

NASHVILLE

INDIANA

# ARTISTS COLONY

STARTERS

- A

SUN FRIES

Crispy sweet potato fries served with our famous brown sugar dipping sauce.

8.99
- V

GARDEN HUMMUS PLATE

Creamy chickpea hummus topped with pepper jam, paired with toasted crostini, seasonal pickled vegetables, and crisp garden veggies.

10.99
- G

HOMEMADE POTATO SKINS

Crispy potato boats filled with cheddar, mozzarella, bacon, and chives. Served with sour cream.

9.99
- V

G

PARMESAN BRUSSELS SPROUTS

Pan fried Brussels sprouts tossed in a Parmesan vinaigrette  
Add Bacon Bits 3.00

12.99
- A

BISON CHEESESTEAK EGG ROLLS

Locally raised Red Frazier Bison, blended with sautéed peppers and cheese, rolled in a wonton wrapper and fried golden in beef tallow. Served with sweet chili sauce.

12.99
- FRIED BISCUITS

Golden-fried dough tossed in cinnamon sugar. Served with warm apple butter.

HALF 4.99 | FULL 8.99

SALADS & BOWLS

- V

ARTISTS CAESAR

Crisp bibb lettuce tossed in garlic Parmesan vinaigrette with house made croutons and shredded Parmesan.  
Add Grilled Chicken 3.99  
Add Hand-Carved Steak 4.99

11.99
- G

VAN BUREN HARVEST SALAD

Mixed greens with dried cranberries, blue cheese crumbles, Scholars Inn granola, local bacon, and our house blue cheese dressing.  
Add Hand-Carved Steak 4.99

14.99
- A

V

G

FORAGER'S BOWL

Wild rice pilaf topped with caramelized onions & peppers, mushrooms, roasted butternut squash, chickpeas, arugula, pickled seasonal veggies, and avocado sauce.  
Add Grilled Chicken 3.99  
Add Hand-Carved Steak 4.99

14.99
- G

S

CHICKEN SALAD LETTUCE WRAPS

House-made chicken salad with grapes, celery, and almonds in a light dressing. Served with lettuce wraps.

14.99

DRESSINGS

Homemade Ranch, Homemade Blue Cheese, Honey Mustard, Roasted Garlic Parmesan, 1000 Island, French

SIGNATURE ENTRÉES

- Includes rice, mashed potato, or baked potato.  
Add a House Salad for 4.39

PAN-SEARED WALLEYE

Walleye fillet pan-seared in butter with caramelize peppers, onions and capers. Finished with white wine lemon sauce and served with Chef's vegetables.

22.99
- SIRLOIN ROAST STEAK

G

Tender hand-carved California cut with your choice of potato and vegetable. Served with au jus and horseradish sauce.

22.99
- JACK'S CHICKEN

G

Marinated Amish chicken breast served with Chef's vegetables.

18.99
- SMOKED PORK CHOP

G

Thick-cut, bone-in smoked pork chop from Fischer Farms, served with apple relish and Chef's vegetables.

23.99

SANDWICHES

- Includes French Fries, Kettle Chips, or Slaw.  
Sub onion rings, baked potato, sun fries, or a cup of soup +1.99  
Add a House Salad +4.39  
Sub Gluten Free Bread +2.00

A

DOUBLE SMASH BURGER

Two Fischer Farms beef patties, smashed and seared, topped with cheddar, lettuce, tomato, mayo, and caramelized onion on a House-baked bun.  
Add Bacon 3.00

16.99

AMISH CHICKEN SANDWICH

Marinated Amish chicken breast with lettuce, tomato, red onion, and mayo on a House-baked bun.

15.99

HOME-STYLE TURKEY CLUB

Triple-stacked roasted turkey, cheddar, bacon, lettuce, tomato, and mayo on toasted multigrain.

14.99

INDIANA TENDERLOIN

Classic Indiana pork tenderloin, served either hand-breaded or seared on a House-baked bun.

15.99

V

GRILLED CHEESE SANDWICH

Golden, buttered sourdough stacked with cheddar and Havarti.  
Add Tomato 1.00 | Add Bacon 3.00

13.99

STEAK SANDWICH

Hand carved steak piled on an artisan roll with smoky horseradish sauce and melted Havarti.

16.99

BROWN COUNTY FISH SANDWICH

Local walleye, lightly breaded with cornmeal served with tartar sauce, lettuce, tomato, and red onion on a House-baked bun  
Add Cheese 1.00

15.99

A

REUBEN

House-roasted corned beef with melted Havarti, sauerkraut, and 1000 Island dressing on toasted rye.

15.99

COUNTRY FARE

Add a House Salad for 4.39

**LUCIE'S POT PIE** 11.99  
Creamy homemade filling with farm-fresh vegetables and a golden flaky crust.  
Vegetarian 11.99 | Add Amish Chicken 14.99

**BBQ RIBS** G 24.99  
Slow-roasted, fall-off-the-bone ribs glazed in house BBQ sauce and served with crispy fries.  
Half Rack 19.99 | Full Rack 24.99

**COUNTRY-STYLE MEATLOAF** 19.99  
Homestyle meatloaf topped with brown gravy, served with mashed potatoes and seasonal vegetables.

**MANHATTAN** 16.99  
Choose hand-carved roast beef or herb-roasted turkey, layered over toasted bread with mashed potatoes and smothered in rich brown gravy.

**FISH AND CHIPS** 18.99  
Boneless hand-breaded walleye fillet fried crispy, and served tartar sauce, fries, and slaw

HOMEMADE SOUPS & QUICHES

**SOUP OF THE DAY** G 8.99  
Scratch-made daily with fresh, seasonal ingredients.  
Cup 6.99 | Bowl 8.99

**BAKED ONION SOUP** 8.99  
Slow-cooked onions in a savory broth, topped with a toasted crouton and melted cheeses, then baked until golden.

**HEARTY CHILI** G 8.99  
Our classic chili topped with shredded cheese and diced onions.

**HOMEMADE QUICHE OF THE DAY** 12.99  
All-butter crust and whipped custard. Fresh-baked daily. Ask your server about seasonal selections.

**QUICHE & SOUP COMBO** 14.99  
Fresh-baked daily quiche served with a cup of our soup of the day.

**QUICHE & HOUSE SALAD** 14.99  
Fresh-baked daily quiche paired with a house garden salad.

SIDE DISHES

**COLE SLAW** V G 3.49  
Shredded carrots and cabbage blended with our special dressing.

**BAKED POTATO** V G 4.99  
Classic baked potato served with real butter and sour cream.

**ONION RINGS** 4.99  
Crispy battered onion rings, golden fried.

**FRENCH FRIES** 4.49  
Crispy and seasoned.

**RICE PILAF** V G 4.49  
Wild rice blend with savory herbs and aromatics.

**KETTLE CHIPS** V 3.49  
Tallow fried kettle chips.

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

**COFFEE OR DECAF** FREE REFILLS

**MILK** 2.59

**HOT CHOCOLATE** 3.59

**HOT TEAS FROM OUR ASSORTED TEA BASKET** 3.39

**JUICES 12 OZ.** 3.59  
Orange, apple, cranberry or vegetable juice.

F FEATURED DISH V VEGETARIAN G GLUTEN FREE S SEASONAL

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.