



# Scenic By-Ways Culinary Trail

Sponsored by the Indiana Foodways Alliance

<http://www.indianafoodways.com>

Pricing is averaged and may be subject to change.

\$ = Sandwiches are under \$5, entrees under \$10

\$\$ = Sandwiches are under \$9, entrees under \$18

\$\$\$ = Lunches \$10 and up, dinners \$18 and up

## MADISON/ JEFFERSON COUNTY

### **The Attic and Coffee Mill Cafe**

631 E. Main St. 812-265-5781

Madison, IN 47250 <http://www.atticmadison.com>

Judy George's pleasant café has a signature pie – Dutch apple with caramel icing – that makes it harder to choose the very good key lime and Hoosier pies under glass on the counter, so you will have to stop more than once. Her famous pimiento cheese sandwich joins fresh main dish salads, soups, wraps and paninis on the inventive menu, and an array of specialty coffees and teas are offered as well. A small culinary shop at the back of the café features Midwest and Indiana specialty food products to take home. Open Mon.-Sat. 11 am-2 pm.

### **Hinkle's Sandwich Shop**

204 W. Main St. 888-514-3919

Madison, IN 47250

This tiny bare-bones eatery has been a Madison favorite for generations, especially when the late night hungries hit. A quick stop for a sack of classic Hinkle's hamburgers with pickles and onions is a must after a party, or just for a quick picnic or snack. Also beloved for its breakfast home fries and its milkshakes, the little shop does have a few tables for those who want to dine informally. Open Mon.-Tues. 6 am-10 pm, Wed.-Sat. 24 hours.

### **Bistro One**

22 E. Main St. 812-273-9448

Madison, IN 47250

"Think Globally: Eat Locally" is owner Nick Izamis's motto for his sophisticated destination restaurant on Main Street. Nick is from Cypress, but his heart belongs to Madison where he delights his neighbors and visitors with an everchanging seasonal menu and extensive wine list. A fall menu included curry pumpkin chicken, osso bucco-style braised pork shanks, beef filet smothered in creamy Gorgonzola sauce and a succulent rack of lamb coated in an olive tapenade. The scampi, pastas, seafoods and appetizers are classics with delightful flavor twists. Fresh cut and breaded calamari is served with a signature sweet chili chutney, and Nick's own Greek hoummus is a town tradition. Try the saganaki for a little table side drama. Opa! Open Mon.-Sat. 5:30-9 pm. Reservations preferred.

### **The Downtowner**

104 & 106 E. Main St. 812-265-4343

Madison, IN 47250

The Downtowner buzzes at lunch and dinner with patrons visiting from table to table while enjoying gourmet pizzas, salads and sandwiches, homemade soups and fresh baked desserts. The Really Big Reuben and the Downtowner Hot Brown are signature sandwiches, but there close to 30 sandwiches on the menu, not including the kids menu extra cheesy grilled cheese or turkey "on a really cute plate." Lots of choices for the nutrition- and diet-minded balance out the huge 6-ounce cookies and tender cakes that tempt from the counter by the espresso bar. Open Mon.-Sat. 10:30 am-8 pm, Sun. 11 am-5 pm.

### **Lanthier Winery**

123 Mill St. 812-273-2409

Madison, IN 47250 <http://www.lanthierwinery.com>

Lanthier Winery is in sight of the Ohio River, with an intricate garden behind brick walls. Inside the wines are stored along the walls in a French-inspired setting. Lanthier's gold medal River Town Red sells out quickly, but other dry wines are available, such as the robust red Chambourcin and the white Chardonnay, along with semi-dry and sweet wines from grapes grown in Lanthier's Switzerland County vineyards. Free tastings and group tours by request. Open Wed.-Sat. 10 am-5 pm, Sun. 11 am-5 pm.

### **Key West Shrimp House**

117 Ferry St. 812-265-2831

Madison, IN 47250 <http://www.keywestshrimphouse.com>

Scott Koerner says his daughter Brittany "owns" the salad bar – home to Key West's famous mashed potato salad and its own hot dill sliced pickles. Although Key West offers steaks and chicken, the stars of the menu are shrimp, cod, catfish, halibut, lobster, crab and scallops. The coconut shrimp is a house specialty that never fails, but Scott and his family have developed seafood recipes for every palate, including deep fried frog's legs and Baked Halibut Oscar. The Key West Shrimp House New England style chowder is now bottled and sold on QVC due to its acclaim, and the homemade whiskey bread pudding and key lime pie are a good excuse to linger over a superb view of the Ohio River. Open Tues.-Fri. 11 am-2 pm & 5-9 pm., Sat. 11 am-2 pm & 5-10 pm., Sun. noon-8 pm. State Hospitality Award Winner

### **The Red Pepper**

902 W. Main St. 812-265-3354

Madison, IN 47250

John Hertz rehabbed a Standard Oil service station using chili pepper colors, local art and archival photos to make the Red Pepper a local favorite. The cheerful rooms hum with happy patrons tucking into grinders, wraps, paninis and salads. Signature sandwiches (like the Lanier, chicken salad with red peppers, scallions, and celery in tarragon mayonnaise served on a croissant) and the homemade soups round out the reasonably priced menu. Order take-out at the counter or find a spot in the three casual dining rooms or on the deck to enjoy the fresh deli menu items. Open Mon.-Thurs. 10 am-8 pm, Fri.-Sat. 10 am-9 pm.

### **Rogers Diner**

101 E. Main St. 812-265-3841

Madison, IN 47250

Rogers Diner is Madison's traditional malt shop, with black and white tiled floors and an old-fashioned soda fountain. The 1872 brick building on the corner of West and Main began life as a drug store, and the soda fountain has endured, with phosphates, flavored Cokes, banana splits, sodas, sundaes and Indiana gourmet popcorn. Blue plate specials include meatloaf and catfish, and the BLTs, breaded pork tenderloins, club, grilled cheese and fried bologna sandwiches, all served with Rogers famous potato salad, are local favorites. Open Mon.-Sat. 10:30 am-7 pm, Sun. noon-5 pm.

### **Cocoa Safari**

118 W. Main St. 812-273-8800  
Madison, IN 47250 <http://www.cocoasafarichocolates.com>

Deb Fine uses premium imported Guittard chocolate to coat her delectable butter creams, truffles and walnut raisin clusters. She hand makes the silky cream and caramel fillings, the traditional sponge candy, cherry cordials and marshmallows and then hand-dips them in white, milk and dark chocolate. Cocoa Safari's beautiful chocolate boxes are works of art and make great gifts, especially if you fill them with Deb's top quality versions of a favorite candy. Deb also stocks Guittard chocolate by the pound and hard to find imports like Australian Kookaburra Licorice at reasonable prices. Open Wed.-Fri. 11 am-6 pm., Sat. 10 am-6 pm, Sun. 11 am-5 pm. Closed Mon.-Tues.

### **Shiple's Tavern**

322 West St. 812-265-4215  
Madison, IN 47250

Chris Sauer invites visitors to "stop in and ketchup with the best" at his traditional tavern with the original wood bar where Madison's best hamburgers are served. An article in Indiana Lawyer Magazine gives Shipley's four gavels, and you know how hard lawyers are to please! Shipley's old bowling machine provides entertainment at the back of the bar, and a "Madison" movie poster signed by Jim Caviezel and the rest of the cast members attests to their fondness for the burgers and company at Shipley's. Open Mon.-Sat. 10 am-3 am, Sun. 11 am-midnight.

### **Madison Vineyards Estate Winery and Bed & Breakfast**

1456 E. 400 N. 812-273-6500  
Madison, IN 47250 <http://www.madisonvineyards.com>

The tasting room at Madison Vineyards looks out over gentle hill country covered with well-tended vineyards. Its award-winning sweet red "Black Dog" is a best seller with its cherry aroma and ruby port aftertaste, followed by Ba-Da-Bing Bianco, a dry white that pairs well with seafood and pasta. The grapes for these and other wines are grown on the estate. Free tastings and group tours are offered, and hay wagon tours are offered Labor Day weekend. Open 10 am-5 pm daily.

### **Mundt's**

207 W. Main St. 812-265-6171  
Madison, IN 47250 <http://mundtscandies.com>

Mundt's jewel-toned candy fish are made in the same third-floor kitchen, with most of the original equipment, in the same 1835 building where the Mundt family started this river town confectionery in 1917. The finest ingredients are mixed in huge copper kettles and cooled on long stone tables before being hand-fed into matched brass rollers to create the tangy-sweet treat beloved by generations of Hoosiers. Mundt's is also known for its chocolates and ice cream, including the awesome "1937 Flood" – a huge sundae that serves four. Seasonal hours. Please call in advance.

### **Thomas Family Winery**

208 E. Second St. 812-273-3755  
Madison, IN 47250 <http://www.thomasfamilywinery.us>

Located just two blocks from the Ohio River in an 1850s stable and carriage house, visitors and friends gather at the Thomas Family Winery for relaxation and refreshment. Hand-crafted European-style wines and Old World ciders are made on site, and fresh breads, imported and local cheeses and salamis are served to complement the liquid refreshment. Tour the cellar or sample the wines and ciders in the pub-style tasting room, where live Celtic, bluegrass or folk music is performed on Saturday nights. Board games offer quieter entertainment. Owner Steve Thomas' grandfather's recipe for Gale's Hard Cider is a winner with its crisp, clean apple taste without sweetness. Open Mon.-Thu. 11 am-6 pm, Fri.-Sat. 11 am-9 pm, Sun. noon-5.

## BLOOMINGTON

### **Café Pizzaria**

405 E. Kirkwood Ave. 812-32-2111  
Bloomington, IN 47408

"Bloomington's Original Pizza Restaurant" has been beloved by IU ball players and everybody else since 1953. Father and son duo Larry and Dave Webb keep things fresh by making the secret pizza sauce and dough daily and being generous with the premium cheese and herbs on their crispy hand-tossed thin pizzas. Café Pizzaria is famous for its pizza, and for the incredible ivy-covered roof and sign out front. Inside, there are three casual dining rooms and a menu of Italian Beef, burgers, stromboli, subs and hot sandwiches as well as mozzarella salad with the wonderful Pizzaria House Dressing. Only non-alcoholic beverages are served at the Pizzaria, where the emphasis is on the top quality food. Open Mon. -Thurs. 11 am - 11:30 pm, Fri. - Sat. 11 am - midnight, Sun. 5 pm - 11:30 pm. \$

### **The Uptown Café**

102 East Kirkwood Ave. 812-339-0900  
Bloomington, IN <http://www.the-uptown.com>

The Uptown seems like the nerve center of Bloomington at lunch time with the energy generated by conversation, laughter and introductions. The Midwest menu has a Cajun-Creole flavor and it is hard to resist the gumbos, etouffee, po'boys and blackened catfish sandwiches that share space on the menu with the salads, big steaks and fresh seafood. There is even a tasty Hoosier Gumbo served over mashed potatoes instead of rice! Likewise, Thoupitous hash and eggs Sardou join eggs Benedict and cottage cheese pancakes on the varied breakfast menu. American Jazz and Soul music provide a serenade in the intimate wine and beer pub, and the dessert choices include a rich chocolate mousse cake, praline carrot cake and crème brulee, or just an excellent espresso. Open Mon. - Fri. 7 am - 10 pm, Sat. 8 am - 10 pm, Sun. 9 am - 2 pm. \$\$

### **Blu Boy Chocolate Café & Cakery**

112 E. Kirkwood Ave. 812-334-8460  
Bloomington, IN 47408 <http://www.bluboychocolate.com>

Chocolate and pastries are the passion of former physician David Fletcher, the pastry chef/owner of tiny downtown Blu Boy. A printed chocolate candy menu includes adventurous flavor pairings such as ancho chile with cinnamon, strawberry and ice wine, dulce de leche and jasmine, along with intense versions of caramel, mint and cherry. These are handmade and painted jewel-like chocolates that share space in the case with homemade cakes, pastries and dense chocolate brownies. A velvety persimmon cheesecake is a seasonal favorite. Shop-blended cocoas and Brown County Coffee are available with your dessert, served at the handful of tiny tables in the storefront space. Open Mon. - Thurs. 10 am - 6 pm, Fri. - Sat. 10 am - 10 pm.

### **The Runcible Spoon Cafe**

412 E. 6th Street 812-334-3997  
Bloomington, IN 47404 <http://www.runciblespoonrestaurant.com>

At the sign of the owl and the pussycat, in a bungalow with a Bohemian vibe, you will find an extensive menu and friendly staff. There is a little garden out front for dining al fresco, otherwise you are seated in the bookshelf lined living room or dining room of the house and given a eight page menu that starts with breakfast; croissants, mimosas, kippers, lox, thick-cut bacon, pancakes and eggs benedict with freshly made Hollandaise sauce. The Runcible Spoon is Bloomington's oldest coffee roaster, and the coffee and tea lists are impressive. The lunch menu features roasted vegetables, mixed greens, pan-seared salmon, chicken and pork and many tempting vegetarian entrees. We especially like the ravioli with spinach and marinara in a "fabulous cream sauce" and the Rueben. A playful wine list pairs well with pastas, seafood and seared steak entrees as well as herbed chicken and medallions of pork. Owner/Chef Matt O'Neill is a native of Dublin, Ireland, a cookbook author, and also runs Bloomington's cooking school. Open daily 8 am - 11 pm. \$

### **Nick's English Hut**

423 East Kirkwood 812-332-4040

Bloomington, IN 47404

Nick's has been a beloved hang-out for locals and students for 81 years. Voted Bloomington's Top Independent Restaurant, the English-style pub's partners support local farms and businesses for most ingredients. Nick's signature items include a substantial breaded pork tenderloin sandwich, great stromboli, subs, an original recipe chili and Nick's Sticks - a grilled skewer of bourbon beef or teriyaki chicken and vegetables served with bleu wasabi and jasmine rice. Southern Indiana farms are the source for the 1/3 pound Angus beef burgers and elk burgers. Chef Dave's homemade desserts change seasonally, and an extensive beverage and bar menu includes local brews. Open Mon. - Sat. 11 am - 2 am. Sun. noon - midnight. \$\$

### **Janko's Little Zagreb**

223 West 6th Street 812-332-0694

Bloomington, IN 47401 <http://www.littlezagreb.com>

This is the casual hometown place where John Mellencamp takes out-of-towners for a good steak. You will pass the busy grill on your way to the IU poster-themed dining rooms with red checked tablecloths. Start with the great yeast rolls and hand-broken salad with the house blue cheese dressing and move on to the thick choice steaks that are cut fresh daily and grilled to perfection. Or try the ribs, pork chops, or Yugoslavian specialties like Punjene Paprike stuffed pepper or Palidzan-sa-sirom. The meatballs Bucharest will bring tears to your eyes with their fresh and dried pepper blend - they are a bit beyond zesty! Desserts include NY style cheesecake and some rather nice ports and sherries. Open for dinner only, Mon. - Thurs. 5 pm - 10 pm, Fri. - Sat. 4:30 pm - 10 pm. Hours are often extended to accommodate IU ball games. \$\$\$

### **Hinkle's Hamburgers**

206 S. Adams St. 812-339-3335

Bloomington, IN 47404

Since 1930 students and local folk have counted on the beef for the hamburgers being freshly ground every morning and the pork tenderloin being hand cut and tenderized at Hinkles. These tenderloins are dipped in egg and well-seasoned breading before being deep-fried - they are even good cold! Hinkle's uses local meats for their sandwiches and homemade chili, and the Clark family, the present day proprietors, also makes potato salad, cookies, pie, cobblers and cakes in the open stainless steel kitchen at the end of the long red counter. A hand-dipped milkshake and a side of onion rings or baby cakes make perfect partners to the famous Hinkle burger (served with grilled onions and dill pickles), the fish, chicken or tenderloin sandwiches. Open Mon.-Sat. 10 am - 4 pm. \$

### **Lennie's**

1795 East Tenth Street 812-323-2112

Bloomington, IN 47408 <http://www.bbc.bloomington.com>

This popular local brew-pub offers lots of healthy main dish salads, pastas and gourmet pizzas made with the freshest ingredients, and we also appreciate the Mini Indulgent Desserts on the extensive menu. Owner Jeff Meese raises water buffalo to supply Lennie's superbly fresh buffalo mozzarella cheese and brews some superior ales on the premises. The BBC sampler offers a taste of six brews: the light, clear Freestone Blonde, a buttery caramel Ruby Bloom Amber, a classic Quarrymen Pale Ale, the deep roasted dry Java Porter and the creamy full-bodied Big Stone Stout. We also liked the seasonal B-Town Brown Ale, a malty caramel-coffee brew. The California-style dining rooms are filled with plants and art-work for a casual yet sophisticated atmosphere. Open Mon.-Fri. 11 am - 11 pm, Sat. - Sun. 11 am - midnight. \$\$

### **Café D'Lish**

620 W. Kirkwood Ave. 812-334-2233

Bloomington, IN 47404

Open daily 7 am - 3 pm

Chef Randy Grohe uses his grandmother's recipes as a springboard for the home-style comfort foods like brisket, meatloaf and chicken and dumplings at Café D'Lish, where the motto is "celebrate traditions". The traditions include peanut butter pie and generous fruit cobblers, Randy's Hash, biscuits and gravy and that really unique Bloomington specialty: fried pork brains. The stuffed French toast, California-style eggs benedict and quiche are more eclectic, but just as carefully prepared. The café fills all of the rooms in this older roadside home that offers outdoor seating in warm weather. Open Sunday-Thurs. 7 am-3 pm, Fri.-Sat. 7 am-8 pm. \$

### **Upland Brewing Company**

350 West 11th Street 812-336-2337

Bloomington, IN <http://uplandbeer.com>

Upland has been brewing award-winning beers for ten years in downtown Bloomington, just blocks from the courthouse. The Tap Room and Biergarten offer views of the brewery where signature ales and lagers are crafted by serious brewmasters along with seasonal selections. Sample the eclectic variety of appetizers, sandwiches, entrees, and steaks amid local art in a party atmosphere. Open daily except for holidays. Tours available. \$\$

### **Angel B's**

407 West Patterson Dr. 812-332-2537

Bloomington, IN 47403

European style tortes, celebration cakes, dessert cakes and fine pastries are the art of pastry chef Mark Breth in this jewel box setting. Angel B's is a galleria of cakes, with cupcakes so beautiful you hate to take a bite, but go ahead - they are made with the best ingredients. The fresh doughnuts, muffins, croissants and strudels are popular as well, and Angel B's makes one of the best dense chocolate brownies we have tasted. Its location in an upscale business park makes it easy to park and run in for coffee a treat, or a special gift from the beautiful collection at Angel B's. Open Mon. - Sat. 7:30 am - 6:30 pm, Fri. 7:30 am - 7 pm, Sat. 8 am - 5 pm.

### **Dillman Farm**

4955 W. State Rd. 45 800-359-1362

Bloomington, IN 47403 <http://www.dillmanfarm.com>

Just outside of town in the rolling farmland of Southern Indiana sits a modern gray building that houses Dillman Farms, the home of our state's all-natural fruit butters, jellies and preserves. Dillman's uses select whole fruits and pure cane sugar with no preservatives and no corn syrup in their products for an old-fashioned quality. The retail shop at the front of the super-clean production kitchen sells the full line of Dillman fruit products plus barbeque sauces, honey, salsas and the fudge they make on the premises with their own butter and cream. The gift shop also sells lots of other Indiana-made products and baskets for all occasions. Spring tours by reservation. Open Mon. - Sat. 10 am - 4 pm, Sat. 10 am - 5 pm.

### **Chocolate Moose**

401 S. Walnut St. 812-333-0475

Bloomington, IN

Tim May's grandfather began selling ice cream at the family's diner on this site in the 1950's, beginning a family business that has become Bloomington's landmark Chocolate Moose. Tim's homemade ice cream is 15% butterfat, in original flavors such as Moose Chocolate and Grasshopper. The little walk-up ice cream hut also sells soft serve, Italian ice, snow cones, popcorn, coneys, Spanish burgers and a good line of sundaes, blizzards and shakes. As a special treat, small fry and local dogs can get a tiny 24 cent cone with or without

candy eyes. Open mid-February to mid-November, 7 days a week, usually 10 am - 10 pm.

### **Mother Bear's Pizza**

1428 East 3rd Street      812-332-4495  
Bloomington, IN

Pizza and cold beer are central to student life at a university, and Mother Bear's has been the hometown favorite for both for over 25 years. Choose a traditional pan or deep dish crust and a huge selection of toppings that include gourmet sausages, meats, cheeses and vegetables. Grilled chicken salad with pecans, fresh bread sticks, classic pastas, hot subs and munchies round out the menu, with homemade brownies for dessert. Mother knows best, and offers peach iced tea, strawberry and raspberry lemonade and old-fashioned cherry and vanilla cokes as refreshing alternatives to the draft and imported beers. Open Mon. - Wed. 11 am - 1 am, Thurs. - Sat. 11 am - 3 am, Sun. noon - 1 am. \$

## VINCENNES

### **Pea-Fections Culinary Connection**

321-323 Main St.      821-886-5146  
Vincennes, IN 47591

Johnson & Wales chefs Becky Pea and Bill Stenger got married and moved back home to open a culinary cornucopia in downtown Vincennes. Soups, salads, and sandwiches are made fresh from scratch, and are great with the Italian sodas and specialty coffees, but the stand-outs are the desserts. Portraits of Uncle Roy's Bread Pudding, Chocolate Bar A La Mode and fabulous cakes and cheesecakes compliment the cozy dining rooms in a restored 1800's commercial building on the town square. Pastry Chef Stenger's creations are glamorous on the walls, but even better on the table. Visit the cake decorating shop upstairs, and don't forget to take some cashew raisin chicken salad or puffed corn home for later. Open Mon.-Fri. 10 am-5 pm, Sat. 10 am-3 pm. Reservations accepted for 6 or more.

### **Apple Hill Orchard**

6235 N. Ford Rd.      (Highway 41 North)  
Bruceville, IN      812-324-9010

Karen and Brad Black built this airy log Apple Lodge commanding a 360 degree view from the porch in 1999 to market the fruit and produce from Joe Black's hilltop orchard. Watch cider-making and fruit sorting while partaking of a cider slushie or just-out-of-the-oven donut, bread or pastry from the open kitchen. Fresh seasonal fruit served over ice cream, zucchini bread, pies and drinks can be enjoyed, cider is available by the glass and gallon, and jams and jellies can be taken home to savor. Apple Hill Orchard is open to the public July 5-December 23, 9 am-6 pm Mon.-Thurs. and 9 am-6 pm Fri. & Sat. \$

### **Charlie's Carmel Corn & Candy Shop**

427 N. 2nd Street      812-882-8008  
Vincennes, IN 47591      <http://charliescaramelcorn.com>

A nicely restored little white house on 2nd Street houses a Vincennes landmark. Since 1955, award-winning candies and caramel corn have been made and sold here. Family photos share wall space with the signature red tins of Charlie's Caramel Corn, and the wide variety of turtles are the #1 selling chocolate item. We especially liked the chocolate-covered orange peel. Caramel corn starts at \$1.75, and chocolates are \$12.95/ lb. Open seven days a week, 10 am-6 pm summers, and 10 am-7 pm in the winter.

**Zander's Ice Cream**

315 Main St. 812-886-0380

Vincennes, IN 47591

Vincenne's hometown ice cream stands have been consolidated into a downtown ice cream shop serving breakfast, lunch and dinner in a "bring the outdoors in" atmosphere. Just two doors down from Pea-Fectious, the new version of Zanders still offers their famous cake batter ice cream, along with 23 other seasonal flavors made on the premises. Owners Mike Weber and Tim Shidler have perfected more than 120 ice cream and gelato recipes, and often combine their premium ice creams with coffee or soda to make customized drinks such as the popular "steamed cake batter drink" served hot, of course. Open Mon.-Fri. 8 am-10 pm, Sat. 9 am-10 pm, Sun. 11 am-10 pm. \$

**Bill Bobe's Pizzeria**

1651 N. 6th Street. 821-882-2992

Vincennes, IN 47591

Since 1954, the Bobe family has served classic pizza and stromboli with local ingredients in a green-trimmed brick building on the corner of 6th and Meyer Streets. Pam Bobe promises your pizza is not made until you order it, and the wait is so worthwhile. Bobe's sticks to what it does very well; pizza, breadsticks and stromboli, so the menu's only additions are a small salad bar (try the local salad dressing) and soft drinks, but you can add vanilla or cherry flavoring to a Coke for 15 cents and there are free refills on the freshly brewed sweet tea and coffee. Bobe's is open for lunch Mon. - Fri. from 11 am to 2 pm, and for dinner seven days a week from 4 to 10 pm. There is usually a wait for a table, but carry-out & delivery are available. \$