

Three Rivers

DISTILLING CO

FTW — IND

MEAT & CHEESE BOARD

Weekly selection listed on Rotating Menu. Served with Pre-Sliced Demi-Loaf Bread, Candied Pecans, Seasonal Accompaniments, and **Third Time Bourbon** Mustard... 15



SALADS

Apple Walnut Salad (GF)(V)(Vegan-O)

Spinach, Granny Smith Apples, Walnuts, Pickled Red Onion, Goat Cheese, and Balsamic Vinaigrette Dressing... 12

Grilled and Chilled Romaine Salad (GF)(V-O)

Grilled Romaine Heads, Cherry Tomatoes, Shaved Smoked Gouda, Bacon, and Balsamic Vinaigrette – Served Chilled... 13

House Salad (GF)(V)(Vegan-O)

Mixed Greens, Grape Tomatoes, Pickled Red Onion, Candied Pecans, and Fresh Herb Ranch... 6

**Add Protein to any Salad:*

Bacon... 3 | Smoked Chicken Thigh... 5 | Shrimp... 5 | Salmon... 8



APPETIZERS

TRDC Nachos (GF)

Tortilla Chips, Smoked Chicken Thigh, Grape Tomatoes, White Cheddar Bacon Cheese Sauce topped with Monterey Jack Cheese, Herb Ranch Drizzle, and Scallions... 14

Spinach Artichoke Dip (V)

Creamy Gouda Dip served with Pre-Sliced Demi-Loaf Bread, and Scallions... 9

Pull-apart Pretzel Bread

Braided Pretzel Bread served with White Cheddar Bacon Cheese Dip... 8.5

**Third Time Bourbon Mustard available upon request*

Chile Mango Chicken Wings (GF)

Baked whole Chicken Wings served in a Chile Mango Glaze and topped with Sesame Seeds and Scallions

3 Whole Wings... 8 | 6 Whole Wings... 16 | Ranch & Celery... 2

**Sauce Substitutions: Naked or Traditional Hot*

SANDWICHES

Served with Parmesan Ranch Potato Chips or substitute a Side or a Side Salad... 4

Grown-Up Grilled Cheese (GF-O)(V-O)

Bacon, Brie, Apple Slices, and Arugula served on Texas Toast... 12

The Sensei (GF-O)

Shaved Ham served on Demi-Loaf Bread with Swiss Cheese, Mango Ginger Chutney, Pickled Red Onion, and Arugula... 16

“CBR” Sandwich (GF-O)

Smoked Chicken Thigh served on Demi-Loaf Bread, Monterey Jack Cheese, Bacon, Arugula, and Fresh Herb Ranch... 13



KIDS MENU

For Children 12 and Under

Served with Parmesan Ranch Potato Chips or Applesauce

Mac n' Cheese

Elbow Pasta, Monterey Jack & Bacon Cheese Sauce, and Smoked Breadcrumbs... 8

Add Protein: Smoked Chicken Thigh... 5 | Beef Short Rib... 8

Kid's Grilled Cheese (V)(GF-O)

Sliced White Bread and American Cheese... 5.75

Mini Corn Dogs

Baked Mini Corn Dogs served with Mustard or Ketchup... 6

PROUDLY SOURCING FROM LOCAL VENDORS

Antiquology Craft Sodas (Huntington)
Beachler's Sugar Bush (Claypool)
The Bread Guy (Markle)
Gentlemen's Mustard (Ft. Wayne/Indianapolis)
Gunthorpe Farms (LaGrange)
Heritage Grains (Bluffton)
Real Cocktail Ingredients (New Albany)
Utopian Coffee (Ft. Wayne)
Windrose Urban Farm (Ft. Wayne)

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

We can accommodate most dietary restrictions. Please inquire with your server for more information. While we offer gluten-free and nut-free menu options, we are not a gluten-free or a nut-free kitchen. Cross-contamination could occur, and our restaurant is unable to guarantee that any item can be completely free of allergens.

*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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ENTRÉES

Add a Side or a Side Salad... 4

Firecracker Salmon

Marinated in a Sweet & Spicy Soy Sauce and topped with Mango Ginger Chutney and Radish Micro Greens over Herb Risotto... 25

Korean BBQ & Noodles (V-O)

Choose One: Salmon, Beef Short Ribs, Smoked Chicken, Shrimp, or Jack Fruit
Korean BBQ Sauce, Asian Noodles, Kimchi, Scallions, and Sesame Seeds... 23

Smoked Beef Short Ribs

Served with Garlic & Shallot Mashed Potatoes, Roasted Watermelon Radishes, and **Blacksnake Moonshine** Carolina BBQ Sauce... 27

Bangers & Mash (GF)

Pork Sausages served with Mashed Potatoes, Sautéed Onions, Brown Gravy, Monterey Jack Cheese, and Scallions... 15

Smoked Pork Chop (GF)

Smoked Boneless Pork Chop served with Caramelized Apples, Glazed Carrots, and Radish Micro Greens... 24

Jambalaya (GF)(V-O)

Risotto, Andouille Sausage, Roasted Corn, Zucchini, Onions, and Carrots... 18 | Add Shrimp... 5

**V-O: Substitute Jack Fruit for Andouille Sausage*

Creamy Pesto Pasta (V)

Pappardelle Pasta sautéed in a Creamy Pesto Sauce... 14
Add Protein: Smoked Chicken Thigh... 5 | Shrimp... 5 | Beef Short Rib... 8 | Salmon... 8

Mac n' Cheese

Elbow Pasta, Monterey Jack & Bacon Cheese Sauce, Smoked Breadcrumbs, and Scallions... 11

***Add Protein:** Smoked Chicken Thigh... 5 | Beef Short Rib... 8

SWEETS

Cheesecakes (V)

Made in-house, served by the slice.

Whole Cheesecakes available to order 3-days in advance.

TRDC Cheesecake

Classic Cheesecake topped with **Third Time Bourbon** Caramel Sauce and Candied Pecans... 7.5

"It Must Be Italian" Cheesecake

Classic Cheesecake topped with Italian Amarena Cherries and Fruit Glaze... 7.5

Night Owl Cheesecake

Cheesecake made with **Night Owl Coffee Liqueur** on a Chocolate Crust, topped with a Chocolate Coffee Dusting, and Chocolate Drizzle... 7.5

Chocolate Oreo Truffles (V)

Four Chocolate-covered Oreo Truffles served with your choice of Caramel or Raspberry Drizzle, topped with Chocolate Sprinkles, Pecans, and Whipped Cream... 8

Bourbon Caramel Banana Pudding (V)

Banana Pudding served with **Third Time Bourbon** Caramel Sauce, Whipped Cream, and Wafer Cookies... 8

SIDES... 4

Mac n' Cheese

Garlic & Shallot Mashed Potatoes

Sweet Potato

Glazed Carrots

Roasted Watermelon Radishes

Brussel Sprouts

Seasonal Vegetable of the Week

CELEBRATING YOUR BIRTHDAY?

Let your server know to receive
a complimentary dessert.

With purchase of a food menu item of equal or greater value.
ID verification may be required.

VIEW THIS MENU ON YOUR PHONE

