFE** 2 / 3 / 4

**ESPRESSO** 2 / 3

**CAFÉ LATTE** 4 / 5 / 6

**CAPPUCCINO** 4 / 5 / 6

**AMERICANO** 4 / 5 / 6

**HOT CHOCOLATE** 3

**MILK** 3

**HOT TEA** 2



## SEASONAL FAVORITES

Enjoy one of our curated drinks with your meal. Each selection incorporates local ingredients bursting with flavor and available during peak harvests.

**MAD ANTHONY IPA** 6  
Good Karma IPA

**KENTUCKY BOURBON** 8  
Barrel Ale

**SEASONAL DRAFTS** 6  
Ask your server about our selection of seasonal drafts



## LOCAL PARTNERS

Located within 90 miles of our restaurant, these partners provide us with offerings that are fresh, locally sourced and authentic to our neighborhood.

**450 NORTH BREWING COMPANY**  
Many of the Simmons Winery customers are beer drinkers so the owners expanded to include a brewery, a tap room and restaurant all located on the Simmons Farm.

**HARD TRUTH HILLS**  
Nestled in scenic Brown County Indiana, Hard Truth Hills is 325 acres of wooded hills with its own distillery, bottling, restaurant, tours and mixology classes.

Hard Truth is an experience not to be missed.  
Quaff On!

**UPLAND—COLUMBUS PUMP HOUSE**  
A true design landmark this historical building was built in 1903 and now houses a well designed yet laid back craft beer experience with 14 draught lines.

## BOTTLED BEER

**BUD LIGHT** 5

**COORS LIGHT** 5

**MICHELOB ULTRA** 5

**BLUE MOON** 6

**STELLA ARTOIS** 6

**UPLAND—WHEAT / PORTER** 6

## SPARKLING WINES

**WYCLIFF, BRUT, CALIFORNIA** 35

**LA MARCA, PROSECCO, ITALY** 9

## WHITE WINES

**EDEN VALLEY, CHARDONNAY, CALIFORNIA** 8 / 35

**FESS PARKER, REISLING, CALIFORNIA** 8 / 35

**FOLONARI, PINOT GRIGIO, ITALY** 8 / 35

**SEVEN DAUGHTERS, REISLING, CALIFORNIA** 8 / 35

**STORYPOINT, CHARDONNAY, CALIFORNIA** 8 / 35

**WITHER HILLS, SAUVIGNON BLANC NEW ZEALAND** 8 / 35

## RED WINES

**Alamos, Malbec, Argentina** 8 / 35

**Chateau Souverain, Merlot, California** 8 / 35

**Erath, Pinot Noir, Oregon** 8 / 35

**Louis M. Martini, Cabernet Sauvignon, California** 10 / 40

**Storypoint, Cabernet Sauvignon, California** 8 / 35

## ROSE WINES

**Buehlers, White Zinfandel, California** 8 / 35

**Bellaruche, Rose, France** 8 / 35

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