

VAT & BARREL

Indiana crafted wine, beer, spirits and food

APPETIZERS

Braided Pretzel with Beer Cheese	8
Crispy Ribs	10
Fried Green Tomatoes w/ creamy horseradish sauce ***LIMITED TIME ONLY***	8
Fried Mac & Cheese Brisket Bites w/ white BBQ sauce (3 bites)	6
Marinated Olives and Peppers	8
Roasted Garlic Hummus served with pita bread and vegetable sticks	8
Shrimp "Flight" (6 shrimp, 3 ways)	9

SOUPS

***Ask your server about our Weekly Soup Specials 8

DIPS

Your Choice of ANY 3	12
Spinach Artichoke: parmesan, spinach, artichoke	7
Shrimp: cheese, shrimp, green onions, smoked paprika	8
Smoked Salmon Mousse: whipped smoked salmon, cream cheese, fresh dill	10

SALADS (add grilled chicken \$3)

Classic Caprese: tomato, fresh mozzarella, fresh basil, olive oil, balsamic reduction	9
Cobb: romaine, bleu cheese, hard-boiled egg, avocado, bacon crumbles, grilled chicken	12
Classic Caesar: romaine, shaved parmesan, herbed croutons, house-made Caesar dressing	9
Summer Berry: Boston lettuce, fresh berries, walnuts, goat cheese, balsamic dressing	10

FLATBREADS

BBQ chicken: mozzarella, parmesan, bacon, peppers, caramelized onions, white BBQ drizzle	12
Roasted garlic cream sauce: sliced jalapenos, caramelized onions, bacon, gruyere	12
Marinara: cherry tomato, fresh mozzarella, herb pesto	9

SANDWICHES served with chips or fries

Smoked Brisket Cheese Steak with onions and peppers on an artisan bun	9
Pulled Pork on hoagie bun	9
Reuben	12

CHARCUTERIE

Meat and cheese board serving 2-4 people	25
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DESSERT

Crème Brulee	9
Chocolate Lava Cake w/ Red Wine Ganache	9
New York Style Cheesecake: caramel sauce, chocolate ganache, or fresh berries	9
Dessert Flight (smaller portions of 3 desserts)	14

(Seafood, shellfish, and nuts are used in our kitchen. If you have allergy concerns, please advise your server. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.)