



MEAT & CHEESE BOARD

Petite... 12 | Grande... 24 (GF-O)

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

** Contains nuts.*

SALADS

Winter Salad (GF)(V)(Vegan)

Mixed Greens, Smoked Shiitake Mushrooms, Roasted Butternut Squash, Golden Beets, Fingerling Potatoes, & Roasted Pear-Vanilla Vinaigrette... 9

Arugula Asian Salad (V)(Vegan-O)

Arugula, Pickled Vegetables, Hard Boiled Eggs, Red Onion, Avocado Purée, Sesame Seeds, & Orange-Sesame Vinaigrette... 10

House Salad (GF)(V)

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

** Contains nuts*

APPETIZERS

TRDC Nachos (GF-O)

Blue Corn Tortilla Chips, Smoked Chicken Thigh, Grape Tomatoes, Shishito Peppers, White Cheddar Cheese, Fresh Herb Ranch Drizzle, & Scallions... 15

Shishito Peppers (V-O)

Torch-blistered Shishito Peppers, Yuzu Garlic Aioli, Duck Fat Herb Toasted Breadcrumbs, & Scallions... 10

Bruschetta (V)

Loaf Bread, Olive Tapenade, Butternut Squash Relish, Olive Oil Power, & Balsamic Pearls... 9

Spinach Artichoke Dip (V)

Creamy Gouda Dip served with Pre-Sliced Demi-Loaf Bread, & Scallions... 10

Deviled Eggs (GF)(V)

Deviled Eggs with Avocado Filling, Pickled Red Onion, & Micro Greens... 6

Mac & Cheese

Ballerine Pasta, White Cheddar Bacon Cheese Sauce, Duck Fat Herb Toasted Breadcrumbs, & Scallions... 12
Add Smoked Chicken... 3 | Add BBQ Pork Belly... 4

Yuzu Poached Prawn (GF)

One 4 oz poached Yuzu Prawn, Pickled Vegetables, Micro Greens, & Wasabi Cocktail Sauce... 18

Proudly featuring Indiana Food, Ingredients, & Materials from:

Anne Grey Cooperage (Ft. Wayne)
Beachler's Sugar Bush (Claypool)
The Bread Guy (Markle)
Crossroads Kombucha (Ft. Wayne)
Gentlemen's Mustard (Ft. Wayne/Indianapolis)
Gunthorpe Farms (LaGrange)
Heritage Grains (Bluffton)
Lunar Infusions (Ft. Wayne)
Seven Sons Farms (Roanoke)
Utopian Coffee (Ft. Wayne)
Windrose Urban Farm (Ft. Wayne)
Yellow Cup Coffee Roasters (Ft. Wayne)



TOUR THE DISTILLERY

Join us for a Public Tour & Tasting to learn more about TRDC and the grain to bottle distilling process. You'll end your tour with a tasting of four TRDC spirits of your choice.

Tours offered Thursdays & Fridays- 4pm & 6pm. Saturdays - 12pm, 2pm, 4pm & 6pm.

Tour reservations must be made 24 hours in advance. To register, visit:

www.3rdistilling.com/register



ENTRÉES

Add a Side Salad... 4

Yuzu Poached Prawns (GF)

Two Yuzu Poached Prawns (8 oz.), Himalayan Red Rice, Torch-blistered Shishito Peppers, Coconut Ginger Sauce, & Micro Greens... 29

Bourbon Barrel Plank Salmon (GF)

Oven Roasted Salmon, Celery Root Purée, Butternut Squash Succotash, Herb Beurre Monte, & Scallions... 26

Grilled Tuna

Himalayan Red Rice, Smoked Shiitake Mushrooms, Arugula, Baby Carrots, Miso Butterscotch Sauce, & Micro Greens... 25

Butternut Squash Risotto

(GF)(V)(Vegan-O)

Arborio Rice, Smoked Shiitake Mushrooms, Arugula, Shaved Parmesan Cheese, & Scallions... 14

Smoked Beef Short Ribs

Smoked Short Ribs, White Cheddar Grits, Baby Carrots, **Third Time Bourbon** Mustard Demi-Glace, & Micro Greens... 24

BBQ Smoked Pork Belly (GF)

Smoked Pork Belly, Herb-Roasted Fingerling Potatoes and Golden Beets, **River City Rum**-Cherry Coke BBQ Sauce, & Scallions... 20

Chicken Roulade (GF)

Chicken Breast stuffed with Spinach, Pecan, and Dried Apricots, Celery Root Purée, Baby Carrots, Red Wine Oil, & Micro Greens... 23

SANDWICHES

Comes with your choice of Regular, BBQ or Wasabi Blue Corn Tortilla Chips

Bourbon Barrel Plank Salmon Sandwich (GF-O)

Oven Baked Salmon served on a Demi-Loaf with Yuzu Garlic Aioli, Spring Mix, & Herb Marinated Tomatoes... 16

BBQ Smoked Pork Belly (GF-O)

Smoked Pork Belly served on a Demi-Loaf with Pickled Red Onion, Arugula, & **River City Rum**-Cherry Coke BBQ Sauce... 13

“CBR” Sandwich

Smoked Chicken Thigh served on a Demi-Loaf, White Cheddar Cheese, Bacon, Arugula, & Fresh Herb Ranch... 14

SWEETS

Flourless Rum Fudge Brownie (GF) (V)

Flourless **River City Rum** Fudge Brownie, Nutella Powder, Vanilla Bean Ice Cream, & Basil Sugar Brittle... 10

Bourbon Salted Caramel Cheesecake (V)

Made in-house with Bourbon Caramel Sauce, Whipped Cream, & Candied Pecans... 7

** Contains nuts*

White Chocolate Bourbon Bread

Pudding (V)

Made in-house with Whipped Cream, Mint Syrup, & Shaved Dark Chocolate... 7

(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.