

# ARTISTS COLONY

BROWN COUNTY, INDIANA

## STARTERS

**A** **SUN FRIES** 9  
Crispy sweet potato fries served with our famous brown sugar dipping sauce.

**G** **QUESO BLANCO** 10  
Smooth, silky white queso served warm with house-made kettle chips.

**G** **HOMEMADE POTATO SKINS** 13  
Crispy potato boats filled with cheddar, mozzarella, bacon, and chives. Served with sour cream.

**A** **BOOM BOOM SHRIMP** 17  
Crispy fried shrimp tossed in a bold, house-made spicy cream sauce.

**QUESADILLA** 12.5  
Grilled flour tortilla filled with melted cheese, bacon, mushrooms, and green onions. Served with a side of salsa and sour cream.  
*Add Chicken (6) | Steak\* (15)*

**FRIED BISCUITS** HALF 5 | FULL 9  
Golden-fried dough tossed in cinnamon sugar. Served with warm apple butter.

**BEER BATTERED CHEESE CURDS** 12  
Crispy golden cheese curds, lightly battered and fried. Served with house marinara.

**SOUP OF THE DAY** CUP 7 | BOWL 9  
Scratch-made daily with fresh, seasonal ingredients.

**A** **BAKED ONION SOUP** 9.5  
Slow-cooked onions in a savory broth, topped with a toasted crouton and melted cheeses, then baked until golden.

**G** **HEARTY CHILI** 9.5  
Our classic chili topped with shredded cheese and diced green onions.

**V** **ARTISTS CAESAR** 13  
Crisp lettuce tossed in garlic Parmesan vinaigrette with house-made croutons and shredded Parmesan.

**A** **VAN BUREN HARVEST SALAD** **G** 16  
Mixed greens with dried cranberries, blue cheese crumbles, Scholars Inn granola, bacon, and balsamic dressing.

**V** **ADA'S SALAD** 14  
Mixed greens with shredded cheese, tomatoes, red onions, and croutons with your choice of dressing.

**Add to Any Salad**  
*Grilled Chicken (6) | Sautéed Shrimp (8) | Grilled Salmon\* (10) | Teriyaki Salmon\* (11) | Steak\* (15)*

## DRESSINGS

Homemade Ranch, Homemade Blue Cheese, Honey Mustard, Roasted Garlic Parmesan, Thousand Island, French, Balsamic

## WEEKEND BRUNCH



SERVED SATURDAY & SUNDAY  
FROM 11AM - 2PM

**G** **SHRIMP & GRITS** 20  
Creamy house grits topped with grilled shrimp, signature cheese blend, and Cajun sauce.

**B&G BOWL** 15.5  
Scratch-made butter biscuit layered with crispy breakfast potatoes, melted cheese, green onions, and a locally sourced egg\* any style, all finished with our old-fashioned sausage gravy.

**BREAKFAST QUESADILLA** 16  
Grilled flour tortilla filled with scrambled eggs, melted cheese, caramelized peppers and onions, bacon, mushrooms, and green onions. Served with a side of salsa and sour cream.

**BREAKFAST SMASH BURGER** 18  
Two smashed beef patties with bacon, over-easy egg\*, lettuce, tomato, onion, and bacon jam.

**BRUNCH BLT** 15.5  
Crisp bacon, fresh lettuce, and ripe tomato, mayo, layered with a fried egg\* on toasted rustic white bread. Served with fries.

*Served with House-Made Kettle Chips, Fries, or Slaw  
Add Bacon (3) | Cheese (2) | Queso (1.5)*

## HANDHELDS

**A** **DOUBLE SMASH BURGER** 17  
Two Fischer Farms beef patties, smashed and seared, topped with cheddar, lettuce, tomato, mayo, and onion on a brioche bun.

**GRILLED CHICKEN SANDWICH** 16.5  
Marinated chicken breast with lettuce, tomato, red onion, and mayo on a brioche bun.

**HOME-STYLE TURKEY CLUB** 15  
Triple-stacked roasted turkey, cheddar, bacon, lettuce, tomato, and mayo on toasted multigrain.

**INDIANA TENDERLOIN** 16  
Classic Indiana pork tenderloin with Chipotle aioli, served either hand-breaded or seared on a toasted brioche bun.

**PHILLY STEAK SANDWICH** 17  
Shaved steak with sautéed peppers and onions, melted Havarti, and served with a side of horseradish aioli on a hoagie.

**BROWN COUNTY FISH SANDWICH** 17.5  
Crispy breaded Pacific cod with lemon caper tartar sauce, lettuce, tomato, and onion on a toasted brioche bun.

**A** **REUBEN** 16.5  
Slow-roasted corned beef with melted Havarti, sauerkraut, and Thousand Island dressing on toasted marbled rye.

**DOUBLE SMASH PATTY MELT** 17  
Two smashed beef patties layered with Havarti, caramelized onions, and Thousand Island dressing on toasted marbled rye.

# ENTRÉES

**JACK'S CHICKEN** G 19

Marinated chicken breast served with chef's vegetables. Includes rice, mashed potato, or baked potato.

A **SMOKED PORK CHOP** G 24

Thick-cut, bone-in smoked pork chop from Fischer Farms, served with apple bacon jam and chef's vegetables. Includes rice, mashed potato, or baked potato.

**CAJUN RIBEYE\*** 26

USDA Choice ribeye, blackened, served with house vegetables and a baked potato.

**BBQ RIBS** G HALF RACK 21

Slow-roasted ribs with house barbecue sauce, served with fries.

**FULL RACK 28**

**COUNTRY-STYLE MEATLOAF** 20

Homestyle meatloaf with brown gravy, served with mashed potatoes and seasonal chef's vegetables.

A **MANHATTAN** 18

Shaved steak or turkey layered over toasted bread with mashed potatoes and gravy.

A **GRILLED SALMON\*** G 23

Grilled salmon with cilantro lime Spanish rice and seasonal chef's vegetables.

**FISH & CHIPS** 19

Breaded Pacific cod served with tartar sauce, fries, and slaw.

A **BAJA BOWL** G 16

Cilantro lime Spanish rice with caramelized peppers and onions, verde cream sauce, and black bean salsa

**Add to Any Bowl:**

*Grilled Chicken (6) | Sautéed Shrimp (8)  
Grilled Salmon\* (10) | Teriyaki Salmon\* (11)  
Steak\* (15) | Boom Boom Style (2)*

**QUICHE OF THE DAY** 14.5

Old-fashioned crust with whipped custard, served with fresh fruit. Ask your server for today's selection.

**QUICHE AND SOUP** 19.5

**QUICHE AND HOUSE SALAD** 19.5

## SIDES (6)

**COLE SLAW**

V G

**BAKED POTATO**

V G

**MASHED POTATOES**

V G

**ONION RINGS**

**FRENCH FRIES**

**SWEET POTATO FRIES**

**HOUSE VEGGIES**

V G

**CILANTRO LIME SPANISH RICE**

V G

**KETTLE CHIPS**

G

**HOUSE SALAD**

V G

A FEATURED DISH V VEGETARIAN G GLUTEN FREE

*\* 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.*

**WELCOME TO ARTISTS COLONY**

Tucked in the rolling hills of Brown County, Artists Colony was born from a simple belief that great food brings people together. What started as a place for artists to gather, create, and connect has grown into a community gathering place where warm hospitality, made-from-scratch meals, and timeless traditions take center stage!

*Thanks for being part of our story!*

