

# foodIN

A publication of the  
Indiana Foodways Alliance

[indianafoodways.com](http://indianafoodways.com)

## Indiana Culinary Trails

Prepare your tastebuds  
for culinary adventure!





Sylvan Cellars Event Center and Tasting Room in Noble County blends historic charm with modern sophistication. The heart of the experience is the lively tasting room where guests can enjoy 18 craft beers on tap, an extensive whiskey selection, a worldly collection of wines, and a variety of handcrafted cocktails. Sylvan Cellars is proud to source fresh, local ingredients whenever possible and makes all juices and syrups in-house. Guests can also enjoy an extensive food menu with favorites like their smashburgers.

Historic charm. Elevated flavors. A gathering place you won't forget.



A taste of Britain with a world of flavor, Payne's Restaurant in Grant County features eclectic comfort food, British roots, and a warm place to gather. It's a fun spot where you can treat yourself to their famous fish and chips, along with other British fare like bangers and mash, Yorkshire pudding, and British chicken curry.

Owner Stephen Payne was born in England, and has brought his popular recipes to the U.S. Be sure and try the Cock-a-leekie soup and of course, for dessert, order the sticky toffee pudding. Payne's is where mismatched charm, hearty flavors, and friendly faces make every visit feel like home.

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**ON THE COVER:** Blue Gate Bakery & Restaurant in Shipshewana is famous for its seasonal strawberry pie — but it's the year-round experience that keeps guests coming back. Savor classic Amish homestyle favorites like broasted chicken, roast beef and noodles, along with their impressive selection of scratch-made pies and baked goods. Discover more about this iconic gathering place — and other Shipshewana & LaGrange County dining destinations — on page 24.



story by CATHY SHOUSE

**S**ince 2007 the Indiana Foodways Alliance has promoted restaurant trails winding throughout the state that are devoted to certain foods. The organization lists restaurants that serve a specific type of food, lines them up on the map by location, and encourages people to follow the trail, eating their way along. Membership requires restaurants to be locally-owned, and approved through assessments that confirm a level of quality.

Whether pies, tenderloins, or ice cream are your go-to food, or something else, there is likely a trail for it. Following a food trail is a fun way to discover new-to-you establishments, taste some of the most scrumptious food and drinks around, and get motivated to explore different communities.

Currently, more than 350 member food—and beverage—places in Indiana have been divided into 21 trails. The Hoosier Pie Trail, Tenderloin Lovers Trail, and Sweet Temptations Trail are most popular, and several have won awards. Over the years, the Tenderloin Lovers Trail was ranked 7th in “10 Best Food & Drink Trails in America” by PopSugar. USA Today’s “Best Food Trails in America” ranked the Hoosier Pie Trail 4th place (beating out Kentucky’s Bourbon Trail), among many other awards the trails have won, including the LUXlife Restaurant & Bar Awards for Best Food Promotion NPO – Midwest USA, and two top awards from the Indiana Tourism Association.

“The Indiana Foodways Alliance is more than a guide—it’s a growing network dedicated to spotlighting locally-owned restaurants across the state, celebrating Indiana’s rich culinary heritage while constantly evolving to champion the very best in local food,” says Haley Anderson, executive director of the Grant County Visitors Bureau and president of Indiana Foodways Alliance.

Indiana Foodways Alliance represents the best local food in Indiana. It’s experiencing the food but also the story behind the food. For instance, Superburger in Paoli named their Triple Newk burger after a local teacher. Parke County’s Mecca Tavern is owned by the local football coach. Catello’s Italian Art Cuisine in Pendleton is true authentic Italian and one of few places that make their own cheeses daily.

Most of these locally-owned restaurants started out as pipe dreams and turned into a way of life through dedication, hard work, and perseverance. In restaurant



translation, that equals blood, sweat, and tears. A great example of this is in downtown Shelbyville, where Shirley Bailey opened the Chaperral Café more than 50 years ago. Today, Shirley still runs her restaurant with the same passion she did back in 1968.

IFA is a nonprofit run by a volunteer board of directors and trail membership continues to grow. Restaurant members pay fees to join or some area visitors bureaus pay the fees on their behalf. The membership has increased significantly in the last few years.

**T**he organization conducts visits to the restaurant locations before a member is approved. Each member restaurant is exceptional, as determined by on-site assessments and tastings. The organization doesn't consider itself to be a restaurant critic but more a story teller. They meet with the owners/managers and find out the story behind the food. They also find out pertinent information on the restaurant like seating, group seating, do they use locally-grown products in their food, etc. Once the restaurant or business is assessed then they are officially a member of the organization and placed on trails.

The original seeds of IFA's history were sown by a group known as the I-69 Cultural Corridor, founded in 1989 to promote activities to increase tourism along Interstate 69.

For about fifteen years, sometimes off and on, various members worked together from visitors bureaus and other organizations in Madison, Grant, DeKalb, Allen, Huntington, Delaware and Hamilton counties. They brainstormed, tried programs to attract more tourism, conducted research, and created a long-range development and marketing plan for the corridor. Ultimately, the group was renamed and IFA was born. Maureen Lambert, marketing and tourism director for the Anderson Madison County Visitors Bureau, was a founder of IFA and has continued to play a key role throughout the years. She's currently the IFA treasurer.

"As an original member of Indiana Foodways who is still on the Board of Directors, I still have the passion for the success of this organization," Lambert said. "Culinary tourism has the potential for new product and business development in Indiana.






Through the development of culinary trails, the components, recognition program and education of Indiana's food identity, we hope the Indiana Foodways Alliance™ will turn the Midwest's attention to food, particularly Indiana, and increase food-related tourism and the excellence in culinary pursuits across the state."



**A**nd restaurants may be a deciding factor in when visitors are planning their next trip, according to Ashley Gregory, of Visit Lafayette-West Lafayette and the former president of IFA. "Restaurants are very important to tourism," she states, "everyone wants to eat! When people travel, they always want to know where the locals eat and what food item that area is known for. Locally-owned restaurants are typically the more unique places that have that iconic food item and where the locals like to hang out. They might have a fun unique story behind the restaurant or a crazy menu item that everyone must try, whatever it is, it is something that you can't find other places. Restaurants are also a lot of times one of the first or maybe only experiences visitors have with local residents and if the food isn't good or service is bad, they may not come back to visit again."

[IndianaFoodways.com](http://IndianaFoodways.com)

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# INDIANA *Culinary* TRAILS



## SWEET TEMPTATIONS TRAIL™

### MUNCIE



Satisfy your sweet tooth in Muncie! Watch artisans at **Lowery's Home Made Candies** hand-dip chocolates and pour toffee on marble slabs, just as they have since 1941. Follow the aroma to family-

run **Concannon's Bakery** for melt-in-your-mouth pastries, house-made chocolates, gourmet popcorn, and fresh-roasted coffees. Cap off the trail at **Vera Mae's Bistro**, where elegant desserts include rotating cheesecakes, decadent classic cakes, a gluten-free chocolate torte, and more that pair perfectly with an award-winning wine list of 180 labels.

### SHELBY COUNTY



In Indy's inaugural Donut Day competition, **Linne's Bakery and Cafe** came in second with their cake donuts, but locals will tell you they are first in every category. Danishes,

twists, cookies, specialty cakes, pies, and breads, you won't go wrong with any selection at Linne's. Then head on over to **Just Peachy Cafe** for their signature desserts. Homemade cinnamon rolls, cookies as big as your head, cream puffs, peanut butter pie and more!

### ELKHART COUNTY



Indulge your sweet tooth with made-from-scratch goodness at **Das Dutchman Essenhaus** in Middlebury. For sugary doughy goodness, you can't go wrong with the doughnuts, cinnamon rolls and other treats,

and don't forget to take home any of the two-dozen-plus varieties of delicious pie. **Main Street Roasters** in downtown Nappanee exudes warmth and aroma, drawing patrons in with the promise of delightful treats. From flaky croissants to decadent muffins bursting with seasonal fruits, every pastry is hand-crafted with care and expertise. Indulge in their signature cinnamon rolls or the decadent chocolate cake, with your favorite coffee creation.

### SHIPSHEWANA



Shipshewana-LaGrange County is the perfect stop for sweet treats. **Foltz Bakery** is an area staple, making donuts daily since 1936. They also specialize in made-to-order cakes. Another longstanding

shop is **Jo Jo's Pretzels** which has been family owned and operated since 1989. Their pretzels are made using a secret recipe developed from Amish roots. At **Lucy's Vedic Twist** you'll find more than 20+ flavors of hand-dipped ice cream and a variety of toppings to create the perfect ice cream treat. And you'll love **Shawna Rae's**, a from-scratch bakery offering cupcakes, cheesecakes, and many other homemade desserts.

## I SCREAM FOR ICE CREAM TRAIL™

### MUNCIE



Step back in time at **Cammack Station**, a 1931 gas stop turned diner where summer drive-in car shows, juicy burgers and tenderloins meet creamy small-batch ice cream served

among vintage antiques. Just up the road, **The Barking Cow of Gaston** scoops house-made flavors, towering sundaes and shakes alongside hearty lunches and dinners in its cozy downtown parlor. Two nostalgic stops, one sweet way to cool off in Delaware County.

### GRANT COUNTY



Family-owned and operated since 1965, **Ivanhoe's Restaurant** in Upland is "The Hot Spot" for ice cream lovers. Known for their incredible offering of 100

different shakes and 100 different sundaes, Ivanhoe's also serves freshly ground hamburgers, huge hand-breaded tenderloins, as well as tasty chicken salad and fruit salad. Did we mention the to-die-for strawberry shortcake? You'll love the family-friendly atmosphere and the great selection of comfort foods.

### DAVISS COUNTY



Established in 2008, **Scoops Homemade Ice Cream** handcrafts every flavor so each scoop is made from unique, one-of-a-kind recipes, with fresh ingredients. Real vanilla, fresh nuts,

chopped fruit, and plenty of love. Flavors vary so you'll just have to come inside to discover your new favorite. No sugar added and dairy-free options are also available. Enjoy their ice cream in specialty treats like sundaes, sodas, floats, ice cream cakes, and more.

### ANDERSON-MADISON COUNTY



Madison County is the place for delicious frozen treats, with five stops on this trail. You'll enjoy 70 flavors of hand-dipped ice cream at **Taylor's Dairy** in Elwood, and experience the world-

famous **Uranus Fudge Factory and General Store** in Anderson where they serve hand-dipped ice cream along with their famous fudge. **Dortee's Drive-In** in Alexandria is well-known for their soft serve lemon ice cream and open seasonally. Stop by **Frazier's Dairy Maid**, an iconic neighborhood ice cream shop in Anderson, for their famous turtle sundae. At **The Depot Ice Cream & More** in Frankton you'll enjoy a casual spot known for ice cream, desserts, and daily specials.

### SHIPSHEWANA



Cool off in Shippshewana, in the Heart of Amish Country, where small-town charm meets big flavor in every scoop. Stop by **The Vanilla Bean Creamery** for handcrafted, small-

batch ice cream and fresh waffle cones. Craving classic comfort? **Mom's Ice Cream** serves Velvet hand-dipped flavors and savory bites in a relaxed setting. Enjoy rich custard at **Amish Frozen Custard & Soft Serve**, perfect under their charming gazebo. And don't miss **Lucy's Vedio Twist**, a beloved roadside stand known for towering soft-serve cones and retro vibes. Whether you're strolling the town or road-tripping, these sweet stops are a must on your Off the Beaten Path adventure.

[www.VisitShippshewana.org](http://www.VisitShippshewana.org)

## SODA-LICIOUS TRAIL™

### LAFAYETTE-WEST LAFAYETTE



Pop the top and slurp your favorite soda in Lafayette-West Lafayette! **The Igloo Frozen Custard's** two locations and **The Original Frozen Custard** all are known for their soda fountains

with their homemade syrups and flavorings. Try a Green River at **McCord Candies**. Enjoy a cold, creamy, sudsy root beer or root beer float at **Triple XXX Family Restaurant**. **Lafayette Brewing Company** has more than just beer, they make their own root beer and other specialty sodas handcrafted with real cane sugar in the brewery!

📍 40+ LOCATIONS ON THIS TRAIL

📍 15+ LOCATIONS ON THIS TRAIL

## HOOSIER PIE TRAIL™

### ELKHART COUNTY



At **South Side Soda Shop** in Goshen, pie is more than just a dessert — it's a beloved tradition. Whether you're craving the tangy sweetness of classic cherry or the rich, velvety texture of chocolate cream, every

bite is a taste of pure comfort and nostalgia. At **Das Dutchman Essenhaus** in Middlebury, the pies are legendary, capturing the essence of traditional Amish baking. Each pie is hand-crafted to uphold traditional recipes passed down through generations. With 30 varieties of seasonal offerings and perennial favorites, like the original peanut butter, you'll want to enjoy a slice in the restaurant and take home a whole pie for later.

### MRS. WICK'S BAKERY & CAFE



Duane "Wick" Wickersham founded Wick's 1944 with the goal of making great quality pies. Best Known for sugar cream pie Wick decided to patent his process for making

it in 1962 as he ventured into larger-scale production. In 1985 he and his wife, Ruby, started **Mrs. Wick's Restaurant and Bakery** which makes 38 varieties of pies daily. Wick's children and grandchildren continue his tradition of making the best quality pies. Great for every occasion we believe we have a pie for everyone. From Gooseberry to Lemon Meringue and everyone's favorite Sugar Cream.

### STEBEN COUNTY



The wait staff wears bright blue shirts with the slogan "Life Is Short, Eat Pie First." At **Clay's Family Restaurant**, this motto has been lived out for more than 70 years. Their pies start with their

signature flaky crust layered with a cream cheese mixture and chopped pecans. From there, they're filled with sweet, fresh ingredients to create strawberry, baked blueberry, rhubarb, and butterscotch cream pies, to name a few. Clay's is open Wednesday-Sunday and offers a popular weekend breakfast buffet. Enjoy comfort food such as meatloaf, pot roast, and chicken fried steak in a cozy, family-friendly atmosphere.

### BLUE GATE RESTAURANT & BAKERY



At **Blue Gate Restaurant & Bakery**, rooted in Amish tradition, each pie is a homemade masterpiece—crafted with time-honored recipes, simple ingredients, and a whole lot of love. With over

20 varieties available daily, the bakery is a showcase of Shipshewana's rich culinary heritage. From classic apple and sugar cream to indulgent peanut butter and seasonal fruit pies, every slice reflects the care and quality that defines Amish cooking. Whether you're finishing a hearty meal or visiting just for dessert, this Shipshewana favorite offers an authentic taste of Amish Country—served one slice at a time.

📍 30+ LOCATIONS ON THIS TRAIL

## COFFEE & TEA ROOM TRAIL

### PARKE COUNTY



Need a caffeine fix while exploring the covered bridges and backroads? Parke County's coffee trail is full of flavorful stops and local charm. In Rockville, sip handcrafted

drinks at **Gaebler Cafe** or enjoy a fresh brew at **Golden Forrest**. Cozy up at **The Ranch** for a morning blend or mid-day pick-me-up. In Rosedale, try rich, locally roasted beans at **Bear's Coffee & Roasting** or grab a cup at **Covered Bridge Coffee**. Whether you're into lattes or black coffee, Parke County has your perfect pour.

### SOIN-CLARK / FLOYD COUNTIES



Your one-stop-shop for caffeine infusion, games, and nerd culture—all to make your daily grind a little more fun. **Pearl Street Game & Coffee House** is a

board game cafe open late 7 days a week. It's a great place to study or enjoy more than 150 board games. They host *Magic: The Gathering* tournaments and open games of Dungeons and Dragons. They feature Louisville-roasted coffee, Southern Indiana bakery treats, and homemade smoothies.

# RISE N' SHINE TRAIL™

## KOSCIUSKO COUNTY



**Creighton's Crazy Egg Café & Coffee Bar** offers fresh from the farm eggs, handcrafted food, fresh coffee, and homemade favorites with a modern twist,

served in a rustic farm-style atmosphere. This café serves breakfast and lunch, along with a variety of coffee bar drinks and baked goods. This café sits on the Creighton Brothers Farm, which has been in the family for over 100 years and is a huge egg producer.

## ANDERSON / MADISON COUNTY



Breakfast in Madison County delivers a cozy and satisfying start to the day, from classic diners to quaint cafes. Anderson's **The Toast Café** is a local favorite, serving up fluffy pancakes, crispy bacon,

and farm fresh eggs. **Ruby's Café & Bakery** offers charm alongside hot coffee, cinnamon rolls, and their sausage, egg and cheese casserole. **Sunshine & Cinnamon Café** in Alexandria is memorable for their biscuits and gravy or hearty breakfast sandwiches. For a quick bite, **Sophie's Bagels** in Pendleton has a variety of bagels, cream cheese, and Boba Teas. Try all of Madison County's ten Rise 'N Shine trail restaurants!

50+ LOCATIONS ON THIS TRAIL

# HOOSIER BBQ TRAIL™

## PARKE COUNTY



Home to **The Hog Pit** and **Aaron's on the Square**, Parke County boasts big BBQ flavor with lots of personality. At the Hog Pit inside **Thirty-Six Saloon**, you'll enjoy fresh,

slow-smoked meats with mesquite wood served in a fun, decorative atmosphere. Aaron's on the Square is a tasty stop on the BBQ trail, and also features breakfast and an eclectic menu.

## GRANT COUNTY



Two great Grant County stops on this trail are **Pappies Smokehouse & Lunch Box**, and **Obi's Barbecue**. Pappies makes delicious made-to-order food and has been a staple in the

Gas City community since 2016. The family smoke house offers flavor-packed classics including traditional comfort food, such as brisket, pulled pork, and mac & cheese. Obi's barbecue is some of the best you'll ever try. Pulled pork, pulled chicken, brisket, babyback ribs are each created with their handcrafted sauces and rubs. For a special treat, try their "meat candy"—pork belly burnt ends, nachos with barbecue meat, double smoked wings, or smoked sausage.



TM



Savor secret-recipe BBQ as Hoosiers serve up saucy pork, chicken, or beef.

For more information and to plan your **CULINARY ADVENTURE** visit

[IndianaFoodways.com](http://IndianaFoodways.com)

## MUNCIE



Award-winning **Bird's Smokehouse BBQ** in Daleville lets Southern cookin' take flight with low-and-slow meats kissed by real hickory wood. Dig into baby-back ribs,

pulled pork, brisket, smoked wings, and holiday hams, plus sides like corn casserole and mac & cheese. The prized pink smoke ring proves every bite's been tended with care. Savor it all in the rustic cabin-style dining room or grab a quick fix at the convenient drive-thru.

20+ LOCATIONS ON THIS TRAIL

# SOUP, SALAD, SANDWICH TRAIL

## GRANT COUNTY



Marion, Indiana, has two great stops on this trail. Enjoy lunch at the **Hostess House**, a beautifully restored historic mansion listed on the National Historic Register. Try the chicken pecan salad

with raspberry vinaigrette dressing or enjoy the cranberry turkey sandwich on wheatberry bread. Savory soups vary daily. And at **Folkie's Tavern** you'll enjoy a "Cheers" type pub atmosphere. You can select favorites from their jukebox while feasting on homemade soups and sandwiches. Short orders are their specialty, and they also have daily lunch specials.

**65+ LOCATIONS ON THIS TRAIL**



Something lighter but just as tasty—  
fresh soups, salads, and sandwiches.

For more information and to plan your **CULINARY ADVENTURE** visit

[IndianaFoodways.com](http://IndianaFoodways.com)

# ZA' PIZZA TRAIL™

## SOIN-CLARK / FLOYD COUNTIES



The **New Albanian Brewing Company** offers its own handcrafted beer, fine food, hospitality for all, and the best pizza in SoIN. It started on Plaza Drive in New Albany, Indiana, with

Sportstime Pizza in 1987 (now the NABC Pizzeria), followed by Rich O's (NABC Public House) in 1990, the incorporation of the NABC in 1994, and the launch of the original New Albanian Brewery in 2002 (the first commercial brewery in New Albany since 1935). In New Albany, beer is a way of life. NABC stands for a quarter-century of experience, education, recognition, and success.

## DAVISS COUNTY



The Bobe family in Washington, Indiana, owns and operates **Bobe's Pizza Express**, offering many menu items that are old family recipes handed down through time. Known for quality food

using only prime meats, Bobe's is popular for their great pizzas and other favorites. Be sure and try one of their strombolis, chicken parmesan, or lasagna. The menu also features a "bucket of spaghetti" and other Italian dishes like meatball sandwiches, Fettucine Alfredo, Raviolio Florentine, and more. While not an Italian specialty, their breaded tenderloin is another reason people love coming here.

## STEBEN COUNTY



For nearly 50 years, the traditional pizza recipe at **Caruso's Restaurant** has remained constant: a custom blend of mozzarella, fresh vegetables, and high-quality meats,

plus pizza sauce and crust made in-house. Choose from three different tempting crusts, including thin and crispy, stuffed, and a Sicilian bread-style crust. There's even gluten-free pizza! Find a unique selection at the new wine bar featuring both new and old-world wines plus craft cocktails, including an oaked and smoked Manhattan. Besides pizza, you'll find traditional Italian dishes as well as salads, including a glazed salmon and fresh pear salad accompanied by a delicious homemade dressing.

## FRENCH LICK-WEST BADEN



Wood fired, brick oven pizza in a lively atmosphere is exactly what you will find at **Speakeasy Pizza**, located on Historic Congress Square in Orleans. Create your own pizza or calzone

from a vast array of toppings or sample one of their favorites, either way you'll be glad you did! Enjoy life on the Square during summer months with outdoor seating and the occasional beer garden.

**35+ LOCATIONS ON THIS TRAIL**

# TENDERLOIN LOVERS TRAIL

## PARKE COUNTY



If you're looking for some of the best pork tenderloins in Indiana, go no further than Parke County! Here you'll find award-winning, seasoned and pounded to perfection tenderloins at **Mecca**

**Tavern**, farm-to-table locally-sourced tenderloins from **Turkey Run Gas & Grill**. Dine at **Tasty Freeze** or take it to go by the nearby scenic Wabash River. The **Narrows Restaurant** offers a unique venue location at the Turkey Run Inn, located in the historic Turkey Run State Park.

## HAMILTON COUNTY



**The Tenderloin Trail™** — born and breaded in Hamilton County, Indiana. Celebrate Indiana's most iconic food in Carmel, Fishers, Noblesville and Westfield, along the original

Tenderloin Trail™. Don't miss the popular Tenderloin Tuesday™ deals every summer in July at participating restaurants throughout Hamilton County, Indiana. Learn more at [TenderloinTrail.com](http://TenderloinTrail.com)

## MRS. WICK'S BAKERY & CAFE



Duane "Wick" Wickersham founded Wick's in 1944 with the goal of making great quality food and pies. In 1985 he and his wife, Ruby,

started **Mrs. Wick's Restaurant and Bakery** to serve food and pies that remind us of simpler times. Using an original recipe, we hand bread our breaded tenderloin and serve it on a homemade bun with fixings of your choice. Enjoy a slice of one of our 38 varieties of pies made daily for dessert.

## MUNCIE



In Delaware County, each restaurant puts its own spin on Indiana's iconic tenderloin. **Amazing Joe's Grill** serves a hand-breaded, center-cut loin that overflows the

bun, pure Midwestern comfort. Downtown, **Elm Street Brewing Co.** pairs award-winning craft ales with a crispy tenderloin stacked high on a brioche bun. At **Mulligans Clubhouse Grill**, unwind on the patio with a golden-fried tenderloin and stunning fairway views. One classic Hoosier sandwich, endless bragging rights.

**75+ LOCATIONS ON THIS TRAIL**



Enjoy a juicy burger piled high with your favorite toppings.

For more information and to plan your **CULINARY ADVENTURE** visit

[IndianaFoodways.com](http://IndianaFoodways.com)

## BETWEEN THE BUNS BURGER TRAIL™

### DAVISS COUNTY



Welcome to the iconic diner, **The New White Steamer**, located in Washington, Indiana. This diner offers a nostalgic ambiance straight out of the 1950s, making it a must-visit for burger

enthusiasts. The menu boasts a variety of classic cheeseburgers cooked with chopped onions, giving them a unique and delicious flavor. Customers rave about the double cheeseburgers, smash burgers, and old-fashioned shakes. The German fries, a customer favorite, are soft on the inside and crispy on the outside. The friendly service and mouthwatering burgers make this hole-in-the-wall spot a gem for locals and visitors alike.

**70+ LOCATIONS ON THIS TRAIL**

## HERE FISHY, FISHY TRAIL™

### KOSCIUSKO COUNTY



With more than 100 lakes, it's no wonder Kosciusko County is home to great seafood restaurants, some with amazing water views. A premier restaurant featuring award-winning food in an

upscale casual setting, the **BoatHouse** showcases an exquisite view of Winona Lake and offers lakeside dining year-round. Besides seafood, they also feature steaks, pasta, and gourmet sandwiches. **Lakelife Bar & Grill** is located on the channel between two lakes, and offers a casual menu including salads, wraps, soups, sandwiches, burgers, pastas, and more. Family friendly indoor and outdoor dining available.

**45+ LOCATIONS ON THIS TRAIL**



Find every type of seafood prepared perfectly—ask for the house favorites.

For more information and to plan your **CULINARY ADVENTURE** visit

[IndianaFoodways.com](http://IndianaFoodways.com)

## WINNER, WINNER, CHICKEN DINNER TRAIL™

### BLUE GATE RESTAURANT & BAKERY



Crispy, pressure-fried chicken is the star at **Blue Gate Restaurant & Bakery**, served all-you-can-eat alongside hearty Amish sides like noodles, mashed potatoes, and fresh-baked bread. Since 1986, this cozy spot in

downtown Shipshewana has been a favorite for homestyle meals and warm hospitality. With over 25 kinds of pie to choose from, it's easy to turn dinner into a full-on comfort food experience. Whether you're fueling up after shopping or making it a night out with a concert next door, you'll find flavors worth the detour and service that feels like home.

### SHELBY COUNTY



Shelby County restaurants are known for their fried chicken. The historic **Kopper Kettle Restaurant** in Morristown, Indiana has been serving their Hoosier Fried Chicken recipe to patrons for

over 100 years. Their chicken pairs up nicely with their family style menu, complete with homemade desserts of the day. The **Chicken Inn** in Shelbyville serves up broasted chicken that is known throughout the state for its crispy, secret recipe breading that produces the juiciest chicken you'll taste. Complete the meal with homemade slaw and fried biscuits.

### ELKHART COUNTY



Indulge in a culinary journey steeped in tradition at **Das Dutchman Essenhaus** in Middlebury, where the signature chicken dinner promises an unforgettable dining experience. Sink your

teeth into tender, golden-brown fried chicken seasoned to perfection and cooked with care. Accompanied by classic sides like creamy mashed potatoes, buttery corn, and fluffy dinner rolls, each bite is a nostalgic embrace of home-cooked comfort. From the first tantalizing aroma to the last satisfying bite, the Essenhaus chicken dinner embodies the essence of Amish hospitality and culinary craftsmanship that has made them a beloved destination for generations.

### DECATUR COUNTY / GREENSBURG



The Southeast Indiana Fried Chicken Trail highlights some of the best spots in the country to embark on a finger-lickin' adventure! Decatur County has several establishments to satisfy your fried

chicken cravings. From the cozy comfort of **Stones Family Restaurant** in Millhousen, to the laid-back charm of **St. Paul Tavern**, and the nostalgic vibes of the drive-in at **Fry's A&W** in Greensburg, you're sure to find chicken fried to perfection. So bring your appetite and prepare to enjoy every bite of this mouth-watering journey.

## JUST CRUISIN' TRAIL™

### DAVISS COUNTY



With fabulous coney dogs and root beer, **Mason's Root Beer Drive In** is an old school drive in and a classic stop on your next culinary adventure. Founded in 1951, this nostalgic spot

will take you back in time, while you enjoy their menu of comfort food, served to you by their friendly car hops. From juicy burgers to crispy onion rings, Mason's serves up all-American favorites that are sure to satisfy any craving. Open March through October, this charming restaurant provides a taste of old-fashioned hospitality in the heart of Indiana.

### ANDERSON-MADISON COUNTY



Take your family and friends and cruise on into Anderson and Madison County for a blast from the past at our great drive-ins! Whether you choose an orange whip and a Sloppy

Joe from **Jimmie's Dairy Bar**, a toasted onion burger, and fries from the **Lemon Drop**, you cannot go wrong. **Frazier's Dairy Maid** has everyone's favorite treats, like their pecan turtle sundae, a Spanish dog, and root beer from **Gene's Root Beer and Hot Dogs**.

 20+ LOCATIONS ON THIS TRAIL

## A CUT ABOVE TRAIL™

### MUNCIE



Craving prime beef? Start at **Vera Mae's Bistro**, where filet mignon meets white-tablecloth service and a 180-label wine cellar. At **Lahody's Trust Your Butcher Steakhouse**, local butcher expertise

shines in dry-aged, hand-cut rib-eyes seared to perfection. Overlooking the fairways, **Mulligans Clubhouse Grill** serves up hearty steaks best enjoyed on the breezy patio. And at **Amazing Joe's Grill**, signature sizzlin' sirloins and scratch sides prove great steak doesn't need a dress code.

### SHELBY COUNTY



Nothing compliments world-class gambling at **Horseshoe Indianapolis** like the finest cuts of USDA Midwestern dry-aged, on-the-bone steak, plus delicious seafood, and pasta. Elegant

atmosphere, culinary excellence, superior wine library and a diverse liquor selection, **Jack Binion's Steak** has upped the ante in fine dining. Go all-in on this classic steakhouse experience.

### DUBOIS COUNTY / HUNTINGBURG



Housed in a beautifully restored historic bank on 4th Street in downtown Huntingburg, **Butcher & Barrel** offers an upscale dining experience where classic architecture meets modern flair. The

refined menu reimagines American comfort food, featuring highlights like a 21-day aged prime ribeye, a seafood cioppino, and a rotating selection of seasonal entrées. A curated whiskey wall and craft cocktails round out the experience, making Butcher & Barrel a standout destination for fine dining in southern Indiana.



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 35+ LOCATIONS ON THIS TRAIL

## FARM TO TABLE TRAIL™

### DAVISS COUNTY



For Amish country cooking with all the fixings, the **Gasthof Restaurant** in Montgomery is a must-visit. Their large buffet featuring homemade items is known for its hand-

breaded fried chicken, roast beef au jus, battered fish fillets, baked ham, chicken & dumplings, and seasoned baked fish. Complete your meal with home cooked noodles, and creamy mashed potatoes peeled by hand. The extensive salad bar includes a variety of homemade salads (even the croutons are homemade), and don't forget to try their fresh-baked breads and desserts including cobblers, cupcakes, cookies, and more.

### FORT WAYNE



Fort Wayne offers an array of restaurants that feature locally sourced ingredients on their menu, such as this bone marrow dish by Chef Matthew Nolot at his farm-to-table restaurant, **Tolon**, a

downtown dining gem. Their passion for the best, local, in-season ingredients grew from the chef/owner's wife's upbringing on a small family farm in North Central Indiana and learning about sustainable agriculture from her parents and grandparents. Tolon invites you to enjoy time with family and friends while becoming part of the Tolon family.

### GRANT COUNTY



**Payne's Restaurant** in Gas City serves up a unique dining experience for your family. Grass-fed meats, fresh herbs grown in the on-site garden, and a wide range of vegan and gluten-free options

always on the menu. British style fish 'n chips, cock-a-leekie soup, and sticky toffee pudding are customer favorites, but Payne's entire menu is decadently different. From the apple, walnut & brie panini to the beef stew & Yorkshire pudding, the flavors and aromas will tantalize your taste buds.

📍 25+ LOCATIONS ON THIS TRAIL

## HOOSIER DISTILLERY TRAIL™

### SOIN-CLARK / FLOYD COUNTIES



**Starlight Distillery** in Borden has its roots in agriculture and family heritage. Located on the 600-acre farm at Huber's Orchard & Winery, Starlight Distillery has been owned and operated

by a sixth-generation Huber since 2001. The Master Distillers take a grain-to-glass approach in producing a variety of Bourbon, Whiskey, Gin, Vodka, and Brandy, so there is something for everyone! Visitors can take in a behind-the-scenes tour and enjoy a tasting of any number of quality spirits before enjoying the rest the farm has to offer.

📍 5+ LOCATIONS ON THIS TRAIL

## CULTURAL CUISINE TRAIL™

### DUBOIS COUNTY/JASPER



For the best in authentic German food and atmosphere, visit **Schnitzelbank Restaurant** in Jasper, Indiana. Using only the freshest and

highest quality ingredients, choose authentic-German to American offerings from Sauerbraten, Schnitzels, and Goulash to steaks and seafood. Their menu offers plenty of delicious favorites, including the "Wunderbar", featuring soups, salads, sides, and so much more! Willkommen und viel Spass! (Welcome and Have Fun)

📍 35+ LOCATIONS ON THIS TRAIL

### GRANT COUNTY



**Payne's** serves an eclectic menu sourced from a variety of cuisines, especially British and European, using fresh ingredients and supporting local farmers. Payne's is

famous for its fish and chips, soups, bangers and mash, and Yorkshire pudding. They serve a fine dining menu, as well as specialty coffees, custard made in-house, and a range of local craft beers. Be sure and try their sticky toffee pudding for dessert. A fun and welcoming atmosphere adds to the Payne's experience.

## TASTY TAVERN TRAIL™

### STEBEN COUNTY



The name and location may have recently changed, but **The 6 On James** retains its largest selection of bourbon north of New Orleans and many signature dishes. A large

selection of open bourbon, whiskey, new cocktails, and house wine makes this lakefront restaurant a popular choice. The 6 on James is 21 and over inside, but the four outside patios welcome all ages. The 6 is open every night, and you'll hear live music from local musicians. Feast on the famous mac and cheese, hand-cut steaks, char-broiled chicken skewers, and braised prime rib served over a bed of mashed potatoes.

📍 25+ LOCATIONS ON THIS TRAIL



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[IndianaFoodways.com](http://IndianaFoodways.com)

## WINE, WINE, ANYTIME TRAIL™

### JAY COUNTY



The **Topsy Glass Winery** brings both the best of the Midwest and the world to Indiana wines. Their juice and fruit for their wines come from some of the best wine-making areas around the world. Opened in 2017,

they offer a variety of dry, sweet, and fruit wines. Open Friday evenings, Saturday and Sunday afternoon for wine tasting and by appointment. They've won several awards including a double gold for Sydney's Blush from the Indy International Wine Competition. Indoor & outdoor seating is available. Well behaved, leashed pets are welcome in outside seating. No reservations are required.



Explore a variety of award-winning wines with national acclaim.

For more information and to plan your **CULINARY ADVENTURE** visit

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### SHELBY COUNTY



Since 2014, Gene Baker has been crafting wines from their own vineyards in northern Shelby County. **Brandywine Creek Vineyards and Winery** carries over 26 varieties of wine year-round, along with seasonal specialty

wines like peach and apple—partnering with a local orchard. Their award-winning wines feature an abundant array of dry wines, medium bodied blends, and sweet varieties. Wine slushies and crafted spritzers are also on their menu. Visit their tasting rooms in Pleasant View, Indiana, directly off of Interstate 74 and exit 101. Enjoy live music and entertainment on their back porch in the midst of their vineyards in spring, summer, and fall, and indoors during cooler weather.

### ELKHART COUNTY



Experience a charming bistro in the heart of downtown Elkhart at **The Vine**, where every sip tells a story and every bite is a revelation. The extensive wine list showcases hand-picked selections from around the world, each

bottle curated to enchant and delight the senses. From velvety reds to crisp whites and sparkling varietals, there's a wine to suit every palate and occasion. Complementing the exceptional wines is a menu featuring exquisite entrees that elevate your dining experience to new heights. From steaks, to seafood, to pasta, The Vine will transport you on a journey of flavor and refinement.

📍 20+ LOCATIONS ON THIS TRAIL

# HOOSIER BREWS TRAIL™

## DECATUR COUNTY / GREENSBURG



**Tree City Brew Co.**, located in Greensburg, Indiana is a great place to start your journey along the Hoosier Brews Trail. This family friendly restaurant and

brewery offers pizza, calzones, and grinders, as well as a variety of craft brews available on tap. Now connected to the Rebekah Park walking trail with newly installed sand volleyball courts, enjoy this ideal destination for beer enthusiasts and families looking for a fun, delicious outing. This stop on the Hoosier Brews Trail is one you won't want to miss.

## NOBLE COUNTY



We love small-batch brews—and so will you! From grain to glass, many of the breweries along this trail have been crafting quality pours for decades. With 39 stops

across Indiana, this trail is a must for craft beer lovers. Noble County proudly features three unique breweries: **Albion Ale House**, home of **Guesswork Brewing Co.**, **LaOtto Brewing Co.**, and **Harry Stuff Brewing**. Cheers to sipping local!

## GRANT COUNTY



Started by a father and his sons, **Bad Dad Brewing Co.** is a family affair. Craft beer is lovingly created with Dad-ism inspired names like *Socks & Sandals Ale*, *When I Was Your*

*Age* wheat beer, *You're Grounded*, *Mister stout*, and *I'll Turn This Car Around* pale ale on tap. Delicious appetizers include house-baked bread and charcuterie trays. Baked in a wood-fired brick oven, their Neapolitan-inspired pies feature an in-house made dough. Voted "Best Indiana Brewery" by travelers at Visit Indiana in 2019.

## FORT WAYNE



Fort Wayne is the perfect place to discover your favorite brews. Start at **Chapman's Brewing Co.**, a 15,000-square-foot brewery and full-service restaurant featuring 24 beers on tap, plus wine, cider,

non-alcoholic, gluten-free, and alternative drink options. Then head to **The Hoppy Gnome**, known for its chef-driven, made-from-scratch menu featuring tacos, tortas, and more. Recognized in multiple publications, it offers legendary service, a vibrant atmosphere, and a wide drink selection—including 40 craft beer taps and a curated wine list that highlights both established and emerging regional breweries.

## ELKHART COUNTY



Nestled in the heart of Goshen, **Goshen Brewing Co.** offers a culinary and craft beer experience unlike any other. Immerse yourself in the vibrant atmosphere of the indoor/outdoor patio that overlooks the brewing

tanks as you savor a diverse selection of meticulously crafted beers. The tap list frequently changes and includes a variety of traditional styles blended with unique ingredients as well as special releases of barrel-aged and sour beers, each a celebration of flavor and craftsmanship. From hoppy IPAs to rich stouts and crisp lagers, there's a beer to suit every palate. Order dinner from the farm-to-table menu featuring local and organic ingredients.



Local breweries craft grain-to-glass small-batch brews—cheers!

For more information and to plan your **CULINARY ADVENTURE** visit

[IndianaFoodways.com](http://IndianaFoodways.com)

📍 40+ LOCATIONS ON THIS TRAIL

# Plan Your Next Culinary Getaway in Richmond/Wayne County

story by GLENDA WINDERS



**T**he problem with eating out in Richmond-Wayne County is figuring out which restaurant to choose. The area is filled with attractive options.

The Firehouse BBQ and Blues is a favorite for casual dining amid the sights and sounds of live blues music. The brisket here is lean and tender, and it would be hard to beat the ribs. The owners serve all of this up in a former 1860's fire station with one of Richmond's signature murals on the side of the building.

Another good barbecue spot is Stone Hearth Café, known for such menu highlights as Jo Jo's Brisket Sandwich and Mini Pulled Pork Sliders. The recipe for their barbecue sauce was handed down from a grandfather, and everything from their kitchen is made from scratch — even the bread and pizza dough.

The big draw at 5 Arch Brewery is their craft beer and other Indiana-made wines and spirits. They also serve delicious barbecue that they smoke outside over hardwood, and unique pizzas. Another good choice would be their quarter-pound burgers made from a custom blend of chuck, brisket and short ribs and served on a brioche bun with a side of homemade fries cooked in beef tallow.

And speaking of burgers and beer, Legend's Southside is Wayne County's oldest tavern, opening in 1858, and Indiana's second-oldest continuously running tavern. The burgers are great, but if tenderloins are your preference, this is the place to come.

Another good spot for tenderloins is Lumpy's on Indiana Foodways Alliance's Tenderloin Lovers Trail. They make 400 of the popular sandwiches each week, all of them hand-cut and breaded in-house.

Little Sheba's Restaurant is also on the Tenderloin Lovers Trail, and they offer lots more, too, including vegan and gluten-free options. Try their soups, salads, pizza, quesadillas, and burgers. Save room for the signature chocolate cherry brownie.

For down-home comfort food and a 1950s diner experience, A.J.'s Diner is the place to go. That's when the business opened, and they've been making meals

to order ever since. Here your entrée might be meatloaf, green beans, and mashed potatoes with tasty dairy-free gravy; beef and noodles; sauerkraut with franks; or a hand-formed hamburger.

The Cordial Cork Restaurant & Wine Bar offers casual fine dining with 60 wines by the glass, Indiana craft beers, and signature cocktails. Whether it's a special dinner of Asiago Baked Salmon or Chicken Cordon Bleu, or a Sunday brunch of Salmon Benedict or Belgian Waffles, every dish is made in a from-scratch kitchen. The restaurant is housed in a building from 1890, so the ambience is distinctive, too.

Just stopping in for something to drink and a quick bite? Roscoe's Coffee Bar & Tap Room is the place for you. They roast around 350 pounds of coffee beans from Central and South America each week. They also serve craft beers from all over the U.S. Choose your light bite from among sandwiches, wraps, tacos, bowls, and gluten-free options.

Finish your day with dessert at Ullery's Ice Cream, which was featured on the Cooking Channel's "Carnival Eats" program. They make their own ice cream as well as their waffle cones. Experiment with flavors such as Java Nut Quake, Cherry Cheesecake and Peanut Butter Dream.

ABOVE:  
Legend's Southside

LEFT, CLOCKWISE FROM TOP LEFT:  
Little Sheba's Restaurant, Stone Hearth Cafe,  
Ullery's Ice Cream, Firehouse BBQ and Blues



# BLOOMINGTON:

## ONE OF INDIANA'S MOST EXCITING CULINARY DESTINATIONS

story by JORDAN SMITH

**B**loomington, Indiana, has always been a city with character — artistic, intellectual, and unexpectedly cosmopolitan for its size. But in recent years, its food and drink scene has blossomed into something even more compelling: a place where global inspiration meets Midwestern roots, where culinary craft is taken seriously, and where independent restaurants thrive in a way rarely seen in similarly sized cities. Today, Bloomington is positioning itself as one of Indiana's most exciting culinary destinations, and its momentum is impossible to overlook.

Part of what elevates Bloomington's food identity is its deep culture of independence. Rather than a landscape packed with chains, the city is filled with longtime, locally owned establishments that have grown into community landmarks. **Uptown Café**, for instance, has been a Bloomington fixture since 1976 — a restaurant whose Creole- and Cajun-inspired dishes have made it a favorite for generations. Its longevity isn't just a testament to good food; it speaks to a city that values craftsmanship, history, and the kind of hospitality that becomes woven into local life.

That sense of tradition also appears at **Mother Bear's Pizza**, a Bloomington icon widely regarded as serving some of the best pizza in the state. With accolades like "Best Pizza in Indiana" by USA Today and LoveFood, and mentions in other national publications, Mother Bear's exemplifies the level of care and creativity that Bloomington's restaurants bring to even the most casual cuisine. Its hand-crafted approach mirrors a broader ethos in the city: ingredi-

ents matter, process matters, and the final product should never be ordinary.

Craft beverages tell a similar story. **Upland Brewing Company**, one of the state's most respected breweries, began right in Bloomington in 1998 and helped shape the early wave of Indiana craft beer. Its nationally recognized sour ales — produced in its dedicated Wood Shop facility — demonstrate a level of ambition that has helped put Bloomington on the map for serious beer lovers. And just beyond downtown, **Butler Winery & Vineyards** anchors the region's wine scene with award-winning vintages made at one of Indiana's oldest family-owned wineries. Their recognition at competitions including the INDY International Wine Competition has helped prove that Indiana-grown wines can be as nuanced and expressive as those from more traditional winemaking regions.

**B**ut Bloomington's rise isn't driven only by its legacy establishments. A new wave of creative, socially conscious eateries has injected fresh perspective into the city's food landscape. **Hive**, known for its elevated comfort food served in a casual setting, has earned praise not only for its menu but for its progressive employment model — earning an "Employer of the Year" award by Developmental Services Inc. (DSI) of LIFE Designs for its inclusive, equitable workplace practices. It represents a forward-thinking culinary culture where sustainability and fair labor are embraced as part of the dining experience.

Coffee culture thrives here, too. **Hopscotch Coffee & Kitchen** has



TOP TO BOTTOM:  
Mother Bear's Pizza.  
Upland Brewing Co.  
Outdoor dining on Kirkwood Ave.  
PHOTOS: Visit Bloomington

become a beloved community hub, roasting its own beans and earning multiple “Bloomington’s Favorite Coffee Destination” honors in The Herald-Times Best of B-Town Readers’ Poll. Its two locations highlight a truth about Bloomington: the community supports businesses that pour their heart into quality, creativity, and consistency. People return because the experience feels genuine — crafted, not manufactured.

Bloomington’s culinary identity is also shaped by its environment. Surrounded by fertile farmland, the city benefits from close access to growers and producers, allowing restaurants such as **Lennie’s** — known for handcrafted pizzas and a longtime commitment to local sourcing — to build menus around sustainably grown ingredients. Lennie’s dedication to sustainability and customer care has earned both Green Restaurant recognition and a Spectrum Award,

offering yet another example of the city’s elevated standards.

**L**ayered over all of this is Bloomington’s academic and artistic energy. As the home of Indiana University, the city naturally draws people with wide-ranging culinary backgrounds — chefs motivated by creativity, bakers inspired by tradition, and entrepreneurs eager to experiment. That blend of perspectives fuels a food scene that never settles into a single category. Take **The Chocolate Moose**, for example: a Bloomington staple since 1933, known for its hand-crafted ice cream, rotating seasonal flavors, and its reputation as a long-loved hangout for students, families, and locals alike. In Bloomington, longtime favorites and fresh culinary ideas coexist — and that mix is exactly what keeps the city’s dining culture evolving.

This blend of tradition, innovation, and cultural diversity is ultimately what makes

Bloomington stand out. It’s a city where restaurants don’t chase trends — they create their own. Where quality is expected, not exceptional. Where independence is celebrated, and where culinary leaders feel empowered to take risks because their community will rally behind them.

Perhaps that is why Bloomington is quickly becoming Indiana’s culinary hotspot: it has the rare ability to feel both established and evolving. Its classic institutions remain cornerstones, its new arrivals push boundaries, and its diners — students, families, artists, professors, travelers — crave experiences that feel authentic and memorable. There’s an energy here, a sense of place, and a willingness to innovate that together make Bloomington not just a great food town, but a great food town on the rise.

For anyone exploring Indiana’s culinary landscape, Bloomington is no longer just an option. It’s a destination.

## FIVE WAYS To Eat Indiana’s Famous Sandwich

### INDIANA’S FAMOUS BREADED TENDERLOIN SANDWICH IS A MUST-TRY WHEN VISITING THE HOOSIER STATE.

The sandwich’s origins are disputed, but most say it was created in 1904 by Nicholas Freinstein, a German immigrant who ran a pushcart in Huntington, Indiana. Freinstein’s version was a take on the German schnitzel, but with pork instead of veal.

The sandwich became so popular that he opened a restaurant in 1908 called Nick’s Kitchen, still in business today.



**FEW MAY DISPUTE ITS ORIGINS, BUT MANY DISPUTE THE BEST WAY TO ENJOY IT. CHECK OUT THESE TOP FIVE FAVORITE OPTIONS.**

- 1** **OUTSIDE FIRST:** Start by eating around the edges of the tenderloin before digging into the middle.
- 2** **STACKING:** Cut the tenderloin into smaller pieces and layer them between the buns.
- 3** **HALF AND HALF:** Cut the tenderloin in half and share with someone, or save the other half for later.
- 4** **CLASSIC:** Straight-forward with mayo, lettuce, and tomato.
- 5** **NCK’S KITCHEN WAY:** Lettuce, tomato, onion, pickles, and mayo.

# Crawford County's Scenic Culinary Getaway

story by  
GLENDA  
WINDERS

It might be a rural area with a population of just over 10,000, but Crawford County has a whole lot going on. Many of the activities center around Patoka Lake, the 8,800-acre body of water where summertime fun includes boating, water-skiing, swimming, fishing, canoeing, biking, and camping.

But at any time of the year you can enjoy the rugged hills, caves, and eye-popping scenery as you drive on Route 62 along the Ohio River. And one of the best things about visiting Crawford County? Experiencing the locally-owned culinary establishments throughout the area.

A good place to begin is **Alcohol Acres**, a complex that includes a hotel, distillery with a restaurant, brewery, and winery. Before you start tasting, however, a good idea might be to grab a breakfast or lunch whipped up by Jamie Boaz. He bakes his biscuits fresh each morning, and you won't want to miss his creamy mac 'n' cheese, a savory dish topped with crispy onion bits. Inspired by traditional German recipes, Boaz has been perfecting the recipe over several years.

Under the same roof is the **Old Homestead Distilling Co.** with a large tasting room where they offer sips of their Sunshine and Black Forest products. The Sunshine line resembles moonshine but is made with sunflower seeds. Flavored varieties include cherry bomb, cinnamon, lemon drop, and root beer. Or maybe try a spirit slushie. Pina colada and green apple cider are favorites.

Jolee Kasprzak, distillery manager, says while they don't yet offer organized tours of the facility, if you ask the tasting room manager, she will give you a sneak peek inside. And if you're really lucky, Alan Bishop, the master distiller will let you in on how he uses local plants and pot stills to re-create what immigrants from Germany did in the 19th century.

Within the same barnlike building are 28 queen and king hotel rooms with contactless check-in that make it a good place to bed down as you explore the libations made on the property.

A short walk across the property leads to the award-winning **Patoka Lake Brewery**, where D.J. Hanselman is the brewmaster. The tasting room here maintains six or seven of their staple beers — he says Nauti Blonde is a favorite — and rotates some of their other 30 recipes through the seasons to keep things interesting. Cheeses, meats, pretzels and the like are available for



ABOVE, CLOCKWISE  
FROM TOP LEFT:

**Lucas Oil Golf Course  
and Restaurant.**

PHOTO: Crawford County  
Recreation & Tourism

**The Overlook Restaurant.**

PHOTO: The Overlook Restaurant

**Out of the Blue Coffee.**

PHOTO: Out of the Blue Coffee

**Patoka Lake Brewery.**

PHOTO: PHIL ALLEN

LEFT:

**Schwartz Family Restaurant.**

PHOTO: Schwartz Family Restaurant

snacking, and the Friday night bingo sessions always sell out.

The **Patoka Lake Winery** produces some 20,000 gallons of red and white wines per year, and their wine slushies remain one of their most in-demand products. They offer up to 22 flavors, which boaters often stock in their coolers for a day on the water.

The winery can provide an event space for up to 220 people, with discounts on hotel rooms for guests. This is connected to two silos where the first floor is often used for smaller gatherings. Upstairs are two-story suites complete with Jacuzzi tubs and fireplaces in the rooms.

**W**hen you can bear to leave, several eateries beckon with specialties such as made-from-scratch Amish food at the **Schwartz Family Restaurant**. Fried chicken, buttered noodles and a slab of blueberry cream pie, anyone?

If it's lighter bites you're after, **Bennie's Off the Water** is a must for pizza, barbecue, sandwiches and beer. **Springtown Pizza** at Marengo Cave offers a similar menu, with additional favorites such as strombolis, taco salad and ice cream nachos.

**T**he specialty at the **Lucas Oil Golf Course and Restaurant** is pork tenderloins, and this is also a good place to get breakfast. Start your day with omelets, pancakes or a sausage-and-egg biscuit. In Milltown there's **Out of the Blue Coffee**, where their forte is distinctive coffees, cinnamon rolls and breakfast sandwiches. Then linger a while for some of their ice cream.

You can't go to Crawford County and not visit **Stephenson's General Store**. This nearly impossible-to-describe emporium is a repository for items old and new that range from tools, figurines, cast-iron cookware and stuffed animals (real and toy) to

rabbit food, canned armadillo and chainsaw blades. Near a cooler where live bait is stored are a frozen-meat locker, racks filled with shovels and gloves, and a shelf holding deodorant and shampoo. Once you have taken it all in, stop at the soda fountain in the corner for ice cream treats and specialty teas.

Wrap up your visit at the **Overlook Restaurant** — perfectly named because it is perched on a hillside with a sweeping view of the Ohio River. It has been in business since 1948, and everything here tastes home-cooked and good — burgers, ribs, chicken pot pies, seafood, and the rest. They even have their own pastry chef who makes desserts you won't soon forget.

Beyond that, the vibe here is warm and welcoming.

"People come from other states, and they say they came because their grandmother once brought them here," said owner Kim Belcher. "It's a generational thing, a family place."

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# ICONIC FOODS

## OF THE PARKE COUNTY COVERED BRIDGE FESTIVAL OCTOBER 9-18, 2026

Rockville Pumpkin Ice Cream



Tangier Buried Beef



Mansfield Sati Babi



Montezuma Cruller



Rockville Cider



Bridgeton Pecan Roll



story by GLENDA WINDERS

**T**he annual Parke County Covered Bridge Festival is its namesake county's biggest draw, and for good reason. The county has been called the "covered bridge capital of the world" and its festival has grown and morphed into an extraordinary happening since it was established in 1957.

The fun gets underway on the second Friday of October and lasts for 10 days — Oct. 9 to 18 in 2026. This is when the county's nine communities come together to celebrate their 31 covered bridges, two-thirds of them open to vehicular traffic. They're also paying homage to all things autumn—colorful foliage, art, crafts, and iconic food.

"This is Indiana's largest festival with more than two million visitors," said Doug Weisheit, Parke County Convention and Visitors Commission member. "They come for the nostalgia, they come because we're safe, and our research shows that people come here for foods they can't get anywhere else."

In Montezuma on U.S. 36 on the west side, for example, hand-rolled sugar-coated crullers are the specialty. In Rockville, the county seat and headquarters of the Parke County Covered Bridge Festival since 1957, spruced-up baked potatoes are available on the courthouse lawn.

Over in Tangier, the buried beef is not to be missed. First the locals dig a hole that they line with sand before putting in the meat. They cover that with burlap, hot coals and dirt. After it cooks overnight, they dig it up, slice it, and add barbecue sauce—or not.

"It's fabulous," Weisheit said.

**A** home-baked treat by Dottie's Cinnamon Rolls is a great way to satisfy a sweet tooth. The company has been at the Parke County Covered Bridge Festival festival in Bridgeton for more than 45 years.

**“This is Indiana’s largest festival with more than two million visitors. They come for the nostalgia... and our research shows that people come here for foods they can’t get anyplace else.”**

The perfect finish is a cup of Cider George’s pure cider. George makes the beverage onsite from the boxes of fresh apples delivered to him on the Rockville Courthouse Square.

When the festival and its iconic foods are finished for the year, Parke County still offers plenty of options for a tasty and memorable meal. All of the restaurants here are members of the Indiana Foodways Alliance, a nonprofit organization dedicated to the celebration, promotion and preservation of food culture in Indiana.

One of those is The Narrows at the Turkey Run Inn inside Turkey Run State Park. This is Indiana’s favorite park and one of the most popular in the Midwest, in part because of its hiking trails. The specialties here are grilled or hand-breaded tenderloins served on a brioche bun, a BLT made with thick-cut applewood bacon on Texas toast and their fresh-made mashed potatoes. Best of all, many of their servers have been here for more than 20 years, so they know how to make a meal special for their customers.

For a more earthy vibe, there’s the Thirty-Six Saloon, which occupies half a block on U.S. 36 in Rockville. The two-story building used to be the Rockville Hotel, but the current owners removed part of the second floor to make a wide-open bar.

Still part of the complex is the Hog Pit, where the menu features such highlights as Hog Slop--Hog Chips (potato chips) made fresh every day and covered with beans, cheese and smoked chicken, pork, or brisket. Another popular item is Hog Turds--jalapenos stuffed with brisket and pepper jack cheese, then wrapped in a soft pretzel and deep-fried.

Beer is the drink of choice here, with rum and Coke about as sophisticated as it gets. Weisheit said the business is proud to call itself a “joint” — Indiana’s largest biker bar, where



The Ranch



Mecca Tavern



Turkey Run Inn-Narrows Restaurant



Mecca Tavern



The Ranch



Thirty-Six Saloon



The Tasty Freeze

summertime weekends sometimes see as many as 500 motorcycles parked outside. They have live music here, too, as well as plenty of places outside the bar areas for families to eat.

**A**nother spot to grab a cold one is the Mecca Tavern. Close to the historic Mecca Covered Bridge and Schoolhouse, the bar dates back to the 1800s and is the oldest tavern in Parke County. It was built in a flood plain and frequently floods, but that doesn't keep people away for long.

Here they serve one of the top-rated hand-pounded hand-breaded tenderloins in the state and other sandwiches for under \$11. They call the hamburgers "Meatheads," and cod and catfish are also on the menu. Another of their top sellers is a giant pretzel that comes in a pizza box with three dipping sauces.

What patrons see as they enter is a worn shuffleboard table that has been here for more than 50 years, and very often people are playing. Above that is an antique sign advertising Clabber Girl baking powder, a nod to the product's original home in Terre Haute.

This intimate place seats just 70, and no one under 21 is admitted. There is dining outside, but smokers are welcome on the patio. Their live entertainment is intermittent.

When the occasion calls for something a bit more upscale, the place to go is

The Ranch. Located across the street from the Raccoon Lake State Recreation Area, this spot is at the other end of the spectrum from the taverns.

Here all manner of cocktails and wines are also on offer along with signature items such as baked potatoes, prime rib, imaginative salads and s'mores — a selection of crackers served with marshmallows and a skillet of warm chocolate. A chef prepares the dishes, and service is paced for leisurely dining.

**A**nother option for dessert is the Tasty Freeze ice cream shop right on U.S. 36 in Montezuma. While they are also known for their cheeseburgers, cheese sticks, coney dogs and onion rings, the star here is the ice cream in 24 tempting flavors. Have it in cones, sundaes, milkshakes, malts, flurries, mudslides, banana splits, parfaits or piled high in a glass jar. There's no indoor seating, and on a hot summer day there might be a line, but the flavors and prices make it worth the wait. It's the perfect ending to a Parke County adventure.



# Diverse Cuisines and Warm Hospitality in MADISON COUNTY

**D**ining in Madison County offers a delightful array of culinary experiences that cater to every palate. Savor diverse cuisines, seasonal ingredients, unique flavors, and warm hospitality in your journey to discover the best options.

Bonge's Tavern in Perkinsville is a must-visit, renowned for its farm-to-table approach and inviting atmosphere. Savor expertly prepared dishes using locally sourced ingredients while enjoying the rustic charm of this beloved spot. Bonge's award-winning Executive Chef Dean Sample earned both the Superior Chef Award and the People's Choice Award for Best Entrée at the Indiana Pork Farmers' Taste of Elegance competition in 2026. He also earned a Golden Ticket to compete at the World Food Championships in Indianapolis. For casual dining, 1925 PubHouse, located at Grandview Golf Course in Anderson, serves up an extensive menu showcasing classic American fare with a twist.

In Elwood, have lunch or dinner at The Tin Plate-Fine Food & Spirits, where patrons enjoy the delicious pork tenderloin sandwich, praised for its flavor, tenderness, and the amazing overall size. This local favorite highlights the restaurants' commitment to comfort food, making it a must-try for visitors.

Catello's Italian Art Cuisine in Pendleton brings authentic Italian flavors to the table, featuring Catello's pasta made from scratch with the freshest ingredients. Dine in a cozy setting, perfect for romantic dinners or family gatherings.

For a classic drive-in experience, Madison County has you covered. Gene's Root Beer and Hot Dogs offers a nostalgic experience with trays served right at your car window. Famous for its frosty mugs of root beer, hot dogs, and special coney sauce, this charming retro vibe drive-in and friendly service make it a perfect spot for food and fun lovers.

The Lemon Drop is a local favorite known for their delicious onion burger, a juicy hamburger patty with grilled onions. Try their pork tenderloin sandwich paired with crispy golden French fries, and a thick, rich shake. It's an ideal spot for indulging in classic comfort food.

Frazier's Dairy Maid is a cherished spot renowned for its creamy soft serve and delicious ice cream treats, while Jimmie's Dairy Bar is famous for its mouth-watering sloppy joes.

Craft beverage destinations can be found throughout the county. Located in downtown Anderson, Cultured Urban Winery is a vibrant spot for wine enthusiasts. Nestled in a modern space, it offers a blend of urban charm and local flavors. The winery specializes in small-batch wines, crafted from high-quality grapes sourced from local Indiana vineyards and renowned international regions.

Also in downtown Anderson, Oakley Brothers' Distillery is a family-owned craft distillery focused on producing small-batch spirits with a local touch, including artisanal whiskey, gin, rum, and Indiana moonshine. Visitors can enjoy tastings, along with a dining menu that features a variety of appetizers, flatbreads, and sandwiches.

Creatures of Habit Brewing Company offers a range of specialty beers that showcase creativity and quality. Their rotating selection includes draft and bottle brews like fruit-infused IPAs, rich stouts, and refreshing sours, appealing to craft beer enthusiasts. The brewery pairs its exceptional beers with a carefully curated food menu featuring appetizers, burgers, and wraps.

Madison County's culinary scene is rounded out with lots of great dessert spots and coffee shops; among them The Exchange Coffee Co. in Anderson, where you can enjoy a perfectly crafted latte or iced coffee.



**TOP TO BOTTOM:**  
Catello's Italian Art Cuisine.  
Oakley Brothers Distillery.  
The Tin Plate.

The Heart of Amish Country is known for amazing homemade dessert recipes passed down for generations.

# Easy as Pie in Shipshewana

story by GLENDA WINDERS

Travelers come to Shipshewana to immerse themselves in Amish culture, especially the Amish-made food which includes their famous scratch-made pies. It's all based around Amish themes of simplicity, family, culture, and tradition. Visitors are advised to "bring your stretchy pants."

Pie is such a staple here that the Visitors Center even created the "My My American Pie Trail" devoted to this heavenly dessert. The trail includes several local businesses that feature pie on their menu, giving visitors the opportunity to travel around using the digital trail to check off businesses. Completing them all earns them a prize at the Visitors Center.

One of the stops is the Blue Gate Bakery, known for their huge selection of pies. Throughout the year you'll find more than 20 choices; among the most popular are Dutch apple, strawberry, lemon meringue, chocolate peanut butter, and old-fashioned sugar cream. It's a great spot to pick up a full pie, or share slices with friends and family.

Country Lane Bakery 2.0 has fresh pies each day and they sell out quite quickly. It's Amish owned and run as well.

But there are other amazing homemade Amish dishes here, too. While the Blue Gate is known for their pie, don't miss their signature buffet offering fried chicken or slow-cooked roast beef along with sides such as mashed potatoes and homemade noodles.

Another possibility for full meals as well as lighter fare is Shawna Rae's Bakery and Café. The chef raises the vegetables and meat on

her own farm, and the menu changes every week. Locally-sourced ingredients are also on the menu at the Corn Crib Café, open for breakfast and lunch.

Just in for a snack? Jo-Jo's Pretzels is the place you'll want to go. The hand-rolled pretzels here are made from a secret Amish family recipe, and they come with a variety of sauces for dipping.

Located 15 minutes from Shipshewana is downtown LaGrange, where you can start out with breakfast at the Foltz Bakery. The decades-old family-owned spot is best known for their Diamond Doughnut — a fluffy, pillowy doughnut with caramel frosting and peanuts on top.

Linder's Tavern on Main is the purveyor of all things smoked: barbecued ribs, pulled pork, and their famous brisket pizza. And at Fireside Craft Burgers and Brew you'll find gourmet burgers like the Beer Cheesinator, Pickle Burger, and the Peanut Butter Pocolypse.

Enroute to Topeka you'll pass Lucie's Vedic Twist, where you'll enjoy hand-churned ice cream in a variety of flavors.

Tiffany's in Topeka is an Amish diner that claims to make meals as good as your mom's. It's right across the street from the horse auction barn.

Coody Brown's Lakeside Grill, located in Wolcottville, is a short 30 minutes from Shipshewana but well worth the drive for fresh seafood, shrimp, and more. Sit outside by the lake to enhance the experience.

The Mongo General Store, located in the small town of Mongo 20 minutes from the Heart of Amish Country, caters to the outdoor enthusiasts who come here for canoeing, kayaking, fishing, and hiking along Pigeon River.

LEFT, TOP TO BOTTOM:  
Blue Gate Restaurant & Bakery.  
Fireside Craft Burgers & Brew.  
Linder's Tavern on Main.



# EAT LOCAL

## Why Eating (and Drinking) Local Matters

# 1

### You know where your food comes from

When you eat at a local restaurant, you can find out exactly where your food is coming from, and get to know the people who prepare it.

# TEN THINGS

Local restaurants, wineries, breweries, and distilleries keep money in the community as they often source ingredients from nearby farms and vendors, pay local taxes, and invest in their community. According to a study by American Express, for every dollar spent at a local restaurant, 70 cents stays within the community. When more people choose to dine locally, everyone benefits as these businesses also help create jobs.

Catello's Italian Art Cuisine, Pendleton

# 2

### Boosting the local economy

When you spend money at a local restaurant, a large portion of it stays within the community, which helps the local economy grow and be stable.



Union Restaurant & Gameyard, Jeffersonville

# 3

### It becomes a local hang-out

A culinary business rooted in the community becomes a gathering point—somewhere people feel at home and choose to come together. Community and family spirit is often nurtured at these local hangouts.

### Supporting local workers

Local restaurants are most likely to hire within the local workforce, creating jobs within the local community.

# 4

### Preserving local culture

Many local culinary outlets are deeply rooted in the traditions of their community and contribute to maintaining these customs.

# 5

### Encouraging creativity

Small businesses are often run by passionate people with unique ideas, and supporting them helps them bring those ideas to life.

# 6

# 7

### Important for tourism

Tourists often seek out family-run eateries and dishes made with fresh, regional ingredients to experience the most genuine local cuisine, and many destinations actively promote their culinary scene to attract food-focused tourists.



Rosebud Coffee House, Muncie

# 9

### Encourages the development of unique community identities

Local culinary spots help make their neighborhoods more vibrant and diverse.

### Supporting local farmers

Local restaurants are more likely to support local farmers, often creating dishes made with fresh, regional ingredients.

# 8

### Joint community engagement

Local restaurants can work together to have a larger impact on the community by sponsoring local events, food drives, or supporting local charities.

# 10



# MEMBERS



- 1** Anderson Madison County Visitors Bureau (ANDERSON)
- 2** Blue Gate Restaurant (SHIPSHEWANA)
- 3** Columbus Area Visitors Center (COLUMBUS)
- 4** Crawford County Tourism (LEAVENWORTH)
- 5** Daviess County Visitor's Bureau (WASHINGTON)
- 6** Decatur County Visitors Commission (GREENSBURG)
- 7** DeKalb County Visitors Bureau (AUBURN)
- 8** Destination Muncie (MUNCIE)
- 9** Dubois County Visitors Center (JASPER)
- 10** Elkhart County Convention & Visitors Bureau (ELKHART COUNTY)
- 11** Fair Oaks Farms (FAIR OAKS)
- 12** Grant County Convention & Visitors Bureau (MARION)
- 13** Greater Kokomo Visitors Bureau (KOKOMO)
- 14** Hamilton County Tourism, Inc. (CARMEL)
- 15** Henry County Destination Development (NEW CASTLE)
- 16** Jay County Visitors & Tourism Bureau (PORTLAND)
- 17** Kosciusko County Convention & Visitors Bureau (WARSAW)
- 18** Morgan County CVB (MARTINSVILLE)
- 19** Nick's Kitchen (HUNTINGTON)
- 20** Noble County CVB (KENDALLVILLE)
- 21** Parke County CVC (ROCKVILLE)
- 22** Randolph County Convention & Visitors Bureau (WINCHESTER)
- 23** Richmond-Wayne County Convention & Tourism Bureau (RICHMOND)
- 24** Shelby County Tourism & Visitors Bureau (SHELBYVILLE)
- 25** SoIN Tourism (JEFFERSONVILLE/NEW ALBANY)
- 26** Steuben County Tourism Bureau (ANGOLA)
- 27** Terre Haute Convention and Visitors Bureau
- 28** Timeless French Lick (FRENCH LICK)
- 29** Tuttle Orchards (GREENFIELD)
- 30** Visit Bloomington (BLOOMINGTON)
- 31** Visit Fort Wayne (FORT WAYNE)
- 32** Visit Hendricks County (DANVILLE)
- 33** Visit Lafayette-West Lafayette (LAFAYETTE)
- 34** Visit Madison, Inc. (MADISON)
- 35** Visit Michigan City LaPorte (MICHIGAN CITY)
- 36** Visit Shippshewana/LaGrange County (SHIPSHEWANA)
- 37** Yoho General Store (SOLSBERY)



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