

Three Rivers

DISTILLING CO

FTW — IND

BANQUET: Prices are listed per guest and are smaller banquet-sized portions. We recommend 4-7 items per guest. Minimum of 20 guests is required.

MEAT & CHEESE BOARD

\$6/Person (GF-O)

Weekly Selection Listed on Table Tent. Served with Pre-Sliced Demi-Loaf, **Third Time Bourbon** Fig Compote, Candied Pecans, & **Third Time Bourbon** Mustard

** Contains nuts*

SALADS

Warm Greek Panzanella Salad (V)

Smoked Croutons, Spinach, Kalamata Olives, Red Onions, & Cherry Tomatoes sauteed in a Rice Wine Vinaigrette & topped with Goat Cheese & Microgreens... 5

Fall Grains Salad (Vegan)

Farro, Tri-Color Quinoa, Bulgar, Roasted Late Harvest Root Vegetables, Arugula, Lemon Thyme Vinaigrette, & Smoked Pepitas... 4.75

House Salad (GF)(V)

Mixed Greens, Grape Tomatoes, Pickled Red Onion, Candied Pecans, & Fresh Herb Ranch... 2

** Contains nuts*

Add Protein to any Salad (individual price):

Pork Belly or Salmon... 7, Smoked Chicken Thigh... 5

SANDWICHES

Comes with your choice of Blue Corn Tortilla Chips, Parmesan Ranch Potato Chips, or Onion Salt & Pepper Potato Chips

**(Banquet Sandwiches are 3 in.-wide sandwich portions)*

Bourbon Barrel Plank Salmon

Sandwich (GF-O)

Oven Baked Salmon served on a Demi-Loaf with Lemon Thyme Vinaigrette, Spring Mix, & Herb Marinated Tomatoes... 5.25

Korean BBQ Pork Belly or Jackfruit Sandwich (V-O) (GF-O)

Smoked Pork Belly or Malaysian Jackfruit served on a Demi-Loaf with House Kimchi, Korean BBQ Sauce, Micro Pea Shoots & Sesame Seeds... 5

“CBR” Sandwich

Smoked Chicken Thigh served on a Demi-Loaf, White Cheddar Cheese, Bacon, Arugula, & Fresh Herb Ranch... 4.5

APPETIZERS

TRDC Nachos (GF-O)

Blue Corn Tortilla Chips, Smoked Chicken Thigh, Grape Tomatoes, Fresno Peppers, White Cheddar Cheese, Fresh Herb Ranch Drizzle, & Scallions... 4.75

Spinach Artichoke Dip (V)

Creamy Gouda Dip served with Pre-Sliced Demi-Loaf Bread, & Scallions... 3

Red Beet Hummus (V) (GF-O)(Vegan-O)

Red Beet and Edamame Hummus served with Blue Corn Tortilla Chips, Poppy Seeds, Goat Cheese, Microgreens & Red Wine Vinaigrette on a Fresh-Baked Naan Bread Board... 5

Deviled Eggs (GF)(V)

Deviled Eggs with Caper Filling, **Third Time Bourbon** Mustard, Micro Greens, & Bacon... 2

Bourbon, Pork Belly, & Bean Soup (GF-O)

15-Bean Variety Bean Soup, Smoked-Pork Belly, **Third Time Bourbon**, Tomatoes, Onions, Smoked Croutons, White Cheddar & Scallions, served Broiled... 4.5

Pull-apart Pretzel Bread

[12 bites per serving] served with White Cheddar Bacon Cheese Dip... 3

**Third Time Bourbon Mustard available upon Request*



Proudly featuring Indiana Food, Ingredients, & Materials from:

Anne Grey Cooperage (Ft. Wayne)
Antiquology Craft Sodas (Huntington)
Beachler's Sugar Bush (Claypool)
The Bread Guy (Markle)
Crossroads Kombucha (Ft. Wayne)
DeCamp's Gardens (Albion)
Gentlemen's Mustard (Ft. Wayne/Indianapolis)
Gunthorpe Farms (LaGrange)
Heritage Grains (Bluffton)
Utopian Coffee (Ft. Wayne)
Windrose Urban Farm (Ft. Wayne)
Yellow Cup Coffee Roasters (Ft. Wayne)

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ENTRÉES

Bourbon Barrel Plank Salmon (GF)

(3oz of salmon per order)
Oven Roasted Salmon, Roasted Late Harvest Root Vegetables,
Smoked Pumpkin Purée, Brown Butter, & Scallions... 13
| Restaurant Serving (6oz)... 26

Smoked Beef Brisket

(4oz of brisket per order)
Smoked Beef Brisket, Demi Loaf, Pickled Vegetables,
Gentleman's Mustard, Red Wine Demi-Glace, &
Baby Carrots... 10
| Restaurant Serving (8oz)... 20

Korean BBQ Pork Belly & Noodles (GF)

(4oz of pork belly per order)
Smoked Pork Belly, Korean BBQ Sauce, Asian Noodles, House
Kimchi, Micro Pea Shoots, & Sesame Seeds... 11.5
| Restaurant Serving (8oz)... 23

Bangers & Mash

(1 pork sausage per order)
Pork Sausages served with Mashed Potatoes, Sautéed Onions,
Brown Gravy, White Cheddar, & Scallions... 7.5
| Restaurant Serving (2 sausages)... 15

Mac & Cheese

(5oz of mac & cheese per order)
Ballerine Pasta, White Cheddar Bacon Cheese Sauce, Duck Fat
Herb Toasted Breadcrumbs, & Scallions... 5.5
| Restaurant Serving (10oz)... 11

Add Protein (individual price):

Brisket, Pork Belly or Salmon... 3.5, Smoked Chicken Thigh... 2.5

TRDC Chicken Pot Pie

(4oz of chicken per order)
Smoked Chicken, Spinach, Cream, Artichokes, Carrots, Roasted
Corn, Smoked Shiitake Mushrooms, White Cheddar, & Chipotle
Crust, served Broiled... 11.5
| Restaurant Serving... 23

Butternut Squash Ravioli (V)

(5 Ravioli per order)
Butternut Squash Ravioli, Brown Butter Sauce, Medjool Dates,
Goat Cheese, Arugula, & Hazelnuts... 10
| Restaurant Serving (9 Ravioli) ... 20

Fall Risotto

(GF)(V)(Vegan-O)

(4oz of risotto per order)
Arborio Rice, Roasted Sweet Corn, White Wine Reduction,
Smoked Shiitake Mushrooms, Arugula, Shaved Parmesan
Cheese, White Truffle Oil & Microgreens... 8
| Restaurant Serving (8oz)... 16

Chicken Broth Ramen Bowl

(4oz of ramen per order)
Ramen Noodles cooked in House-made Chicken Broth with
Asparagus, Fresno Peppers, Smoked Shiitake Mushrooms,
Pickled Vegetables, Soy-marinated Hard-Boiled Egg, &
Microgreens... 7.5
| Restaurant Serving (8oz)... 15

KIDS MENU

Butter Noodles (V)

Ballerine Pasta in Butter Sauce and served with a Side of
Apple Sauce... 7

Add Protein (individual price):

Pork Belly or Salmon... 7, Smoked Chicken Thigh... 5, or
Short Ribs... 8

Grilled Cheese (V)

Sliced White Bread with American Cheese, served with a
Side of Apple Sauce... 5.75

Mini Corn Dogs

Baked Mini Corn Dogs served Mustard or Ketchup and a Side
of Apple Sauce... 6

Cheese Quesadilla (V)

Flour Tortilla and American Cheese served with a Side of
Apple Sauce... 5.5

SWEETS

Bourbon Bacon Chocolate Peanut Brittle

Dark Chocolate, Salted Peanuts, Pretzels, & **Third Time
Bourbon**... 2.5

Bourbon Salted Caramel Cheesecake (V)

Made in-house with **Third Time Bourbon** Caramel Sauce,
Whipped Cream, & Candied Pecans... 3.75

** Contains nuts*

Night Owl Crème Brûlée (V)

Night Owl Coffee Liqueur Custard, Caramelized Toffee
Candy Topping, Whipped Cream, & Espresso Beans... 4.75

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

We can accommodate most dietary restrictions. Please
inquire with your server for more information.

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