

## Starters

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- Mini Texas Tacos with Fire Roasted Indiana Sweet Corn Relish, Chipotle Crème and Fresh Cilantro 8*
- Story Inn's Creamy Artichoke Dip with Lemon Gremolata and Homemade Crackers 9*
- Pan Seared Jumbo Lump Crab Cake with Citrus Salad and Orange-Tarragon Aioli 10*
- Local Tomato and Capriole Farms Goat Cheese Stack with Balsamic Reduction and Lemon Infused Oil 9*

## Soups

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- Local Watermelon Gazpacho with Blueberry Pico 5*
- Sweet Corn Bisque garnished with Fried Basil and Peppadew Oil 5*

## Salads

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- Grilled Peach and Herbed Goat Cheese Salad with Candied Pecans,  
Good Life Farms Mixed Greens and White Balsamic Vinaigrette 7*
- Classic Caesar Salad with Shaved Parmesan and Garlic Croutons 7*
- Good Life Farms Mixed Greens Salad with Crisp Bacon Lardon,  
Local Grape Tomatoes, Julienne Red Onion, Avocado and Sherry Dijon Vinaigrette 7*

## Entrees

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- Pan Seared East Coast Scallops with Sundried Tomato Polenta and Parsley-Caper Relish 28*
- Indiana Free Range Staller Chicken Breast with White Bean, Sweet Corn and  
Okra Succotash and Roasted Red Bell Pepper Coulis 25*
- Certified Black Angus Beef Filet and Local Heirloom Tomato Slices with Crispy Horseradish Frites and Chive Oil 26*
- Pan Seared Mediterranean Chickpea Cake with Kalamata Olives, Local Grape Tomatoes, Cucumber, Red Onion and  
Crumbled Feta Cheese garnished with Toasted Pita Crisps, Lemon Yogurt Drizzle and Chive Oil 20*
- Fischer Farms Bone-in Pork Chop with Green Tomato Jam, Jalapeno Corn Bread Pudding and Sweet Chili Oil 26*

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In addition to what we can grow in our gardens this menu features the following farms:

Capriole Goat Cheeses Greenville, IN  
Fischer Farms Jasper, IN



Good Life Farms Eminence, IN  
Schacht Farm Bloomington, IN