

ARTISTS COLONY

BROWN COUNTY, INDIANA



SIGNATURE BREAKFAST

SCRATCH-MADE BUTTER BISCUITS & GRAVY HALF 7 FULL 13

Two scratch-made all butter biscuits with old fashioned sausage gravy.

COUNTRY HAM STEAK & EGGS 13.5

Thick-cut Fischer Farms country ham steak with two locally sourced eggs*, breakfast potatoes, and toast.

TRAIL HIKER HASH BOWL 15

House-braised corned beef with peppers and onions, two locally sourced eggs*, breakfast potatoes, and toast.

BROWN COUNTY BREAKFAST 14

Two locally sourced eggs* any style, bacon or sausage, seasoned home fries, and toast.

EVERYDAY EGG SANDWICH 12

Rustic white bread with creamy soft-scrambled eggs, caramelized peppers and onions, and melted Havarti, served with seasoned home fries. **ADD BACON 2.5**

CLAUDE'S BREAKFAST SANDWICH 14.5

Rustic white bread layered with smoked ham, melted Havarti, over-easy eggs*, and wilted greens, served with seasoned home fries.

ARTISTS COLONY OMELET 14.5

Caramelized peppers and onions, sautéed mushrooms, Havarti cheese and mascarpone folded into a three-egg omelet served with bacon or sausage and toast.

YOGURT PARFAIT 9

Vanilla yogurt layered with Scholars Inn granola, fresh berries, and local honey.

BISCUIT BEIGNETS HALF 5 FULL 8

Warm, golden fried biscuits tossed in cinnamon sugar, served with house apple butter. *A nostalgic, indulgent shareable to start your meal.*

GRIDDLE

SUNRISE GRIDDLE CAKES 12

Three fluffy pancakes served with house whipped butter.

SWEET STACK 15

Sweet potato pancakes served with house whipped butter and our famous brown sugar pecan syrup.

S'MORES GRIDDLE CAKES 14

Our signature pancakes with chocolate chips and toasted marshmallows, finished with chocolate drizzle and whipped butter.



We provide warm syrup.

100% PURE MAPLE SYRUP AVAILABLE FOR 2.5

SIDES

SEASONED HOME FRIES 4

MASCARPONE SCRAMBLED EGGS 6.5

TWO EGGS ANY STYLE 6

FRESH FRUIT 3.5

PANCAKE 6

MEATS

BACON 4

HAM STEAK 5

BREAKFAST SAUSAGE 4

BRAISED CORNED BEEF 5

BREADS 3

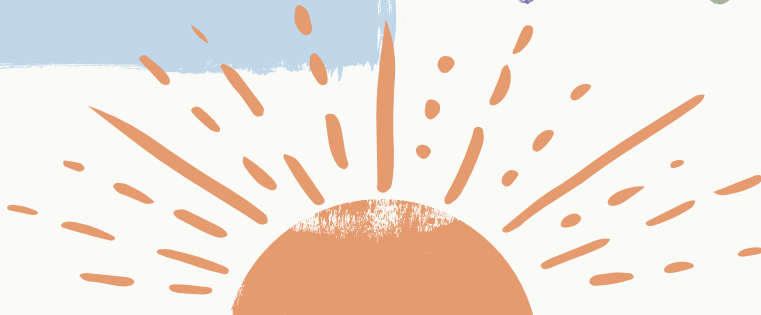
MARBLE RYE | RUSTIC WHITE

MULTIGRAIN | BUTTER BISCUIT

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness. Our fryers and grills utilize 100% rendered beef tallow and/or clarified butter. Please inform your server of any allergies or intolerances prior to ordering.

A 20% gratuity will be added to parties of 8 or more.

A FEATURED DISH **V** VEGETARIAN **G** GLUTEN FREE



DRINKS



COCKTAILS

- MIMOSA** 8 / 35
Champagne • Orange Juice
- BLOODY MARY** 8
Absolut Vodka • House Bloody Mix • Olive
- BLOODY MARIA** 8
Milagro Blanco Tequila • House Bloody Mix • Olive
- MARGARITA** 8
Milagro Blanco Tequila • Fresh Lime
- SCREWDRIVER** 7
Absolut Vodka • Orange Juice
- IRISH COFFEE** 7
Jefferson's Bourbon • Ezra Brooks Bourbon Cream • Coffee

REGULAR BEVERAGES

- SOFT DRINKS** FREE REFILLS
Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Orange Fanta, Barq's Red Crème Soda, Root Beer
- ICED TEA & LEMONADE** FREE REFILLS
Fresh brewed iced tea or lemonade
- COFFEE OR DECAF** FREE REFILLS
Freshly brewed regular or decaf coffee
- MILK** 2.59
- HOT CHOCOLATE** 3.59
- HOT TEAS** 3.39
From our assorted tea basket
- JUICES 12 OZ.** 3.59
Orange, apple, cranberry, or vegetable juice



WELCOME TO ARTISTS COLONY

Tucked in the rolling hills of Brown County, Artists Colony was born from a simple belief: great food brings people together.

What began as a gathering place for artists, creators, and wanderers has grown into a space rooted in thoughtful hospitality, where every detail is intentional and every visit feels personal.

From slow mornings to shared meals, our goal is simple. Create an experience that feels both elevated and grounded, inspired by the beauty and character of the place we call home.

Thanks for being part of our story!

