Tippecanoe Place Restaurant

Welcome!

The tradition of fine dining at Tippecanoe Place began over 100 years ago by the Studebaker family, the mansion's original owners. Today, that tradition continues at Tippecanoe Place Restaurant. As the premiere landmark in the heart of South Bend's Historic District, Tippecanoe Place is the embodiment of everything that great wealth in the late 1800's could suggest. The gracious spirit of the past still thrives throughout the mansion's 40 rooms with 20 fireplaces and handcrafted wood work. Enjoy the casual elegance of Tippecanoe Place-Studebaker Mansion anytime; lunch, dinner, brunch or for that special occasion, celebration or banquet.

SUNDAY BRUNCH MENU

Lighter Side

FRESH FRUIT PLATE – 12
pineapple, berries, sliced melon, grapes, sweet yogurt dip

SUNDAY QUICHE – 12
smoked gouda, ham, spinach, mushrooms, fresh fruit

GRILLED BRIE FRENCH TOAST – 14
toasted pecans, maple syrup, whipped cream, candied bacon

SHAREABLE BELGIAN WAFFLES - 12
apple & blueberry topping, maple syrup, whipped cream

Entrees

SAUSAGE POUTINE – 14
house fries or sweet potato fries, cheese curds, ale beer cheese

SHRIMP & GRITS – 16
southern style, cheddar cheese, bacon, scallions

TIPPE BISCUITS & GRAVY – 14
homestyle sausage gravy, buttermilk biscuits, Studebaker potatoes

CRAB CAKE BENEDICT – 18
lump crab cakes, poached egg, hollandaise sauce, Studebaker potatoes

TRADITIONAL EGGS BENEDICT – 12

B.Y.O. OMELET – 14
choice of ingredients:
smoked ham, apple bacon, mushrooms, cheddar cheese,
onions, jalapenos, Studebaker potatoes

STUDEBAKER PRIME RIB – Market Price
toasted brioche, captured juices, creamy horseradish, Studebaker potatoes

Over the past century, many special recipes have come and gone. These exceptional entrees have withstood the test of time and are presented to provide you with the opportunity to taste some truly traditional favorites. We do not list every ingredient. Please inform your food server about food