



APPETIZERS

POMMES FRITES	7	KUNG PAO CALAMARI	12
Crushed Red Pepper / Parmesan / Garlic Aioli		Chili Garlic Sauce / Ginger Soy Slaw	
BRUSSELS SPROUTS GRATIN	12	FRIED GREEN TOMATO	10
Gruyère / Shallot / Olive Oil / Sea Salt Crostini / Bacon		Pimento Cheese / Prosciutto / Parmesan / Tomato Jam / Arugula	
BABY BACK RIBS	12	BLUE DOG BAKERY ARTISAN BREAD	6
Dry Rub / Burnt Scallion-Mustard BBQ / Kimchi / Crispy Leek		Assorted Bread / Whipped Butter / Black Hawaiian Sea Salt / Olive Oil & Balsamic	

ENTRÉES

FISH & CHIPS	14	JUMBO LUMP CRAB CAKE	14
Beer-Battered Cod / French Fries / Corn Fritter / Malt Vinegar Aioli / Sriracha Ketchup		Sweet Corn Succotash / Pancetta / Kimchee Butter	
GRILLED SALMON*	14	CARBONARA*	12
Bourbon Glaze / Baby Carrots / Beech Mushrooms / Broccolini		Bucatini / Housemade Pancetta / Parmesan / Roasted Maitake Mushroom / Broccolini / Fresh Farm Egg	
STEAK FRITES*	16	Add Grilled Chicken 4 / Add Shrimp 6	
Housemade Worcestershire / Fine Herbes Butter / Garlic Fries / Garlic Aioli		GRILLED SHRIMP TACO	13
PAD THAI	12	Cabbage Slaw / Rooster Aioli / Cilantro / Pickled Onion	
Peppers / Broccolini / Carrot / Rice Noodle / Maitake Mushroom / Sweet & Spicy Peanut Sauce			
Add Grilled Chicken 4 / Add Shrimp 6 / Add Pork 4			

SALADS

MESH	7
Field Greens / Tarragon Vinaigrette / Walnut / Quinoa / Golden Beet / Goat Cheese	
CAESAR	7
Romaine / Brioche Crouton / Parmesan	
WEDGE	8
Roma Crunch / Smoked Roma Tomato / Onion / Cucumber / Bacon / Bleu Cheese Dressing / Soft Egg	
ANTIPASTO	12
Prosciutto / Salametto / Roma Crunch / Giardiniera / Tomato / Artichoke / Cucumber / Crostini / Feta Cheese Vinaigrette / Parmesan	
BEET	10
Roasted Yellow & Red Beet / Pistachio / Goat Cheese / Balsamic Reduction	
APPLEWOOD CHICKEN	15
Field Greens / Applewood Bacon / Bleu Cheese / Dried Cranberry / Spiced Pecan / Cranberry-Poppyseed Dressing	
STEAK*	16
Sirloin / Roasted Mushroom / Pancetta / Caramelized Onion / Bleu Cheese / Chipotle-Lime Vinaigrette	
AHI TUNA*	18
Rice Noodle / Cabbage / Wasabi Pea / Carrot / Snow Pea / Wonton / Honey-Ginger Vinaigrette	

SOUPS

LOBSTER BISQUE	7
CORN CHOWDER	6

SANDWICHES

Served with Sweet Potato Chips (Garlic Fries or Fruit \$2)	
HOT BROWN	14
Parmesan Brioche / Applewood Bacon / Roasted Gunthorp Farms Turkey / Tomato Confit / Gruyere & Cheddar Mornay	
SALMON TARTINE*	12
Pea Shoots / Avocado / Red Onion / Crostini / Soft-Poached Farm Egg / Olive Mayo	
NASHVILLE HOT CHICKEN	12
Mayonnaise / Lettuce / Pickle / Brioche Bun	
WHITE CHEDDAR BACON BURGER*	13
Garlic Aioli / Lettuce / Tomato / Onion / Brioche Bun	
PRIME RIB*	16
Field Greens / Onion Jam / Tomato / Horseradish Mayonnaise / Butterkase / Ciabatta Bread	
PULLED PORK	12
Smoked Pork / Mustard BBQ Sauce / Ginger-Lime Slaw / Chicharron / Brioche Bun	
RUEBEN	11
Corned Beef / Sauerkraut / Thousand Island / Swiss Cheese / Marbled Rye	

Many of our items can be made gluten-free upon request.
Please inform your server of any food allergies. Consuming raw
or undercooked food may increase risk of foodborne illness.*

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CUNNINGHAM RESTAURANT GROUP

Cunningham Restaurant Group has locations in Indiana, Ohio, and Kentucky.

We invite you to be our guest at our other great concepts.

For more information, please visit us online.

www.crgdining.com



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