

Three Rivers

DISTILLING CO

FTW — IND

WAFFLES

Served with 2 oz of Bourbon Barrel-Aged
Maple Syrup

Additional 2 oz syrup... 3

Plain Jane (V)

Waffle with Butter, Maple Syrup, & Bourbon Whipped
Cream... 8

Chicken & Waffles

Bacon Waffle with Smoked Chicken, Poached Egg, Buffalo
Sauce, & Maple Syrup... 11

Caramel Apple (V)

Pecan Waffle with Baked Apples, **Third Time Bourbon** Caramel
Sauce, & Whipped Cream... 11

** Contains nuts*

S'More Waffle (V)(Vegan-O)

Chocolate Chip and Graham Cracker Waffle with Flambéed
Marshmallows, & Chocolate Sauce... 11

Tater Tot Waffle (V-O)

Tater Tot Waffle with Bacon, Sour Cream, Cheese,
& Scallions... 10

BENEDICTS

Two Poached Eggs over English Muffins

Classic (GF-O) (V-O)

With Ham, House-made Hollandaise, & Scallions... 12

Mac & Cheese

With Ham, Cavatelli White Cheddar Bacon Cheese Sauce,
Smoked Breadcrumbs, & Scallions... 13

Veggie (GF-O) (V-O)

With Avocado Spread, Grape Tomatoes, Roasted Cauliflower,
Smoked Shiitake Mushrooms, House-made Hollandaise, & Micro
Greens... 9.5

CLASSICS

TRDC Hot Brown

Shaved Turkey Breast, Sliced Tomato, Texas Toast, Red Wine
Demi-Glace, White Cheddar, & Scallions served Broiled... 15

~Our version of the Original Hot Brown sandwich; a hot, open-
faced sandwich originally created & served at the Brown Hotel
in Louisville, Kentucky in 1926.

Biscuits & Gravy

Cheddar Pepper Biscuits & Spicy Sausage Gravy... 10

| Add Two Poached Eggs... 3

Breakfast Nachos (GF-O)

Blue Corn Tortilla Chips, Smoked Chicken Thigh, Grape
Tomatoes, Torch-blistered Peppers, White Cheddar Cheese,
Poached Eggs, Drizzled Fresh Herb Ranch, & Scallions... 15

Season Frittatas & Stratats

Weekly Feature served with Season Fruits & Salad, Ask Your
Server... 13

SIDES

Poached Eggs - 1 egg... 1.5 / 2 eggs... 3

Sausage Patties - 2 patties... 3

Avocado Toast (V)(Vegan)

Texas toast with Avocado Spread, Roasted Cauliflower,
Sesame Seed & Balsamic Glaze... 10.5

Biscuits or Toast (V)

Cheddar Pepper Biscuits or 2 slices of Toast... 2

BRUNCH BEVIES

Bloody Mary

Our house-made medium spice Bloody Mary mix with
Harvester Vodka or **Jalapeno-infused Harvester Vodka**,
garnished with Celery, Cheddar Cheese, Pimento Olives,
& Spicy or Regular Pickles... 7

| Add Bacon... 1

Mimosa

Il Feudo-Spumante Brut Bianco, & Orange Juice... 6.5

(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.

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APPETIZERS

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... 15

Spinach Artichoke Dip (V)

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

Pull-apart Pretzel Bread

[12 bites per serving] served with White Cheddar Bacon Cheese Dip... 8.5

*Third Time Bourbon Mustard available upon Request

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... 15

Winter Grain Salad (V)

Arugula, Roasted Cauliflower, Sprouts, Cous-cous Quinoa Blend, Roasted Red Pepper, Maple Dijon Vinaigrette, & Pepitas... 14

House Salad (GF)(V)

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

*Contains nuts

Add Protein to any Salad (individual price):

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

SWEETS

Bourbon Bacon Chocolate Peanut Brittle

Dark Chocolate, Salted Peanuts, Pretzels, & Third Time Bourbon... 5

*Contains nuts

Bourbon Salted Caramel Cheesecake (V)

Made in-house with Third Time Bourbon Caramel Sauce, Whipped Cream, & Candied Pecans... 7.5

*Contains nuts

Night Owl Crème Brulee (V)

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

TRDC Frozen Custard (V)

Two Small Scoops of our Small Batch River City Rum Frozen Custard made with Fresh Cream, Madagascar Vanilla Bean, & River City Rum... 3.5

Make it a Sundae (75¢ per topping)

Brittle, Toffee bits, Spicy Nuts, Caramel Sauce, Chocolate Syrup, or Whipped Cream

SANDWICHES

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

Bourbon Barrel Plank Salmon

Sandwich (GF-O)

Oven Baked Salmon served on a Demi-Loaf with Maple Dijon Vinaigrette, Spring Mix, & Herb Marinated Tomatoes... 15.5



Korean BBQ Sandwich (V-O) (GF-O)

Choose One: Smoked Pork Belly, Chicken or Jack Fruit Served on a Demi-Loaf with House Kimchi, Korean BBQ Sauce, Micro Pea Shoots & Sesame Seeds... 15

"CBR" Sandwich

Smoked Chicken Thigh served on a Demi-Loaf, White Cheddar Cheese, Bacon, Arugula, & Fresh Herb Ranch... 13

KIDS MENU

For Children 12 and Under

Butter Noodles (V)

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

Add Protein (individual price):

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

Grilled Cheese (V)

Sliced Texas Toast with American Cheese, served with a Side of Apple Sauce... 5.75

Mini Corn Dogs

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

French Toast (V)

Texas French Toast topped with Powdered Sugar and served with Butter, & Maple Syrup... 4

Add Candied Pecans... 1

Proudly partnering with the following Indiana Businesses.

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