

PREVIEWS

SHORT RIB EGG ROLL 18

Wasabi aioli, house kimchi, radish

WAGYU CORN DOGS 17

Blue corn meal, yellow tomato ketchup, pickled mustard seed

MEAT + CHEESE 22

Chef's selection charcuterie, select cheeses, pickled vegetable, cracker, jam, nuts

DUCK MEATBALLS 17

Maple Leaf Farms, citrus maple miso sauce, chili cashew crumble, scallion, spicy ranch

MUSHROOM TOAST 17

Sugar Creek Mushroom Farm, roasted mushroom duxelles, pickled mushroom, Calabrian chili goat cheese spread, grilled ciabatta, truffle oil, white balsamic syrup (VG)

CRISPY PORK BELLY 16

Nueske's pork belly, compressed soy cured pineapple, avocado purée, honey balsamic agrodolce

SHRIMP COCKTAIL 18

Black tiger shrimp, chili sauce, horseradish, sambal, mustard, grilled lemon, basil aioli (GF)

OYSTERS 18

Half dozen half shell, seasonal mignonette, house hot sauce (GF)

Let us host your next event in one of our Private Event Spaces

The Chef's Study located upstairs with a large window facing downtown Plainfield, perfect for parties of 14 or less

The Parlor located upstairs, great for larger parties with capacity of 24 seated and 40-50 standing. This space features a TV with HDMI hookup, private bar and is attached to our rooftop dining area, also available for events during warmer months

Email info@kellerhuff.com for all event inquiries

GREENS

ROMAINE WEDGE 9

Grilled, Caesar style, crispy chickpea, pickled red onion, Asian pear (GF/VG)

PREWITT SALAD 9

All the lettuce, shredded kale, crispy chickpea, roasted cherry tomato, farro, Italian cheese blend, buttermilk basil vinaigrette (VG)

BEET SALAD 9

Roasted + pickled heirloom beets, seasonal citrus, Risin' Creek Creamery goat cheese basil mousse, watercress + arugula blended greens, candied pistachio, popcorn chip, orange ginger emulsion (VG)

V=Vegan; VG=Vegetarian; GF=Gluten Free

the PREWITT restaurant + lounge

121 west main street
Plainfield, Indiana 46168
prewittdining.com

MAIN FEATURES

please inform server of dietary restrictions

BEEF SHORT RIB 36

Legacy Maker Farms, butterscotch bbq, crispy polenta, tallow poached carrot, snap beans

Suggested pairing: Dona Paula 1350

DRY AGED BOLOGNESE PASTA 26

Trottolo pasta, dry aged beef, smoked bleu cheese, fire roasted tomato sauce, grilled ciabatta

vegetarian option available

Suggested pairing: Ratti Barolo

HALF ROASTED CHICKEN 28

Half chicken, ranch dust, fancy Italian kale, truffled mash, PBR beer cheese fondue, bacon jam

Suggested pairing: PBR

ORA KING SALMON 38

Grilled fennel and potato hash, roasted kale, sauce gribiche, fennel pollen

Suggested pairing: Gimlet's Island

PAN ROASTED GRAND BANKS

SWORDFISH 38

Shaved brussels, lemon confit fingerling potatoes, capers, garlic, saffron citrus butter, honey balsamic reduction (GF) **blackened 3**

Suggested pairing: Unshackled Sauvignon Blanc

DUCK PORCHETTA 32

Maple Leaf Farms, tea smoked duck porchetta, roasted squash purée, charred broccolini, pomegranate sherry gastrique, pistachio gremolata

Suggested pairing: Argyle Pinot Noir

TRI TIP STEAK 38

Fischer Farms tri tip, medium rare, grilled onions, bok choy, honey soy emulsion, chimichurri, truffled mash

Suggested pairing: Pine Ridge Cabernet

PAN ROASTED SEITAN 28

Toasted citrus farro, broccolini, chipotle sweet potato purée, crispy root veggies (V)

LAMB SHANK 36

Saffron hibiscus braised, white bean, chorizo, watercress, flatbread

Suggested pairing: Seghesio Old Vine

PORK PORTERHOUSE 36

Brown sugar brine, bourbon mustard glaze, brussels, sweet potato chipotle purée (GF)

Suggested pairing: 121 Old Fashioned

ROYALE WITH CHEESE 22

Dry aged beef patty, Breadworks potato roll, tulip tree trillium cheese, jalapeno bacon jam, pickled onion, sunny farm egg, shrettuce, black garlic aioli

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENJOY DESSERT OR AFTER DINNER DRINKS IN OUR LOUNGE

CREDITS

FOIS GRAS FRIED BISCUITS 9

Fried biscuits, five spice apple butter, cardamom cream, white port reduction

STICKY FOOT 9

Date bread pudding, whisky anglaise, caramel corn ice cream (VG)

SOUR PATCH PIE 9

Raspberry meringue, candy, butter crust (VG)

CHOCOLATE PEANUT BUTTER CUP 9

Cocoa nib, peanut butter mousse, chocolate glaze (VG)

CHEF'S TRIO OF ICE CREAM 9

House made ice cream of various flavors (VG)

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HOT DRINKS

ESPRESSO SHOT 3

ESPRESSO DOUBLE SHOT 6

BOLD COFFEE 3

WHITE COFFEE 4

CAFÉ MOCHA 5

CAPPUCCINO 5

FRENCH VANILLA 4

CAFÉ LATTE 5

CHOCOLATE ESPRESSO 3

HOT CHOCOLATE 3

Menu by Chef Ricky Hatfield – Winter 2023

LUNCH MENU

CHEF'S SEASONAL SOUP 8

CHICKEN BUCATINI PASTA 19

Herbs De Provence marinated local chicken breast, spicy fire roasted tomato sugo, Italian cheeses, basil caper pistou, grilled bread

CBR SANDWICH 17

Chicken, bacon jam, ranch fondue, shrettuce, pretzel roll, fries on side

BBQ SHORT RIB SANDIE 22

Crispy onion, spicy cukes + onion, pickled mustard seed, pretzel roll, fries on side

THE GODFATHER 19

All the Italian meats, provolone, tomato, onion, shrettuce, pepper relish, basil aioli, Italian roll, fries on side

PAN ROASTED ORA KING
SALMON 25

Broccolini, toasted farro, sesame citrus emulsion

ROYALE WITH CHEESE 22

Dry aged beef patty, Breadworks potato roll, tulip tree trillium cheese, jalapeno bacon jam, pickled onion, sunny farm egg, shrettuce, black garlic aioli, fries on side

WAGYU CORN DOGS 17

Blue corn meal, yellow tomato ketchup, pickled mustard seed

INFAMOUS CHICKEN WINGS 18

Five spice brine, crispy, citrus maple miso or spicy garlic buffalo, spicy ranch or smoky bleu cheese

PARLOR FRIES 10

Chef's dry rub, choice of two sauces: black garlic aioli, yellow tomato ketchup or ranch

GREENS

ROMAINE WEDGE 9

Grilled, Caesar style, crispy chickpea, pickled red onion, Asian pear (GF/VG)

PREWITT SALAD 12

All the lettuce, shredded kale, crispy chickpea, roasted cherry tomato, farro, Italian cheese blend, buttermilk basil vinaigrette (VG)

Add protein for 7: steak; chicken; shrimp; salmon

BEET SALAD 9

Roasted + pickled heirloom beets, seasonal citrus, Risin' Creek Creamery goat cheese basil mousse, watercress + arugula blended greens, candied pistachio, popcorn chip, orange ginger emulsion (VG)

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BRUNCH MENU

SHRIMP AVOCADO TOAST 19

Shrimp + poblano ceviche, avocado mousse, grapefruit, lemon aioli, sourdough, pepper cress salad

BREAKFAST SANDIE 20

Sunny side eggs, applewood smoked bacon, pepper lettuce, Tulip Tree Trillium cheese, honey sriracha, black garlic aioli, crispy breakfast potatoes on side

LOX WAFFLE 18

Everything waffle, balmoral smoked salmon, Calabrian chili cream cheese, pickled onion, crispy capers, cured egg yolk

BEES + GEES 16

Buttermilk lavender biscuits, chorizo sausage gravy, pickled red onion

STEAK + EGGS 26

Local steak, medium rare, crispy breakfast potatoes, grilled onions, sunny eggs, house steak sauce

PASTRY BASKET 14

Local pastries, jam, butter

CHEF'S OMELET 15

Chef's omelet of the day, his style

GREEN EGGS & 'HAM' 22

Smoked porterhouse chop, butter beer glazed, wilted pepper cress, crispy potatoes, two sunny side eggs

BREAKFAST AT TIFFANY'S 15

Stuffed French toast, maple syrup, fresh berries (VG) **add sausage or bacon for 4**

MEAT + CHEESE 22

Chef's selection charcuterie, select cheeses, pickled vegetable, cracker, jam, nuts

ROYALE WITH CHEESE 22

Locally raised dry aged beef patty, Breadworks potato roll, tulip tree trillium cheese, jalapeno bacon jam, pickled onion, sunny farm egg, shrettuce, black garlic aioli, fries on side

CHICKEN WINGS 18

Five spice brine, crispy, citrus maple miso or spicy garlic buffalo, spicy ranch or smoky bleu cheese

A LA CARTE

FARM EGG 3

FRUIT BOWL 8

SAUSAGE OR BACON 8

CRISPY BREAKFAST POTATOES 7

DANISH 7

CROISSANT 6

MUFFIN 6

TOAST+JAM+BUTTER 6

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HOT DRINKS

ESPRESSO SHOT 3

ESPRESSO DOUBLE SHOT 6

BOLD COFFEE 3

WHITE COFFEE 4

CAFÉ MOCHA 5

CAPPUCCINO 5

FRENCH VANILLA 4

CAFÉ LATTE 5

CHOCOLATE ESPRESSO 3

HOT CHOCOLATE 3

**TRY OUR HOUSE BLOODY MARY AND MIMOSAS.
ADD A BOTTLE OF BUBBLES FOR \$35**

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