



The Wabash Valley Trail

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

*Indiana Foodways Award

Lafayette / West Lafayette, IN

Baja Peninsula \$\$ Reservations accepted

1904 U.S. 52 W.

West Lafayette, IN 47906 765-463-4327

Zoila and Salvador Magallanes have imported the warm golden light of Northern Mexico to their distinctive restaurant in West Lafayette. Look for the green striped awning on the continental-style eatery along the highway where Salvador, a classically trained chef, offers fresh Southern California Cuisine as well as typical American dishes. Start dinner with a homemade soup and a green salad spiked with spiced walnuts and champagne dressing. Choose seafood ravioli with lobster sauce, rack of lamb or sea bass in papillote as a main course, and try the flan with orange sections for dessert. Breakfast is available until 2:30 pm, and all day Sunday, and may include steak omelets, homemade corned beef hash, huevos rancheros and lemon ricotta pancakes. Zoila will wish you "bueno provecho" or bon appetite. Open Tues.-Fri. 10:30 am-2:30 pm & 5 pm-9 pm, Sat. 7 am-2:30 pm & 5 pm-9 pm, Sunday 7 am-3 pm.

Bea One Korean Cuisine and Lounge One \$\$

220 Columbia St.

Lafayette, IN 47901 765-742-6100 <http://www.beaone.com>

Bea One (Korean for Royal Garden) is a contemporary, modern Pan Asian Restaurant located in downtown Lafayette. Owner Mink Lin graduated from Purdue with a degree in industrial engineering before finding her passion as a young restaurateur. Her award-winning Bea One roll is an Indiana adaptation: crab cream cheese and cucumber in a fabulous tempura batter. Try one with flavorful miso wakami soup and the marvelous Asian tapas offerings on the creative menu. Bea One also offers a full cocktail bar, sushi bar and Asian lunch and dinner specialties. On Friday and Saturday nights the restaurant is transformed into a night club called Lounge One and stays open until 3 am. Dining hours are Mon.-Fri. 11:30 am-2 pm, Sun.-Thu. 5 pm-10 pm, Fri. & Sat. 5 pm-11 pm.

Frozen Custard \$

2319 Wallace Avenue

Lafayette, IN 47905 765-447-6090 <http://www.originalfrozencustard.com>

Kirk Lodde still makes sure the premium frozen custard perfected by his grandfather, Charles Kirkhoff, is the dense, carefully caramelized 10% butterfat product that made its debut at this original location in 1932. The next-generation 1949 blue neon drive-in igloo is the oldest family-owned and operated drive-in restaurant in town, across the street from the Zoo, the water park and Loeb Stadium. An old-fashioned soda fountain menu features favorite drive-in foods: delicious shakes, sundaes and 12 different flavors of custards, Spanish dogs, giant fish sandwiches and onion rings. Popo's punch, Wabash Wassail and the Banana-whama are a few of the specialties, along with the famous Dirt Sundae, invented here in 1987. A recent bestseller is a large diet vanilla Coke made with Virginia Dare. You can get it at the new (2001) drive through! Open February-November, Mon.- Sat. 11 am-10 pm, Sun. 12 noon-10 pm.

Jane's Gourmet Deli and Catering

\$\$

524 N. Fourth St.

Lafayette, IN 47901 765-742-5000

Over the last 15 years, Jane Ausman-Mudawar has developed a small strip mall into a gentrified oasis for local foodies. Jane says, "There is always an educational element to our food," such as the blood oranges, local herbs, exotic produce, and the local cheeses and wine in the shop at the entryway. A vine-covered pergola and thriving potted ferns have reclaimed part of the parking lot for al fresco dining, and the garden feeling continues inside. The happy staff really has tasted the brie with sun dried-tomato panini, the colorful fresh salads with apricot or raspberry dressing, the tomato-basil chicken burgers and the home style soups. They can make sincere recommendations. The extensive beverage menu includes a rosy raspberry tea, Orangina, frozen lattes, Italian sodas and imported beers and wines. Godiva chocolates join exceptional desserts in the display cases, from oatmeal raisin cookies to Lithuanian torte and a Chocolate Confusion cake. Open Mon.-Sat. 10:30 am-2 pm.

McCord Candies

536 Main St.

Lafayette, IN 47901 765-742-4441 <http://www.mccordcandies.com>

McCord Candies, with its candy-striped awning, has been a local favorite on Lafayette's downtown square since 1912. It is one of the oldest operating soda fountains in Indiana and the Midwest. They still offer handmade fountain drinks and sodas as well as old-time favorite lunch items and ice cream in a 1950s motif with Coca-Cola memorabilia. The hand-dipped candies include snappers, peanut butter fudge balls and a wide array of truffles. McCord's famous handmade 9-inch candy canes are a seasonal favorite. Open Mon.- Fri. 9 am-8 pm, Sat. 10 am-7 pm. Winter: Mon.- Fri. 9 am-5 pm, Sat. 10 am-4 pm.

O'Bryan's Nine Irish Brothers Pub \$\$

119 Howard Ave.

West Lafayette, IN 47906 765-746-4782 <http://www.nineirishbrothers.com>

O'Bryan's is a modern Irish Pub with the food, music and atmosphere of traditional Ireland. The big Five Irish Sisters Bar and fieldstone walls are conducive to conviviality, and you will find yourself visiting with folks at neighboring tables when you aren't listening to the live music on weekends or taking the free Irish dance lessons on Tuesday nights. Shepard's pie, fish and chips, Molly Malloy, bangers and mash, Irish pizza and the Irish soda bread (it makes great bread pudding) are specialties, and don't forget the Guinness, Strongbow and Harp on tap, or Jerry's "I don't like coffee" Irish coffee made with hot chocolate. Owner Jerry O'Bryan has 13 siblings; there are nine boys and five girls in his big family! Many of these family members were involved with the building of the restaurant as well as the operation of it today. Open Mon.-Sat. 11 am-1 am, Sun. 11 am-midnight.

Triple XXX Family Restaurant \$

2 N. Salisbury St.

West Lafayette, IN 47906 765-743-5373 <http://www.triplexxxfamilyrestaurant.com>

Triple XXX is thought to be the oldest drive-in in Indiana and is located "on the Hill" near Purdue University's Campus. This Purdue favorite started life as a root beer stand, serving the famous Triple XXX Root Beer in 1929. Part of the original structure is still in use today. Beloved menu items include buttermilk biscuits and gravy made with local sausage, the 100% sirloin chopped steak sandwiches, the hand-cut pork LeRoy Tenderloin, spicy curly fries and the flaky-crust fruit and cream pies baked on the premises. Retro counter seating gives customers a ring-side view of the prep area and grills. Full breakfast menu, kids menu, ice cream and dinner platters are also available. Open 24 hours, Monday through Saturday.

Arni's at Market Square \$

2200 Elmwood Ave.

Lafayette, IN 47904 765-447-1108 <http://www.meetyouatarnis.com>

Arni's has been a Lafayette tradition for more than 40 years and serves pizza, salads, sandwiches, soups and pasta. This Arni's at Market Square was the first, opened in 1965, and though it has branched out to 18 locations statewide, the Elmwood location is still operated by Brad Cohen, Arni's son. The fascinating children's room features vintage toy and game collections, and The Loading Dock, a 21 and over bar, has a warehouse theme with scales, packing cases and a real semi truck for ambience. The big front room may be boring by comparison, but it buzzes with locals enjoying Arni's Famous Jr. Salad with signature homemade salad dressings, fabulous thin crust pizzas (try the pepperoni) pastas, hot sandwiches, soups, munchies and big rich desserts, including caramel apple granny and cheesecake. Open

Mon.-Thu. 11 am-11 pm, Fri.-Sat. 11 am-midnight, Sun. 11 am-9 pm.

Bruno's Big O's Sports Room \$\$

212 Brown Street

West Lafayette, IN 47906 765-743-1668

For more than 50 years the Itin family has offered its customers multinational cuisine in West Lafayette. Bruno Itin's native Swiss recipes for cheese Fondue, Veal Gschnezzels and Weinerschnitzel along with classic Italian and American dishes are served in comfortable chalet style dining rooms or in the Purdue-inspired Big O Sports Room. The hot yeasty Bruno's dough balls are a knockout appetizer and its famous hand-tossed pizzas always have a lot of cheese and a great crust. Dessert pizzas feature apple butter or peanut butter with chocolate chips. Lasagna and catfish are popular menu items, along with Clem's knackwurst or bratwurst wrapped in puff pastry and served with sauerkraut or dumplings, pastas, sandwiches, salads and a wide selection of appetizers. An extensive children's menu also is offered. Bruno's has opened several additional sites in the Midwest, but the West Lafayette location on the levee is still lovingly owned and operated by the Itin offspring, Orlando, Junior and Tina. Open Sun.-Thu. 4 pm-10 pm, Fri.-Sat. 4 pm-11 pm.

Lafayette Brewing Company \$\$

622 Main St.

Lafayette, IN 47901

765-742-2591

<http://lafayettebrewingco.com/index.html>

The Lafayette Brewing Co. is a popular local microbrewery with a wide selection of fresh brewed ales and lager made on the premises. Located in the Historic Ross, Carnahan, Kaplan building under the wide green awning since 1993, this artisan brewpub offers live entertainment, tastings and brewing demos. Owners Greg and Nancy Emig also offer a varied menu of salads, wraps, beer battered fish and chips, onion rings, black angus burgers and Indiana bison burgers, fish tacos, homemade Scotch eggs and Bavarian beer nuggets. The pleasantly bitter golden Tippecanoe Common Ale is a favorite, as is the hefty Black Oatmeal Stout along with five other flagship beers and the brewmaster's seasonal specialties. Greg takes his brewing seriously with no preservatives, filtration or pasteurization incorporated into his seriously fun brews. Open Mon.-Thu. 11 am-midnight, Fri.-Sat. 11 am-1 am.

The Hour Time Restaurant \$\$\$

4343 State Road 26, East of I-65 (inside the Best Western)

Lafayette, IN 47905

765-448-4669

<http://www.hourtimerestaurant.com>

You can see the 1800s English railroad clock tower of the Hour Time from I-65 at exit 172. Owner Roy Meeks designed the restaurant around the clock in 1979. This comfortable fine dining restaurant offers a wide variety of classic cuisine, including signature prime rib, steaks, ribs and an extensive seafood selection: Cocquille St. Jacques, walleye, shrimp and crab. A reasonably priced light fare menu includes raspberry duck salad and black and bleu Steak salad. The full-service bar has a club atmosphere with a small dance floor in the back. Lunch and breakfast are classic as well, with notable eggs Benedict and Florentine served with perfect grilled tomatoes topped with crusty cheese. The atmosphere is very relaxing and fresh with European antiques, waterfalls and a large live ficus tree in the glass atrium. Open daily 6 am-10 am, 11 am-2 pm and 5 pm-10 pm, or until 11 pm on Fri.-Sat.

Main Street Cheese and Wine Cellar \$

1005 Main St.

Lafayette, IN 47901

765-742-4793

<http://www.mainstreetcheese.com/>

"A Nice Family Shop" is the Main Street's motto, with the menu on a cow-shaped blackboard and shelves and deli cases filled with Indiana food products to take home or enjoy on site. Ivan Brumbaugh features Trader's Point dairy products, Fair Oaks cheeses and homemade soups in his deli-style shop in historic uptown Lafayette. Fresh salads and grilled gourmet sandwiches on Great Harvest Breads are the daily fare, and Fair Oaks ice creams have recently been added as a dessert option. More than 100 varieties of wine are available from near and far. Open Mon.-Sat. 10 am-6 pm.

Terre Haute, IN

Clabber Girl *

900 Wabash Ave.

Terre Haute, IN 47808

812-232-9446

<http://www.clabbergirlbakeshop.com>

At the Clabber Girl Museum, Bake Shop and General Store, you'll experience the history of one of the oldest brands in

America and discover the art of home baking. The beautifully restored museum is adjacent to the building where Clabber Girl Baking Powder was developed and manufactured by Hulman & Co. Past the delivery wagon, product displays and antique kitchen appliances is the newest attraction at Clabber Girl – the state-of-the-art demonstration kitchen with stadium seating and counters for note taking and samples. Resident Chef Eddie Wilson of Indianapolis Speedway fame offers 45-minute cooking demonstrations at 11 am and 1 pm on Saturdays and cooking classes on weekday evenings by reservations.

The Bake Shop features custom-roasted Rex coffee in the full coffee bar and biscuits, muffins, cookies and brownies made with Clabber Girl products. For lunch you can enjoy homemade gourmet sandwiches, soups and salads.

In Antonia's Country Store, shoppers will find an array of products made in Indiana, as well as many items of interest to the home cook. Selections include hard-to-find gourmet items, Doughmaker's bakeware, regional cookbooks and reprints of cookbooks from the Hulman archives. Clabber Girl has been chosen by IFA as one of Indiana's premier culinary trail sites. Closed Sundays.

Fair Oaks, IN

Fair Oaks Farms

856 N. 600 E.

Fair Oaks, IN 47943 219-394-2025 <http://www.fofarms.com>

Fair Oaks Farms takes visitors through the dairy process "from grass to glass" and beyond to cheese and ice cream. The farm is the collaboration of nine dairy farmers whose 3,000 cows form the center of an educational agritourism experience, which includes an Adventure Center, the interactive exhibits and a Cow Palace theater, a 45-minute bus tour and the Milking Parlor. The final stop is the Fair Oaks Café, where you can order a grilled cheese sandwich made from your choice of three varieties of the farm's own cheese for \$4.95. Soups, sandwiches, salads and burritos also are served, along with Starbucks coffee. Freshly made ice creams, milkshakes and sundaes are served in the ice cream parlor. The adjacent store sells pints of the ice cream and the fine array of Fair Oaks cheeses. Randy Krahenbuhl, a certified master cheesemaker, oversees the production of 22 cheese varieties, including havarti, sweet Swiss, Muenster and international award-winning gouda and Emmentaler. Café and store (the Cheese Plant) hours are 8:30 am-6 pm daily. Adventure Center tours are \$10/adults, \$7/children & seniors, open Mon.-Sat. 9 am-5 pm, Sun. 10 am-5 pm.

Greencastle, IN

Almost Home \$\$

17 W. Franklin

Greencastle, IN 46135 765-653-5788 <http://www.almosthometearoom.com>

Owner Gail Smith won a scholarship to the Culinary Institute of America with her recipe for strawberry pizza – now Almost Home's signature dessert. Other featured menu items include chicken broccoli casserole available on Wednesdays as the special, the famous broccoli cheese soup and the Hilltop Orchid Martini from the new bar. Fresh fruit is an option instead of French fries with the many sandwiches on the lunch menu, including a notable turkey asparagus melt and a grilled pork burger. Fresh seasonal vegetables are a specialty of the more extensive dinner menu, and breakfast and Sunday brunch have delicious Southern accents. The friendly staff visit with regulars and newcomers in this beautifully renovated 1800s storefront restaurant on the town square. Open Mon.-Sat. 8 am-9 pm, Sun. 10 am-2 pm.

VINCENNES: Indiana's FIRST CITY

BILL BOBE'S PIZZERIA \$

1651 N. Sixth St.

Vincennes, IN 47591 821-882-2992

Since 1954, the Bobe family has served classic pizza and stromboli with local ingredients in a green-trimmed brick building on the corner of Sixth 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 fresh brewed sweet tea and coffee. Bobe's is open for lunch Mon.-Fri. 11 am-2 pm and for dinner seven days a week 4-10 pm. There is usually a wait for a table, but carry-out &

delivery are available.

PEA-FECTIONS CULINARY CONNECTION \$\$

321-323 Main St.

Vincennes, IN 47591 821-886-5146

Johnson & Wales chefs, Becky Pea and Bill Stenger got married and moved back home to open a culinary cornucopia in downtown Vincennes. Soups, salads, 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 complement the cozy dining rooms in a restored 1800s 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 Road (Highway 41 North)

Bruceville, IN 47516 812-324-9010

Karen and Brad Black built in 1999 this airy log Apple Lodge, commanding a 360-degree view from the porch, 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 doughnut, 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.-Thu. and 9 am-6 pm Fri.-Sat.

CHARLIE'S CARAMEL CORN & CANDY SHOP

427 N. Second St.

Vincennes, IN 47591 812-882-8008 <http://charliescaramelcorn.com>

A beautifully restored little white house on Second 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. Open seven days a week, 10 am-6 pm summers, and 10 am-7 pm in the winter.

ZANDERS ICE CREAM \$

315 Main St.

Vincennes, IN 47591 812-886-0380

Vincennes' 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-Fections, the new version of Zanders still offers its 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.