

THE

MASH

HOUSE

AT WEST FORK WHISKEY CO.

STARTERS & SHAREABLES

Corn Puppies

Seven large puppies drizzled with maple syrup and served with whipped maple butter. 9

Barrel Wood Pork Nachos

Smoked pulled pork, jalapenos, pickled onions, queso, and bbq drizzle, atop a bed of corn tortilla chips. 13

SUB Chicken +3

SUB Impossible™ +3

Smoked Chicken Wings

Eight drummies and flats from the smoker, smothered in... Honey Garlic Cilantro | Sweet Thai Chili | BBQ | Buffalo Served with celery and carrots. Blue Cheese or Ranch? You will be judged. 14

Cheese Curds

Snackable, bite-sized chunks of cheese, breaded and deep-fried for a warm buttery crunch. Served with sides of ranch and hot honey. 12

Fried Green Tomatoes

Crispy slices of green tomatoes that are battered and fried to perfection, served with a side of cajun remoulade! 14

Classic American Sliders

Three adorable little sliders, nestled beneath American cheese, lettuce, tomato, onion, pickle, and topped with fancy saucy. 12

SALAD

GF (NO CROUTONS)

RANCH CAESAR

BLUE CHEESE POPPYSEED VIN.

CILANTRO-CHIPOTLE RANCH

CRANBERRY WHITE BALSAMIC VINAIGRETTE

Mash House Classic

Lettuce, crispy onion strings, tomatoes, pickled red onion, croutons, topped with cheddar and dressed with our house ranch dressing. 12

Caesar Pleaser

Romaine, croutons, grated parmesan, tossed in our house caesar dressing. 12

Southwest Chop

Black bean, corn, tortilla strip, roasted red peppers, tomatoes, shredded cheddar, pickled onions, cilantro-chipotle ranch, romaine 13

Apple Walnut Gorgonzola

Cranberry white balsamic vinaigrette, apples, walnuts, gorgonzola, and spring mix. 16

ADD PROTEIN!

GRILLED CHICKEN

+6

SIRLOIN STEAK

4oz

+9

SALMON FILET

6oz

+12

FOR THE KIDS

(SERVED WITH FRIES OR FRUIT)

Buttered Pasta 8

Grilled Cheese 6

Cheese Burger 8

Indiana Gold Chicken Tenders 8

Grilled PB&J 8

DINNER 4PM – CLOSE

ENTREES

GF BUNS +2

SUB IMPOSSIBLE™ +3

ADD BACON +2


Plated Tenderloin

Breaded tenderloin served over mashed potatoes with country gravy. 16



Double Mash Burger

Two 4-oz. beef patties topped with American cheese, caramelized onions, lettuce, tomato, pickles, and fancy sauce; served on a warm bun with fries. 16



Truffle Be Jammin’ Burger

Two 4-oz. beef patties topped with provolone cheese, bourbon bacon jam, and truffle aioli; served on a warm bun with fries. 17

Mushroom Bleu Cheese Burger

A flavor powerhouse served with delectable sauteed mushroom and onions, with bacon and blue cheese on a warm bun. 18

Pulled Pork Sammie

House-smoked pulled pork tossed in house bourbon bbq and topped with our superfood slaw; served on a potato bun with fries. 14



Salmon

A plated Salmon with whole grain mustard vinaigrette, served with a side of wild rice and glazed carrots. 30 GF

Fish N’ Chips

The classic dish of battered and deep-fried pollock with french fries and a side of coleslaw. We recommend it with a glass of the good stuff (that’s whiskey). 19

Meatloaf

The most beloved midwest dish! Served with garlic mashed potatoes, gravy, crispy onions, and God’s greatest gift...peas. 24

Smoked Pork Chop


They're smoky, juicy, and incredibly tender. Served with apple slaw, corn pudding, and topped with a bourbon glaze. 28 GF

Roasted Half Chicken

An herb marinated half chicken roasted and delivered crispy with a side of garlic mashed potatoes, seasonal veggies, and roasted chicken jus. 33 GF

Rigatoni Bolognese

A simple, yet elegant dish made with homemade bolognese sauce, rigatoni, herbed riccota, pork and beef bolognese. 23



Pulled Pork Mac & Cheese

This entree is packed full of a three cheese blend, cavatappi pasta, and pulled pork. 21

Ribeye Steak

This steak features a rich, buttery, beefy flavor served with a loaded baked potato and asparagus, topped with a red wine demi. 46 GF

SWEET TOOTH

Seasonal Cobbler 12

Seasonal Bread Pudding 12

Cookie in Cast Iron 8

Cheesecake 9

Gluten Free GF

Vegetarian

Signature Dishes

Food Warning: Let your server know of any allergies the kitchen should be aware of when making your meal. Also, consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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