



TAXMAN BARGERSVILLE

Gastropub + Brewery

BRUNCH

WAHOO*: pan-seared, poached egg, arugula, sundried tomato salad, red pepper vin 27

AVOCADO TOAST*: guacamole, 2 eggs, mango pineapple pico, arugula, sourdough (V) 14

PULLED PORK BENEDICT*: fischer farms pork, poached eggs, chipotle hollandaise, corn bread 17

BREAKFAST FRITES*: 2 eggs, sausage gravy, bacon crumbles, Hop Audit beer cheese, elote crema 15

BREAKFAST TACOS*: egg, guacamole, elote, mango pineapple pico, queso fresco, flour tortilla (V) 14

APPLE CARAMEL FRENCH TOAST*: apple, crème anglaise, spiced banana crumble, caramel (V) 15

CLASSIC BREAKFAST*: 2 eggs, bacon or sausage, biscuit or frites, grits or fruit 14

COUNTRY FRIED STEAK*: fischer farm beef, eggs, sausage gravy, frites 16

HOUSE SPECIALITY SAUCES* .50

garlic aioli, mild or spicy fancy, curry ketchup, Qualified mustard, mild or spicy bbq, frisco

SANDWICHES + FRITES

FRIED CHICKEN*: local free-range chicken, cheddar, bacon, egg, chipotle honey 17

PORK TENDERLOIN*: fischer farms pork, lettuce, tomato, pickled onion, pickle, dijonaise 14

FRONTYARD BURGER*: fischer farm beef, fresh mozzarella, roasted tomato jam, arugula, aioli 16

BARGERSVILLE BURGER*: fischer farms beef, cheddar, swiss, frisco sauce, onion straw 15

PULLED PORK*: fischer farms pork, Deduction bbq, egg, onion straw, elote crema 15

SANDWICH UPGRADES

bacon	3	veggie patty	0
avocado	3	gluten free	3
fried egg	2	onion straw	2

FRITES SUBSTITUTIONS

house salad	3	seasonal veg	3
seasonal salad	4	mac & cheese	4
loaded frites	4		

BRUNCH LIBATIONS

MICHELADA | malty, spicy 7
bloody mary mix, Deduction dubbel

BEERMOSA | floral, bubbly 7
orange juice, Exemption tripel

MILK 3

MIMOSA | fruity, bubbly 7
orange juice, champagne

TINKER COFFEE | conduit blend 3
locally roasted in Indianapolis

ORANGE JUICE 3

SALADS

+ Chicken 5 / *Salmon 7 / Scallops 10

HOUSE: mixed greens, goat cheese, cranberries, spiced pecans, balsamic vin (GF|V) 8 | 14

SUMMER: arugula, goat cheese, cucumber, tomato, pickled onion, red pepper vin (GF|V) 9 | 15

SEASONAL: mixed greens, watermelon, fresh mozzarella, haricot vert, berry vin (GF|V) 9 | 15

A LA CARTE

Bacon (GF)	4	Liege Waffle (V)	4
Sausage (GF)	4	Biscuit (V)	3
Sausage Gravy	4	Fruit (GF V)	4
Egg* (GF)	2	Cheese Grits (GF)	4
Belgian Frites	4		

GF – Gluten Free, V – Vegetarian, VG – Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Gratuity of 20% will be added to all parties of 8 or more. Outside desserts will incur a minimum of a \$25 fee.