

A publication of the
Indiana Foodways Alliance

foodIN

indianafoodways.com

Indiana Culinary Trails

*Prepare your
tastebuds
for culinary
adventure!*





The Cordial Cork in Richmond is an innovative foodie destination where creative entrees and modern culinary techniques take center stage.

It features a scratch kitchen serving only the freshest foods available, along with an extensive selection of fine wines and signature cocktails.

Experience exceptional meals and drinks at the St. James Restaurant, a five-star reviewed establishment and the oldest restaurant in Northeast Indiana, established in 1878 in the town of Avilla.

Come and try their award-winning Broasted Chicken, made the same way for generations. Every customer can expect quality food, excellent service, and complete satisfaction.



FoodiN is a publication of Travel Indiana LLC, in cooperation with Indiana Foodways Alliance.

FoodiN

President
Jeff Brown

Publisher & Editor
Stephanie Nicol

Operations Director
Andrea Pearce

Associate Publishers
Amy DeLong
Jan Hoffman

Designers
Julien Design Studio
Spectrum Creative Group

Writers
Glenda Winders
Cathy Shouse

Indiana Foodways Alliance Executive Board Members

President
Haley Anderson
Executive Director,
Grant County
Convention & Visitors
Bureau

Vice President
Cori Humes
Executive Director,
Kosciusko County
Convention &
Visitors Bureau

Treasurer
Maureen Lambert
Marketing Tourism
Director, Anderson
Madison County
Visitors Bureau

Secretary
Grace Caswell
Executive Director,
Noble County
Convention & Visitors
Bureau

All rights reserved. No part of this publication may be reproduced or duplicated without the written permission of the publisher.

Publication Date:
January 2025



CONTACT

Stephanie Nicol
snicol@travelindiana.com



contents

indiana culinary trails



- 2 Promoting Local Flavor One Trail at a Time
- 5 Sweet Temptations
- 6 I Scream for Ice Cream
- 6 Soda-Licious
- 6 Coffee & Tea Room
- 7 Hoosier Pie
- 8 Rise 'N Shine
- 8 Soup, Salad, Sandwich
- 9 Hoosier BBQ
- 9 Between the Buns Burger
- 10 'Za Pizza
- 10 Cultural Cuisine
- 11 Tenderloin Lovers
- 12 Just Cruisin'
- 12 A Cut Above
- 13 Winner, Winner, Chicken Dinner
- 14 Farm to Table
- 14 Here Fishy, Fishy
- 14 Tasty Tavern
- 15 Hoosier Distillery
- 16 Wine, Wine, Anytime
- 16 Hoosier Brews

features

- 18 Iconic Foods of the Parke County Covered Bridge Festival
- 23 Plan Your Next Culinary Getaway in Richmond/Wayne County
- 24 A Taste of Shipshewana & LaGrange County

ON THE COVER:

Fireside Craft Burgers & Brews in LaGrange is known for handcrafted fresh beef burgers, craft beer, and house-smoked meats. Read more about this, and other Shipshewana & LaGrange County restaurants, on page 24.



CULTURAL CUISINE TRAIL™

PROMOTING LOCAL FLAVOR

INDIANA *Culinary* TRAILS

ONE TRAIL AT A TIME

IndianaFoodways.com

story by CATHY SHOUSE

Since 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 240 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. In 2018 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 in 2015 (beating out Kentucky’s Bourbon Trail), among many other awards the trails have won.

Indiana Foodways Alliance (IFA) represents some of 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.

The 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.



- Some of IFA’s trails include:
1. RISE N’ SHINE™
 2. HOOSIER PIE™
 3. ZA’ PIZZA™
 4. A CUT ABOVE™
 5. WINE, WINE, ANYTIME™



TASTY TAVERN TRAIL™

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."


And 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."

When Ashley first started with IFA, she says the "Foodie Movement" was just starting to become a thing. "Since then," she says, "food has become huge! Everyone is talking about it, taking pictures of it and of course eating it! I think more people are traveling for food and enjoy trying different things which in turn has helped IFA grow. We now include more communities throughout Indiana, have more trails and we continue to work to get the word out about the local places."

IndianaFoodways.com

 @IndianaFoodway

 @indianafoodwaysalliance

 @IndianaFoodways



INDIANA *Culinary* TRAILS

SWEET TEMPTATIONS TRAIL™

MORGAN COUNTY



Best-known for handmade candy canes, the **Martinsville Candy Kitchen** is a 100+-year-old icon on the courthouse square in Martinsville. Candy canes are

made more frequently during the holiday season but are available throughout the year. The family-owned and operated candy shop also offers hundreds of other types of candies, an old-fashioned soda fountain, two dozen flavors of hand-dipped ice cream, seasonal pies, and other custom desserts.

MUNCIE



Find your “sweet spot” in Muncie/ Delaware County, where you’ll discover two of Indiana’s best confectioneries. **Lowery’s Home Made Candies** still hand-dips every single

chocolate, stirs the creams in copper kettles, and pours toffee out to cool on marble slabs. **Concannon’s Bakery**, a local favorite, offers homemade pastries, candies, gourmet popcorn, and much more. For the area’s best desserts, check out **Vera Mae’s Bistro** for a fine selection of after-dinner treats including Bananas Foster, flambéed tableside.

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.

INDIANA
FOODWAYS™
ALLIANCE



Indulge your sweet tooth and sample tasty treats that melt in your mouth.

For more information and to plan your
CULINARY ADVENTURE
visit

IndianaFoodways.com

60+ LOCATIONS ON THIS TRAIL

I SCREAM FOR ICE CREAM TRAIL™

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.

MUNCIE



The **Barking Cow** of Gaston is an ice cream shop and eatery where you can enjoy a variety of mouthwatering food, ice cream, and specialty desserts—offering a

great selection of old fashioned homemade flavors and delicious, unique sundaes. **Cammack Station** specializes in American specialties and is located in a restored historic gas station just outside of Muncie. Enjoy the hand-dipped ice cream, handmade shakes, old-school sandwiches, burgers, and ... making memories.

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. And at **Yummerful** in historic Pendleton you'll see why they received "Best in Madison County" recognition in 2024.

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

COFFEE & TEA ROOM TRAIL

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.

FRENCH LICK-WEST BADEN



Indulge in a gourmet coffee drink or treat yourself to a proper afternoon tea in an exquisite setting, the choice is yours. **French Lick's Ice Cream & Coffee Bar** offers a variety of

ways to get your caffeine fix with hot or cold beverages along with a selection of Artisan Teas. **West Baden Springs Hotel** hosts Afternoon Tea in the elegant Atrium complete with finger sandwiches, petit fours, and scones. Treat yourself at more than 15 locations along the Coffee & Tea Room Trail.

📍 30+ LOCATIONS ON THIS TRAIL

HOOSIER PIE TRAIL™

BLUE GATE RESTAURANT & BAKERY



Nothing is as fun to share and enjoy as a generous slice of homemade pie. When the **Blue Gate** opened in Shipshewana, it had only 50 seats, but after over 35 years, the little restaurant has become

a cornerstone of Amish Country, popular because of its great food, pie, and service. Dine on their famous fried chicken, fresh from the bakery bread and of course one of their over 20 kinds of pie. The Blue Gate is also known for their entertainment, so pair your dinner with a concert or musical for a great time!

PARKE COUNTY



Friendly service, generous portions, and made-from-scratch desserts are all trademarks of the Parke County restaurant scene. A standout—known for their delicious pies—

is the **Narrows Restaurant** inside Turkey Run State Park. With a family dining menu featuring home-style meals of Indiana favorites, it's no surprise their menu includes Hoosier traditions—sugar cream pie, a S'mores pie, and fruit cobblers with the dough topping shaped in the state of Indiana.

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.

HENDRICKS COUNTY



One of the best stops on this trail is the popular **Bread Basket Cafe & Bakery** in Danville, Indiana. This eatery serves decadent desserts,

including their made-from-scratch pies. But they aren't alone in Hendricks County. The pecan pie at **Rusted Silo Southern BBQ & Brewhouse** in Lizton is so good it made one travel writer cry, and the **Oasis Diner** and **Mayberry Cafe** serve some nostalgia with their amazing pie offerings.

STEBEN COUNTY



The wait staff wears bright blue shirts with the slogan "Life Is Short, Eat Pie First." At **Clay's**, 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. Besides their great pies, Clays also serves three meals a day, including a popular breakfast buffet. Enjoy comfort food such as meatloaf, pot roast, and chicken fried steak in a cozy, family-friendly atmosphere.

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.

 35+ LOCATIONS ON THIS TRAIL

RISE N' SHINE TRAIL™

DUBOIS COUNTY / JASPER



Café Pina, in Jasper, Indiana is a popular restaurant with a focus on breakfast, lunch, and brunch options. Helmed by chef Claudia, who has experience working with Wolfgang Puck at prestigious events like

the Oscars and the Grammys, her menu is known for its creative, seasonal, and fresh dishes. The menu at Café Piña features a mix of standard and seasonal items. Each season, a new menu is created, offering a variety of new dishes, popular at that time of year. In addition to their food menu, Café Piña also has a robust coffee and cocktail program, as well as a bakery.

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.

📍 50+ 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.

SHIPSHEWANA



The **Corn Crib Café** serves breakfast and lunch using the best ingredients. Most of their breads are made in-house, and meats are locally sourced. At **Jo Jo's Pretzels**, you'll find award-winning chili, various dips for their incredible

pretzels, soups, sandwiches, and ice cream. Mongo General Store is a fantastic place to grab breakfast, lunch, or dinner. Their popular pork burger is a favorite among locals and visitors. They also serve pizza and handcrafted sub sandwiches. At **Shawna Rae's** not only can you enjoy from-scratch bakery items, but also farm-to-table grab n' go meals including sandwiches, soups, and salads.

MONTGOMERY COUNTY



At **Maxine's on Green**, baking and cooking is their passion. This family-owned and operated establishment in historic downtown Crawfordsville offers a fresh, healthy, and quick food alternative.

They're a bakery and bistro specializing in gourmet and health lunch and dinner options, made from scratch soups, award winning desserts, custom cakes, and catering. They use only the freshest ingredients to create food in a clean eating environment, safe for gluten-free, vegan, vegetarian and regular meals. Their dinner menu is higher-end dining with three cuts of steak, seafood, duck, cocktails, and more.

📍 70+ LOCATIONS ON THIS TRAIL

INDIANA
FOODWAYS™
ALLIANCE



Enjoy an extensive variety of lighter fare anytime of the day.

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

IndianaFoodways.com

HOOSIER BBQ TRAIL™

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.

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.

FRENCH LICK-WEST BADEN



With breathtaking, panoramic views of the Donald Ross Golf Course at French Lick Resort, **Hagen's Club House Restaurant** offers an amazing menu. Widely

known for their signature fall-off-the-bone ribs that are coated in their house-made BBQ sauce, hungry visitors come from all over just to experience this tasty meal! Other BBQ items: BBQ Nachos, Pulled BBQ Pork, BBQ Stuffed Potato, and their BBQ Gouda Burger. While there, check out the bar and ask about its unique history, but don't sit past the notch!

MUNCIE



Bird's Smokehouse BBQ is an award-winning restaurant specializing in "SLOW" cooked Hickory smoked meats. They use only the smoke from hickory wood to

prepare their meats. The menu offers hickory smoked baby back ribs, jumbo chicken wings, succulent pulled pork, juicy chicken, tender beef brisket, and a full array of mouth-watering side dishes. They also offer hickory smoked Holiday hams and turkeys.

 20+ LOCATIONS ON THIS TRAIL

BETWEEN THE BUNS BURGER TRAIL™

ANDERSON-MADISON COUNTY



The burger you've been craving can be found at **1925 Pubhouse** at Grandview. The Original Smash Burger features two 4 oz 100% black Angus beef smashed thin and crispy, topped with American cheese, pickle,

onion, and house sauce, served on a toasted bun. Located in a former bank building, **The Bank Restaurant** is home to the 8oz Bank Robber Burger, house BBQ sauce, fried onion ring, bacon, and cheddar cheese. You'll love the half-pound Smash Burger with its own special sauce at **Small Bites Bistro**. **Andy's Diner** is a family-friendly establishment that serves popular burgers, including the Mushroom Swiss Burger and Patty Melts. You'll find some amazing burgers in Madison County.

FRENCH LICK-WEST BADEN



French Lick West Baden is home to two of the top 10 burgers in the state. **The Superburger**, located in Paoli, is where you will find the Triple Newk! This giant burger

is loaded with three-quarter pound patties made with locally raised, grass-fed beef, three layers of cheese, and three layers of bacon! The burger trail doesn't end there; **33 Brick Street** has created the ½ pound Southwest Burger, served with BBQ sauce, smoked bacon, cheddar cheese, and topped with crispy onion rings. While there, check out some Legendary memorabilia owned by Larry Bird.

 65+ LOCATIONS ON THIS TRAIL

ZA' PIZZA TRAIL™

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.

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 Albania, beer is a way of life. NABC stands for a quarter-century of experience, education, recognition, and success.

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.

CULTURAL CUISINE TRAIL™

MORGAN COUNTY



Immerse yourself in the culture of New Orleans ... without leaving Indiana! **Zydeco's Cajun** in downtown Mooresville is truly a one-of-a-kind dining experience.

From the festive atmosphere to the carefully crafted cuisine, you won't find a more authentically Cajun eatery outside of Louisiana. Zydeco's owner and Executive Chef was raised in southern Louisiana and has created an experience featuring slow food, hot music, and fast friends. His wife (and reason for being in Indiana) is often there to greet you at the door. Menu items include Cajun classics and seasonal favorites, always locally sourced when possible.

 35+ LOCATIONS ON THIS TRAIL

FRENCH LICK-WEST BADEN



Traditional Bavarian comfort food served in an old-timey atmosphere that makes you feel like you're having family dinner at Grandma's

house is exactly what you will find when you stop by **German Café** in French Lick. Family-owned and operated, utilizing recipes passed down for generations, including an array of homemade desserts and meals that can be served family-style. Check out their extensive beer and wine selection.

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

TENDERLOIN LOVERS TRAIL

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

HENDRICKS COUNTY



If you're talking about the unofficial sandwich of Indiana, no list would be complete without trying the behemoth served at the **Oasis Diner**

in Plainfield Indiana. They even offer a breakfast special served all day with a tenderloin smothered in gravy. Not to be outdone, **The Locale, Brew Link Brewpub** and the **Mayberry Cafe**, serve up their own unique versions of this pork delicacy.



Enjoy a mouthwatering tenderloin sandwich, as raved by the locals.

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

IndianaFoodways.com

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.

MUNCIE



The trifecta of mouthwatering pork tenderloin sandwiches can be found in Muncie/ Delaware County with three area restaurants listed on the Tenderloin

Lover's Trail. **Amazing Joe's Grill**, a locally-owned staple in the community since 2008, serves center-cut tenderloin hand-breaded or grilled. At **Elm Street Brewing Company** you can enjoy your sandwich with a brew from their extensive craft beer selection. Or stop by **Mulligan's Clubhouse Grill**, where you'll not only enjoy a hand-breaded tenderloin (the club's favorite) but also a view of the adjacent Crestview Country Club.

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.

75+ LOCATIONS ON THIS TRAIL

JUST CRUISIN' TRAIL™

PERRY



Home of the “Big Square Burger,” **Walls Drive-In**, located in Cannelton in Perry County, offers the quintessential drive-in experience. Whether you dine

in your car or at one of the picnic tables on the lawn, you'll enjoy made-to-order burgers, tenderloins, fries, and more. Finish up your meal with hand-dipped or soft-serve ice cream. And be sure and check out their daily specials.

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™

DUBOIS COUNTY / HUNTINGBURG



In the heart of Huntingburg's Historic 4th Street, visit **Mama T's Italian Steakhouse** and prepare to be treated like family as you dine on freshly made seafood,

Italian pasta dishes, or hand-cut steaks, such as the 40-day dry-aged bone-in ribeye featured in the picture. Sip on a glass of your favorite wine as you savor the flavors of a homemade meal you'll want to relive again and again, bringing homemade food to you in a historically registered 19th-century landmark. Don't delay . . . create a memory today!

MUNCIE



Home to some of East Central Indiana's best upscale restaurants, Muncie/Delaware County has three such eateries conveniently located within Muncie's downtown district. **Vera Mae's Bistro**, which was

featured on the cover of *Travel Indiana* magazine, has been serving “upscale fusion cuisine” for more than 20 years. Ron Lahody's **Trust Your Butcher Steakhouse** is a high-end steakhouse with a full bar featuring more than 150 bourbons. If you are looking for something a little more casual try **Mulligan's Grill** or **Amazing Joe's**.

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.

FRENCH LICK-WEST BADEN



French Lick Resort, with its two historic hotels, is known as much for their upscale dining as they are for their history. **1875: The Steakhouse** is a classic open-kitchen

concept; savor the taste of their lobster mac & cheese or enjoy a mouth-watering hand-cut steak. **Sinclair's** is elegance & ambiance, beyond their menu—bask in the flavor of their lobster bisque or the lamb rack. End your experience with a signature Chocolate Dome.

 40+ LOCATIONS ON THIS TRAIL

WINNER, WINNER, CHICKEN DINNER TRAIL™

MORGAN COUNTY



Fried chicken is the king of comfort food and no one does it better than the family owned and operated **Gray Brothers Cafeteria** in Mooresville! Previously featured

on The Travel Channel's *Man vs Food*, this traditional cafeteria-style eatery serves up a variety of comfort food, scrumptious desserts and savory sides, but the thing they do best just may be their fried chicken. Perfectly crispy goodness with your choice of sides, Gray Brothers chicken dinners have been a Morgan County tradition for over 75 years.

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.

BLUE GATE RESTAURANT & BAKERY



Famous for their pressure-fried chicken and generous helpings of Amish favorites served up all-you-can-eat; the **Blue Gate** is found nestled in the

middle of the beautiful downtown Shipshewana Amish community. Since opening in 1986 with 50 seats, the Blue Gate's great food and service has helped it become a cornerstone of Shipshewana. When you dine, don't miss the famous chicken, noodles, homemade bread and over 25 kinds of pie.

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.

INDIANA
FOODWAYS™
ALLIANCE



Delicious, fried, juicy chicken is sure to be a winner for dinner.

For more information and to plan your
CULINARY ADVENTURE
visit

IndianaFoodways.com

30+ LOCATIONS ON THIS TRAIL

FARM TO TABLE TRAIL™

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.

FORT WAYNE



Inspired by the bountiful produce of the region, **Tolon and Junk Ditch Brewing Company** in Fort Wayne are leading culinary creators inspiring diners

through seasonal menus. One of the first farm-to-fork restaurants, **Tolon** invites diners to expand their palate with bone marrow and main dishes like duck stroganoff. At **Junk Ditch**, their casual, refined experience welcomes diners seeking favorites like burgers and pizza and new favorites like Bolognese and ramen.

FRENCH LICK-WEST BADEN



Farm-fresh dishes and age-old recipes with an updated flare come together in an open and inviting atmosphere perfect for brunch or a romantic dinner at **Burton's Farmhouse**

in Paoli. Chicken & Waffles is one of their signature dishes featuring fresh Amish syrup, house mango bacon, and hot sauce for the perfect mix of sweetness and spice. The cocktail menu changes seasonally, featuring house-made syrups and fresh ingredients.

HERE FISHY, FISHY TRAIL™

HENDRICKS COUNTY



You must check out the catfish recipe that has been passed down through generations and three Hendricks County restaurants landing at **The Locale** in Brownsburg, Indiana. Started in the 1950s at Frank and Mary's

restaurant, the beloved catfish gained national fame in the 1990s. If catfish isn't your thing, they do have other seafood options. **The Coachman Restaurant & Lounge** just off I-70 in Plainfield is another local favorite for incredible fish dishes.

 30+ LOCATIONS ON THIS TRAIL

 40+ LOCATIONS ON THIS TRAIL

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.

SOIN-CLARK/FLOYD COUNTIES



With European-style decor, traditional pub fare, and locally crafted cocktails, a visit to **Pints & Union** in the heart of New Albany, feels more like a

trip across the pond rather than a drive across the Ohio River from Louisville. From Scotch eggs to fish & chips to vegetarian options and more, the full menu pairs well with the full beverage options, many from local crafters like Starlight Distillery and Hotel Tango, plus over 30 imported beers.

 25+ LOCATIONS ON THIS TRAIL

HOOSIER DISTILLERY TRAIL™

SOIN-CLARK / FLOYD COUNTIES



Starlight Distillery in Borden has its roots—quite literally—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 high-quality spirits before enjoying the rest the farm has to offer.

FRENCH LICK-WEST BADEN



A true artisan distillery where their devotion is presenting the world a truly agrarian spirit built from the ground up in Indiana. **Spirits of French Lick** mill all their own grains on

site, with as much passion for the raw materials as for the finished products. Their only rule: "Respect the Grain." Featuring some unique spirits including Aquavit, Old Tom Gin, Absinthe Le Blue, Blackberry Eau-De-Vie, Vodka, Bourbon, and more.

📍 5+ LOCATIONS ON THIS TRAIL

WINE, WINE, ANYTIME TRAIL™

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.

FRENCH LICK-WEST BADEN



Owned and operated by the Doty family since 1995, **The French Lick Winery** is a staple along the Indiana Uplands Wine Trail in Southern Indiana.

On the expansive wine list is over 30 wines, ranging from dry to sweet, fortified, and carbonated for a tickle of the senses. **Patoka Lake Winery**, the newest winery addition to French Lick West Baden, is home to over 26 wines and is widely known for their different flavors of wine slushies; which makes them the perfect stop for a hot summer day on the porch or a winter stay in their on-site lodging.



Savor flavorful wines, from dry to sweet, and slushies to spritzers.

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

IndianaFoodways.com

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.

HENDRICKS COUNTY



If you are a craft beer lover, you must visit two Plainfield, Indiana, locations. **Brew Link Brewpub** brews on site providing more than 20 craft

beers with unique names and flavors like Fairway to Heaven, How Now Brown Cow and Wheat A Sec. Owned by the same company and brewers, **Nigh Brewpub** serves many of its own brews plus some Brew Link favorites, and both pubs offer outstanding food.

FORT WAYNE



Taste Fort Wayne's craft beer scene featuring more than a dozen breweries like **Junk Ditch Brewing Company** and

Gnometown Brewing Company. This collaborative community each champion a different style and unique identity.

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.

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.

JAY COUNTY



Established in 2020, **Good-Rich Brewery** is a locally owned and operated micro-brewery in Portland, Indiana. Located in one of the oldest and most unique buildings in Portland,

the Goodrich family is continuing the tradition of creating an appealing environment with a rich history. There are 16 brews on tap, from an American Lager to IPAs, Porters and Fruit Beers, and they're always on a quest to make a wide variety of craft beers right on site. They always have their six brew kettles running, located just off of the tasting room. Take a peak through the doors to check out the process!

40+ LOCATIONS ON THIS TRAIL



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.



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.

Union Restaurant & Gameyard, Jeffersonville

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.



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

Rosebud Coffee House, Muncie

ICONIC FOODS

OF THE PARKE COUNTY COVERED BRIDGE FESTIVAL OCTOBER 10-19, 2025

Rockville Baked Potato



Tangier Buried Beef



Mansfield Pumpkin Ice Cream



Montezuma Cruller



Rockville Cider



Bridgeton Pecan Roll



story by GLENDA WINDERS

The 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. 10 to 19 in 2025. 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 one 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 one million visitors. They come for the nostalgia... and our research shows that people come here for foods they can’t get anywhere 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.

The Ranch

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



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.

Another 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 \$9. They call the hamburgers "Meatheads," and frog legs 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 no 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, a charcuterie board, 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.

Another 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.



INDIANA
FOODWAYS

ALLIANCE

21 Trails.

1 State.

*200+
great culinary
experiences.*

**Support the Indiana
Foodways Alliance and
you'll be supporting
local businesses
throughout Indiana.**

For a full list of trails
and members, go to
www.indianafoodways.com



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

NICK'S KITCHEN WAY:

Lettuce, tomato, onion, pickles, and mayo.

Plan Your Next Culinary Getaway in Richmond/Wayne County

story by GLENDA WINDERS



The 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 an evocative former 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 or a slice of peanut-butter pie.

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

A TASTE OF SHIPSEWANA & LAGRANGE COUNTY IN THE HEART OF AMISH COUNTRY

story by GLENDA WINDERS



The odds are that if you're coming to LaGrange County and Shipshewana you want to immerse yourself in Amish culture. From farms and cottage shops to barn quilts and buggies, there's lots to see, and an important part of the experience is the unmistakable food. Lots of eateries await your discovery, (many of them members of the Indiana Foodways Alliance).

Start off at the Blue Gate. Whether you're staying at the inn, going to shows at the theater, or just looking for a great restaurant, this is the place. Their signature buffet offers fried chicken or slow-cooked roast beef along with sides such as mashed potatoes and homemade noodles. Dessert includes some 20 kinds of pies made fresh daily.

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. Be sure to try her out-of-this-world cupcakes while you're here.

Locally sourced ingredients are also on the menu at the Corn Crib Café, but they are only open for breakfast and lunch, so come early. Local sources recommend the sweet potato hash or French toast with pecans for breakfast and a stir-fry for 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. If

you're hungrier, they serve up sandwiches and ice cream, too.

In LaGrange, 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. Their pies, pastries, and breads are also worth the trip.

Linder's Tavern on Main is the purveyor of all things smoked: barbecued ribs, pulled pork, and their famous brisket pizza. Ask especially about the bourbon, ice cream, caramel, and pecan dessert!

Fireside Craft Burgers and Brew has your back for gourmet burgers. The choices are wide and range from the Beer Cheesinator and Pickle Burger to the Peanut Butter Pocolypse and the Hot Mess Express.

Enroute to Topeka you'll pass Lucie's Vedio Twist. Make time for a stop here in the middle of Amish country to watch the buggies go by as you 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, in case you've come for that.

Coody Brown's Lakeside Grill is the place to go for fresh seafood, shrimp, tacos, pizza and wings. Sit outside by the lake to enhance the experience.

The Mongo General Store caters to the outdoor enthusiasts who come here for canoeing, kayaking, fishing and hiking along Pigeon River. This is the place to grab a fresh-to-order pizza or porkburger to fuel your hike or snacks to take along in your boat.

LEFT, TOP TO BOTTOM:
Blue Gate Restaurant, Jo Jo's Pretzels,
Shawna Rae's Bakery & Cafe Cupcakes

Indiana's Travel and Lifestyle Magazine

travel IN



Let Travel Indiana Magazine help plan your next culinary road trip!

Travel Indiana is a quarterly travel magazine focussing 100% on Indiana attractions, events, culinary destinations, and more!

Pick us up at more than 1,000 distribution spots around Indiana!

We bring you our FREE quarterly print magazine to convenient locations all around the state. Our Indiana-only content will inspire you to discover some amazing journeys right here in the Hoosier state.

Distribution locations include:

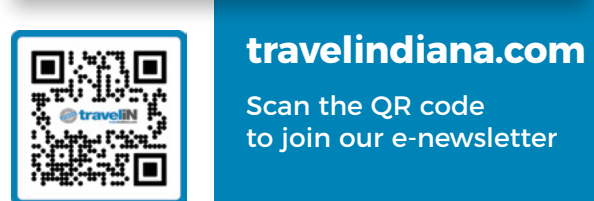
- Indianapolis International Airport
- Visitors Centers
- Rest Stops
- Hotels
- Locally-Owned Shops and Restaurants
- Attractions
- Consumer Travel Shows
- Economic Development Offices
- Real Estate Offices
- Chambers of Commerce



Sign up for Travel Indiana's weekly travel ideas and events!

Travel Indiana's free weekly newsletter includes great travel ideas, upcoming events, festivals, performances, and more... delivered straight to your in-box.

Let us help you plan your next fun getaway! Simply go to travelindiana.com or scan this QR code.



travelindiana.com
Scan the QR code to join our e-newsletter



MEMBERS



IndianaFoodways.com

- 1 Anderson Madison County Visitors Bureau (ANDERSON)
- 2 Blue Gate Restaurant (SHIPSHEWANA)
- 3 Columbus Area Visitors Center (COLUMBUS)
- 4 Decatur County Visitors Commission (GREENSBURG)
- 5 DeKalb County Visitors Bureau (AUBURN)
- 6 Destination Muncie (MUNCIE)
- 7 Dubois County Visitors Center (JASPER)
- 8 Elkhart County Convention & Visitors Bureau (ELKHART)
- 9 Fair Oaks Farms (FAIR OAKS)
- 10 Greater Kokomo Visitors Bureau (KOKOMO)
- 11 Hamilton County Tourism, Inc. (CARMEL)
- 12 Igloo Frozen Custard (LAFAYETTE)
- 13 Jay County Visitors & Tourism Bureau (PORTLAND)
- 14 Kosciusko County Visitors Bureau (WARSAW)
- 15 Marion-Grant County Convention & Visitors Bureau (MARION)
- 16 Montgomery County Visitors & Convention Bureau (CRAWFORDSVILLE)
- 17 Morgan County CVB (MARTINSVILLE)
- 18 New Castle Henry County Economic Development Corporation (NEW CASTLE)
- 19 Nick's Kitchen (HUNTINGTON)
- 20 Noble County CVB (ALBION)
- 21 Orange County Economic Development Partnership (FRENCH LICK)
- 22 Parke County CVC (ROCKVILLE)
- 23 Perry County Convention & Visitors Bureau (TELL CITY)
- 24 Randolph County Convention & Visitors Bureau (WINCHESTER)
- 25 Richmond-Wayne County Convention & Tourism Bureau (RICHMOND)
- 26 Shelby County Tourism & Visitors Bureau (SHELBYVILLE)
- 27 SoIn Tourism (JEFFERSONVILLE/NEW ALBANY)
- 28 Steuben County Tourism Bureau (ANGOLA)
- 29 Tuttle Orchards (GREENFIELD)
- 30 Visit French Lick/West Baden (FRENCH LICK)
- 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 Wick's Pies (WINCHESTER)
- 38 Wolf's Fine Handmade Chocolates (ATTICA)
- 39 Yoho General Store (SOLSBERRY)

NEW MEMBERS!

- 40 Crawford County Tourism (LEAVENWORTH)
- 41 Dearborn County Visitor Center (LAWRENCEBURG)
- 42 Discover Southern Indiana (BEDFORD)



@IndianaFoodway



@indianafoodwaysalliance



@IndianaFoodways