

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 FLATBREAD 15

Sugar Creek Farm mushrooms, braised leeks, Risin' Creek Creamery goat cheese, basil caper pistou (VG)

CRISPY BURRATA 15

Fire roasted tomato sugo, basil caper pistou, grilled bread

TUNA TAR-TACOS 18

Hawaiian Big Eye tuna, cabbage, chili honey pineapple, soy molasses, radish, wasabi pea puree, petite cilantro, crispy corn tortilla

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 + THINGS

ROMAINE WEDGE 9

Baby Romaine Caesar, 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)

ELOTE SALAD 11

Blend of kale, radicchio + lettuces tossed in chipotle lime ranch, roasted corn, pimento, avocado, cotija cheese (GF/VG)

GRILLED WATERMELON + FETA 9

Tajin, mint vinaigrette, toasted pumpkin seed (GF/VG)

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

the PREWITT restaurant + lounge

121 west main street
Plainfield, Indiana 46168
prewitt dining.com

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

Dinner Menu – Spring 2023

MAIN FEATURES

please inform your server of dietary restrictions

BEEF SHORT RIB 36

Legacy Maker Farms, butterscotch bbq, roasted corn arancini, summer succotash, roasted tallow fries

Suggested pairing: Dona Paula 1350

LAMB MEATBALL PAPPARDELLE 29

Viking Lamb seasoned meatball, Nicole Taylor's pappardelle, orange mint pistou, roasted mushroom, brown butter peas, shaved Manchego cheese

vegetarian option available

Suggested pairing: Argyle Pinot Noir

HALF ROASTED CHICKEN 28

Miller Family Farms half chicken, ranch dust, fancy Italian kale, truffled mash, PBR beer cheese fondue, jalapeño bacon jam

Suggested pairing: PBR

DUCK MEATLOAF 34

Maple Leaf Farms, kimchi BBQ, miso roasted cabbage, truffle mashed potato, chili cashew crumble, scallion

Suggested pairing: Santa Margherita Pinot Grigio

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

ORA KING SALMON 38

Pan roasted New Zealand farmed king salmon, sweet pea basil risotto, dilly carrot, citrus crème fraiche, burnt orange chickpea gremolata (GF)

Suggested pairing: Gimlet's Island

TRI TIP STEAK 38

Fischer Farms tri tip, medium rare, bok choy, smoked cherry tomato soy jam, petite corn, roasted mushroom bleu cheese spoonbread

Suggested pairing: Pine Ridge Cabernet

CAULIFLOWER STEAK 26

Miso roasted sliced cauliflower, radicchio golden raisin compote, summer squash, whipped sweet potato, sugar snap peas, shoots (V/GF)

Suggested pairing: Frank Family Chardonnay

AHI TUNA 38

Grilled rare Hawaiian Big Eye tuna, wasabi pea emulsion, roasted scallion rice cake, mirin pickled veggies, crispy cheddar leeks, pea crumble, soy molasses

Suggested pairing: El Diablo

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, potato roll, Tulip Tree trillium cheese, jalapeño bacon jam, pickled onion, sunny egg, shrettuce, black garlic aioli

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ENJOY DESSERT OR AFTER DINNER DRINKS IN OUR LOUNGE

CREDITS

FOIS GRAS FRIED BISCUITS 9

Dillman's five spice apple butter, cardamom cream, white port reduction, apple chips

CHEF'S SEASONAL CHEESECAKE 9

Ask your server for today's selection

SOUR PATCH PIE 9

Dehydrated raspberry meringue, candy, butter crust (VG)

CHOCOLATE PEANUT BUTTER CUP 9

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

STICKY FOOT 9

Caramel date bread pudding, whisky anglaise, house made caramel corn ice cream (VG)

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20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

Spring 2023

LUNCH MENU

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MUSHROOM FLATBREAD 14

Sugar Creek Farm mushrooms, braised leeks, Risin' Creek Creamery goat cheese, basil caper pistou (VG)

SHRIMP CEVICHE TOSTADA 16

Black tiger shrimp, poblano, red onion + tomato ceviche, shredded cabbage blend, avocado, cilantro lime crema, tajin, radish, crispy corn tostada

WAGYU CORN DOGS 17

Blue corn meal, yellow tomato ketchup, pickled mustard seed

PARLOR FRIES 9

Chef's dry rub seasoned fries, choice of two sauces: black garlic aioli, yellow tomato ketchup, ranch, spicy ranch bleu cheese or garlic tzatziki

GET 'EM TO THE GREEK FRIES 15

Seasoned fries, gyro spiced ground Viking Lamb, tomato cucumber red onion relish, roasted garlic tzatziki sauce, feta cheese

CHICKEN BUCATINI PASTA 17

Brined chicken breast, spicy fire roasted tomato sugo, Italian cheeses, basil caper pistou, grilled sourdough

SHRIMP PROVENÇAL PAPPARDELLE 17

Black tiger shrimp, fresh basil, summer squash, Mediterranean olive mix, fire roasted tomato, garlic white wine butter sauce

CHICKEN SANDWICH 17

Herbs De Provence marinated chicken breast, jalapeño bacon jam, ranch fondue, shrettuce, pretzel roll, fries on side

SHORT RIB GRILLED CHEESE 16

Black garlic Texas toast, pimento cheese, Tulip Tree trillium cheese, BBQ short rib, spicy pickled cukes + onions, fries on side

LAMB FETA BURGER 19

Ground Viking Lamb blended with feta + gyro spice, olive tapenade, shredded kale, fresh tomato, roasted garlic tzatziki, pretzel roll, fries on side

DUCK MEATBALL BÁNH MI 16

Maple Leaf Farms ground duck meatballs, French hoagie roll, mirin pickled veggies, orange chickpea mint crumble, wasabi aioli, shredded cabbage, cilantro, jalapeño, fries on side

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

INFAMOUS WINGS 18

Eight crispy jumbo wings, five spice pickle brine, choice of citrus maple miso or spicy garlic buffalo, served with spicy ranch or bleu cheese

GREENS + THINGS

CHEF'S SEASONAL SOUP 6

SOUP + SALAD 14

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

ROMAINE WEDGE 9

Baby Romaine Caesar, crispy chickpeas, pickled red onion, Asian pear (GF/VG)

ELOTE SALAD 11

Kale + radicchio + lettuces, chipotle lime ranch, roasted corn, pimento, avocado, cotija cheese (GF/VG)

GRILLED WATERMELON + FETA 9

Tajin, mint vinaigrette, toasted pumpkin seed (GF/VG)

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BRUNCH MENU

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BREAKFAST AT TIFFANY'S 15

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

BEES + GEES 16

Buttermilk lavender biscuits, chorizo sausage gravy, pickled red onion **add a farm egg +3**

PREWITT PROPER BREAKFAST 18

Two eggs, breakfast sausage, applewood smoked bacon, roasted cherry tomato + local mushrooms, breakfast potatoes (GF)

BREAKFAST SANDIE 19

Sunny side eggs, applewood smoked bacon, pepper lettuce, trillium cheese, watercress dressed with honey sriracha, black garlic aioli, crispy breakfast potatoes on side

BANANAS FOSTER PANCAKES 15

Lemon curd, brown sugar rum sauce, honey rum butter, fresh banana, plantain chips
add sausage or bacon for +4

CHEF'S OMELET 15

Chef's omelet of the day, his style

CHICKEN CHILAQUILES 15

Crispy corn tortilla chips, pulled chicken, salsa verde, cilantro lime crema, cotija cheese, sunny up eggs, radish (GF)

SHRIMP AVOCADO TOAST 16

Shrimp + poblano ceviche, avocado mash, grapefruit, lemon aioli, grilled sourdough, shredded cabbage blend

LOX WAFFLE 18

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

GREEN, EGGS + HAM 22

Fischer Farms smoked bone in pork chop, butterscotch root beer glazed, French green beans, crispy potatoes, two sunny side eggs

STEAK + EGGS 24

Local tri tip steak, medium rare, crispy breakfast potatoes, crispy onions, sunny side eggs, house steak sauce

OYSTERS 18

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

MUSHROOM FLATBREAD 15

Sugar Creek Farm mushrooms, braised leeks, Risin' Creek Creamery goat cheese, basil caper pistou (VG) **add a farm egg +3**

MEAT + CHEESE 22

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ROYALE WITH CHEESE 19

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INFAMOUS WINGS 18

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A LA CARTE

FARM EGG 3

FRUIT BOWL 8

SAUSAGE OR BACON 8

CRISPY BREAKFAST POTATOES 7

PANCAKE 7

HOUSE MADE DANISH 6

CINNAMON ROLL buttered popcorn icing 6

HOUSE MADE MUFFIN 6

TOAST+JAM+BUTTER 6

TRY OUR HOUSE BLOODY MARY

AND MIMOSAS

ADD A BOTTLE OF BUBBLES FOR \$35

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