

BREAKFAST

Saturday 8am-3pm

Sunday 8am-3pm

PLATES

THE ROADHOUSE HEFTY \$12.50

3 eggs served how you like with hashbrowns, toast or biscuit, and your choice of bacon (3 slices) sausage (2 pieces) or country ham & 2 pancakes or French toast

COMFORT \$8

2 Flaky biscuit or croissant smothered in a house made savory gravy

BREAKFAST BOWL \$9

3 eggs scrambled with bacon or sausage, hashbrowns, diced onions, peppers and cheese. served with a biscuit or toast

RICH \$7

Cheesy hash brown potatoes, slivered onion, bell peppers baked into a rich casserole

SWEET \$8

3 Fluffy griddle cakes, served with hashbrowns, bacon or sausage, your choice of apple butter, seasonal preserves, or maple syrup



HOS

ROASTING CO.

Muffin

\$4

Danish

\$3.50

Coffee

Cinnamon Roll

\$4

Seasonal Pastry (When Available) \$4

KIDDOS RISE N' WITH

THE SUN

Little Classy \$6

A farm fresh egg made to order with a slice of bacon or sausage ,hashbrowns, and your choice of toast or biscuit

Small Comforts \$5

1 flaky biscuit or croissant smothered in our house made sausage gravy

Cozy Creation \$5

Creamy grits or hearty oats topped with up to 3 of our Savory or Sweet options

Sweet N' Short \$5

2 of our golden fluffy griddle cakes dressed up however you like served with hashbrowns.

OMELETS

WESTERN OMELET \$10

Chopped tomatoes, ham, onions, and cheddar cheese served with hashbrowns and toast or biscuit

THE MEATHOUSE OMELET \$12

Bacon, sausage, ham and steak with your choice of cheese. Served with hashbrowns and toast or biscuit

VEGGIE OMELET \$10

Peppers, tomatoes, mushrooms and cheese. Served with hashbrowns and toast or biscuit.

Pancake Toppings:

- Maple syrup
- Seasonal Preserves
- Peanut Butter
- Chocolate syrup
- Caramel syrup

Savory:

- Onions
- Mushrooms
- peppers
- cheese
- bacon or sausage

Sweet:

- Apple Butter
- Seasonal preserves
- creamed corn
- Maple Syrup
- Caramel Syrup

DRINKS

Tea Soda Milk Juice

A LA CARTE

(1) EGG	\$1.50
(3) BACON	\$2.00
(2) SAUSAGE PATTIES	\$2.00
(2) TOAST	\$1.50
(1) BISCUIT/CROISSANT	1.50
(1) PANCAKE	\$1.50
(1) COUNTRY HAM	\$3.50
(2) FRENCH TOAST	\$3.00
HASHBROWNS	\$3.00

*Any dietary, allergies, or restrictions should be addressed with your server

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness

**DINNER
MENU**
EST 2024



**OPENING
HOURS**

MON - THURS
4pm - 9pm

FRI - SAT
8 am - 10 pm

SUN
8 am - 9 pm

FIRST THINGS FIRST

PICKLE SPEARS \$7

Fried dill pickle spears served with house made ranch.

CURDS \$8

Cheese curds fried to perfection in a light beer batter.

PRETZEL NUGGETS \$8

Nuggets made of pretzel goodness served with a choice of beer mustard or creamy cheese sauce.

FIRST N LAST WINGS

Perfectly seasoned wings served naked or all dressed up.

Buffalo, Smokey BBQ, Sweet or Beer Mustard

half: \$9 full \$18

ENTREES

All entrees served with warm rolls, honey butter, and your choice of two sides!

SALMON \$23

A mild Cajun blend with mixed herbs and spices.

Maple bourbon glaze, BBQ sauce, Honey or Citrus glaze

CHARRED HEN \$19

A tenderized, pesto marinaded chicken breast chargrilled filled with a Greek Smoky flavor.

Maple glaze, BBQ sauce, Honey or Beer Mustard

ROADHOUSE CHOP \$25

Thick cut smoked bone in pork chop and served with a sweet and spicy sauce.

BEEF STROGANOFF \$24

Choice chateau cut of the beef tenderloin cooked with baby bella mushrooms, onions, and served with a red wine and demi glaze reduction over farfalle noodles.

SIRLOIN

Leaner than the Ribeye. Cooked just the way you like.

8oz \$24 12oz \$29

NEW YORK STRIP \$28

12 oz NY style strip grilled to your preference and topped with chimichurri sauce.

LAST SIRLOIN TIPS \$20

Hand cut sirloin tips seasoned to perfection and braised in a robust smoky beer au jus. Topped with Drunk mushrooms.

RIBEYE \$32

12 oz Ribeye grilled to perfection and topped with red wine infused butter.

FILET MIGNON \$30

6 oz house cut beef tenderloin served with a creamy Beurre Blanc.

T-BONE \$34

16 oz steak cooked to your preference smothered with a red wine infused butter.

BONE-IN PRIME RIB

Steak cooked to your preference served with a red wine demi glaze reduction.

(WHEN AVAILABLE) MP

PASTAS

ALFREDO \$21

Penne pasta tossed in a velvety Asiago and Parmesan Alfredo sauce with sliced smoky grilled chicken or cajun shrimp.

HOOSIER \$16

Panko breaded pork tenderloin or chicken served on a toasted bun with pickles, lettuce, onions, and beer mustard.

RIBEYE SANDWICH \$22

8 oz char grilled ribeye on a toasted bun topped with arugula and a house blended steak sauce.

ROADHOUSE SMASH \$11

4oz lean ground beef smashed tin and served on a toasted bun. Topped with tangy house sauce, tomatoes, red onions and lettuce.

CHEESEBUGER \$16

7 oz of lean burger patty on a toasted bun topped with lettuce, tomato, onion, and cheese.

CHEESE GALORE

- AMERICAN
- PEPPERJACK
- CHEDDAR
- SWISS
- PROVOLONE

DRESSINGS

- RANCH
- CAESAR
- HONEY MUSTARD
- MAPLE VINAIGRETTE
- BLUE CHEESE
- BALSAMIC VINAIGRETTE

SANDWICHES

Served with house cut fries or a side of slaw!

FRENCH DIP \$20

6 oz of sirloin char grilled and sliced. Served on a hoagie roll with Provolone Cheese, horseradish Aioli and Au Jus. Topped with grilled onions and peppers.

THE HEART ATTACK \$22
7 oz of lean ground Wagu beef (when available) on a toasted brioche bun, egg, fried onion straws, cheddar cheese, candied bacon and a smoky aioli.

TOASTY \$11

Toasted grilled cheese on sourdough bread with Bacon, tomato, and your choice of cheese.

SALADS/SOUP

CAESAR \$6/\$12

Chopped romaine, a blend of Asiago and Parmesan, seasoned croutons, spritz of lemon juice and pepper, tossed in caesar dressing

FIRST N LAST GARDEN \$6/\$12
Mixed greens, sliced bell peppers, onions, cheese, shredded carrots, and tomato with your choice of dressing

SOUP OF THE DAY CUP \$4.00 BOWL \$8.00

PROTEIN

- CHICKEN BREAST \$6
- SALMON FILET \$9
- FLANK STEAK \$9
- SHRIMP (6) \$8

VEGETARIAN MELODY \$23

Grilled yellow squash, zucchini and eggplant over a bed of linguine pasta smothered with a rich pesto sauce.

N' SIDES

- CARMELIZED BRUSSEL SPROUTS \$5
- SEASONAL SLAW \$4
- HOUSE FRIES \$4
- BAKED POTATO \$5
- CREAMED CORN N' BACON \$4
- MASHED POTATOES \$5
- BAKED MAC N' CHEESE \$5
- GREEN BEANS \$4

KIDDOS MUST EAT

Served with a choice of house cut fries or apple slices!

MACARONI N' CHEESE \$6.50
House made creamy and delicious Mac'n cheesy goodness

SLIDERS \$6.50
Two mini beef patties or thin sliced chicken breast with cheese, shredded lettuce, and pickles on a toasted bun

KIDDO TOASTY \$6.50
American cheese melted on sourdough, white, or wheat bread

CHICKEN NUGGETS \$9.00
6 hand battered all white meat nuggets
Served with a side of fries or apples and your choice of dipping sauce

CHICKEN TENDERS \$9.00
3 hand battered all white meat tenders. Served with a side of fries or apples and your choice of dipping sauce

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WALK INS WELCOME

59 E Jackson St, Vernon, IN
47282

BOOK ALL RESERVATIONS
THROUGH OPEN TABLE

INFO.FNLROADHOUSE@GMAIL.COM