



## APPETIZERS

- FRENCH ONION SOUP** **GF** **BOWL 7**  
**CHEF'S SOUP OF THE DAY** **MARKET PRICE**  
 Ask your server for today's selection
- FRIED GREEN TOMATOES** **9**  
 Hand breaded + parmesan + parsley + chipotle ranch
- PUBLIC HOUSE NACHOS** **GF** **11**  
 White corn tortilla chips + Monterey Jack cheese + queso + black bean corn salsa + jalapeños + ranch + guacamole + house made salsa + choose either smoky chipotle chicken or hickory smoked pulled pork with tangy peach bbq

- CRAB DIP** **GF** **13**  
 Creamy crab + cajun seasoning + Monterey jack cheese + chives + served with tortilla chips
- SHRIMP COCKTAIL** **GF** **14**  
 5 jumbo shrimp + horseradish cocktail sauce + lemon
- WINGS** **5 FOR 9 / 10 FOR 15**  
 Choose buffalo, honey bourbon, bbq, or tangy peach bbq + carrots + celery + ranch or bleu cheese
- STUFFED 'SHROOMS** **12**  
 Hand breaded jumbo mushrooms + herb cream cheese center + creamy horseradish sauce

## SALADS

- ICEBERG WEDGE** **GF** **8**  
 Wedge + cherry tomato + bleu cheese crumbles + bleu cheese dressing + bacon + balsamic reduction  
**ADD CHICKEN 4 / ADD SALMON 6**
- COBB** **GF** **HALF 10 FULL 14**  
 Romaine lettuce + bleu cheese dressing + grilled chicken + cherry tomatoes + avocado + diced hard boiled egg + red onion + bacon + bleu cheese crumbles + zucchini nut bread
- GRILLED SALMON** **HALF 10 FULL 14**  
 Spring mix + balsamic vinaigrette + sliced strawberries + spicy sweet pecans + goat cheese crumbles + grilled salmon + asparagus + crispy potato straws + zucchini nut bread

- HARVEST APPLE SALAD** **HALF 10 FULL 14**  
 Mixed greens + pink lady apples + candied pecans + goat cheese + herb chicken + lemon herb vinaigrette

- SOUTHERN FRIED** **HALF 9 FULL 13**  
 Spring mix + honey mustard vinaigrette + diced fried chicken + hard boiled egg + candied bacon + spicy sweet pecans + red and green bell peppers + zucchini nut bread

- CHICKEN SALAD PLATE** **10**  
 Herb chicken + grapes + candied pecans + celery + pink lady apples + creamy dressing + mixed greens + served with fresh fruit + zucchini nut bread

- DRESSINGS**  
 Lemon Herb Vinaigrette / Bleu Cheese / Balsamic Vinaigrette / Honey Mustard / Ranch / Chipotle Ranch / Caesar / Red French

## CHEF'S FAVORITES

- ADD A HOUSE OR CAESAR SALAD 3**
- CHICKEN & NOODLES** **12**  
 Flavorful broth with chicken + carrots + celery + herbs + homestyle egg noodles + served over Yukon gold mashed potatoes + green beans
- CHICKEN PARMESAN** **14**  
 Parmesan breaded Miller's chicken breast + marinara + fettucini + provolone + Parmesan
- FISH 'N' CHIPS** **13**  
 Fried Cod Fillets + house tartar sauce + fries + coleslaw + lemon
- PRIME MANHATTAN** **15**  
 Sliced prime rib topped with au jus + toasted hoagie roll + green beans + Yukon gold mashed potatoes
- CAJUN CHICKEN FETTUCCINE** **14**  
 Fettuccine pasta + creamy cajun Alfredo + bell pepper mix + oven dried tomatoes + green onions + blackened chicken breast
- MEATLOAF** **13**  
 Housemade blend of beef and pork + red peppers + onion + bacon jam + grainy honey mustard

## SIGNATURE DISHES

Served with choice of two sides + dinner bread. Grindstone Public House proudly serves naturally raised Angus beef that is hormone-free, antibiotic-free, and source-verified.

- BABY BACK RIBS** **GF** **HALF RACK 16 / FULL RACK 23**  
 15 spice dry rub + choose your sauce: bbq / tangy peach bbq / honey bourbon

## STEAKS + CHOPS

- Served with an herb butter
- SIRLOIN** **GF** **6 OZ. FOR 16 / 8 OZ. FOR 20**
- FILET MIGNON** **GF** **8 OZ. FOR 28**
- NEW YORK STRIP** **GF** **12 OZ. FOR 26**
- APPLE STUFFED PORK CHOP** **GF** **12 OZ. FOR 18**

- HONEY BOURBON CHICKEN** **15**  
 Miller Amish chicken + pepper jack cheese + bacon + honey bourbon sauce + fried onion straws
- BOURBON GLAZED SALMON** **GF** **21**  
 Pan seared Atlantic salmon + bourbon glaze

**PRIME RIB** **GF**  
 Served Friday-Sunday after 2 pm  
 • Rosemary crusted + house roasted + au jus + horseradish cream  
 10 OZ. FOR 22 / 12 OZ. FOR 25 / 16 OZ. FOR 30

## BURGERS

Served with a choice of one side. Sub a Gluten-free bun for 2. Grindstone Public House burgers are antibiotic free and from a signature grind of chuck and brisket

- CLANCY'S TOPPER** **9**  
 Double stacked burgers + American cheese + shredded lettuce + house tartar sauce + double decker bun
- GUACAMOLE BOMB** **13**  
 Double stacked burgers stuffed with house made guacamole + bacon + pepperjack cheese + house made salsa + brioche bun
- BISON BURGER** **15**  
 Farm raised bison + caramelized onion + bleu cheese crumbles + bacon jam + brioche bun

- DOUBLE CHEESEBURGER** **11**  
 Double stacked burgers + choose your cheese + dijonaise + brioche bun  
**ADD A FRIED EGG OR BACON 2**
- MORNING GLORY** **13**  
 Double stacked Tyner Ponds pork burgers + cheddar + fried egg + potato sticks + bacon + side of maple syrup
- IMPOSSIBLE BURGER** **V** **13**  
 Impossible to tell it's not meat, an all natural, plant based burger + Violife Vegan Cheese + JUST Chipotle Mayo + garden

## SANDWICHES

Served with choice of one side. Sub a Gluten-Free Bun for 2

- INDIANA PORK TENDERLOIN** **11**  
 Premium center cut + hand breaded or grilled + lettuce + tomato + pickle + brioche bun
- REUBEN** **13**  
 Corned beef + sauerkraut + Swiss cheese + thousand island + marble rye
- CUBAN** **13**  
 Tyner Pond Farms pulled pork + shaved ham + Swiss cheese + dijonaise + pickles + French hoagie roll

- GPH CLUB MELT** **11**  
 Shaved ham + shaved turkey + bacon + Swiss cheese + American cheese + side of honey mustard + French hoagie roll + lettuce + tomato
- PICKLE BRINED FRIED CHICKEN SANDWICH** **12**  
 Pickle brined buttermilk fried chicken + bacon + cheddar cheese + ranch + brioche bun
- PULLED PORK SANDWICH** **13**  
 Tyner Pond Farms pulled pork + topped with house made coleslaw + brioche bun + choose your bbq sauce: bbq / tangy peach bbq / honey bourbon

## DESSERTS

- SIX LAYER CHOCOLATE CAKE** **7**  
 Decadent ganache icing + a scoop of Graeter's Vanilla Bean Ice Cream
- COFFEE CARAMEL CRÈME BRÛLÉE** **GF** **6**  
 Smooth custard + rich caramel + coffee notes + hard caramel topping
- SUGAR CREAM PIE** **6**  
 Butter, sugar, and cream + light and flaky crust + homemade at My Sugar Pie in Zionsville
- BOURBON BREAD PUDDING** **7**  
 Topped with Graeter's Vanilla Bean Ice Cream + bourbon caramel sauce

## SIDES

Served a la carte starting at 3. Caesar salad / house salad / French fries / sweet potato fries / chef's vegetable / fresh fruit / baked potato (loaded add 2) / Yukon gold mashed potatoes / green beans / coleslaw / mac-n-cheese

**LUNCH SPECIALS**  
 Served 11am - 4pm

**SOUP + SALAD COMBO** **10**  
 House Salad + Bowl of Soup

**LUNCH RIB PLATTER** **GF** **12**  
 1/2 Rack BBQ Ribs, French Fries, Coleslaw  
 Choose your sauce:  
 BBQ / Tangy Peach BBQ / Honey Bourbon

\* Please tell your server if you have any dietary restrictions. Consuming raw or undercooked foods may increase risk of foodborne illness. **GF** = Gluten Free **V** = Vegan

**LOCAL FARMS + PURVEYORS** MILLER POULTRY FARM + TYNER POND FARMS + MY SUGAR PIE + NOBLE COFFEE + TRIPLE XXX ROOT BEER + PIAZZA PRODUCE