

## 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](mailto: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](http://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

## LUNCH MENU

CHEF'S SEASONAL SOUP 6  
SOUP + SALAD 14

CHICKEN BUCATINI PASTA 17  
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 PULLED SHORT RIB SANDIE 18  
Crispy onion, spicy cukes + onion, pickled mustard  
seed, pretzel roll, fries on side

THE GODFATHER 18  
All the Italian meats, provolone, tomato, onion,  
shrettuce, pepper relish, basil aioli, Italian roll, fries  
on side

PAN ROASTED ORA KING  
SALMON 19  
Broccolini, toasted farro, sesame citrus emulsion

ROYALE WITH CHEESE 19  
Dry aged beef patty, 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 WINGS 18  
Five spice brine, crispy, citrus maple miso or spicy  
garlic buffalo, spicy ranch or smoky bleu cheese

PARLOR FRIES 9  
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,  
Risn' Creek Creamery goat cheese basil mousse,  
watercress + arugula blended greens, candied  
pistachio, popcorn chip, orange ginger emulsion  
(VG)

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## BRUNCH MENU

### BREAKFAST AT TIFFANY'S 15

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

### BEES + GEES 16

Buttermilk lavender biscuits, chorizo sausage gravy, pickled red onion

### BREAKFAST SANDIE 19

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

### CHEF'S OMELET 15

Chef's omelet of the day, his style

### PASTRY BASKET 14

Local pastries, jam, butter

### SHRIMP AVOCADO TOAST 19

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

### LOX WAFFLE 18

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

### STEAK + EGGS 24

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

### GREEN EGGS & 'HAM' 22

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

### MEAT + CHEESE 22

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

### ROYALE WITH CHEESE 19

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

### INFAMOUS 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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