

# BOWDIE'S



10814 Creek Way

The Brunch Menu

Zionsville, IN

## TO START

- CAVIAR TACOS . . . . . \$55  
*crispy mini tacos, blue crab crème fraîche, hackleback caviar*
- SHRIMP COCKTAIL . . . . . \$23  
*spicy cocktail sauce, watercress puree*
- BURRATA . . . . . \$14  
*seasonal fruit, balsamic glaze, grilled foccacia*
- PRIME TARTARE . . . . . \$25  
*prime cut filet mignon, truffle dijon aioli, crispy capers, cured egg yolk, house made gaufrette chips*
- PORK BELLY PASTRAMI . . . . . \$18  
*house-cured and smoked, cornichons, whole grain beer mustard*

## SALADS

- HOUSE WEDGE . . . . . \$14  
*blue cheese dressing, red onion, lardons*
- GRILLED CAESAR . . . . . \$14  
*house dressing, garlic crouton, shaved parmesan*
- ASIAN CHICKEN SALAD . . . . . \$22  
*ginger soy sauce poached chicken, crispy romaine, shredded cabbage, carrots, toasted almonds, ginger sesame vinaigrette*

## add-ons

- BOWDIE'S SAUCE . . . . . \$3
- HOUSE-AGED WORCESTERSHIRE . . . . . \$5
- BLUE CHEESE CRUMBLES . . . . . \$5
- HORSERADISH . . . . . \$3

- LOBSTER TAIL . . . . . \$30
- SMOKED HOLLANDAISE . . . . . \$3
- CHIMICHURRI . . . . . \$3
- TRUFFLE FRIES . . . . . \$12

- ONE EGG YOUR WAY . . . . . \$4
- THICK-CUT BACON . . . . . \$8
- SAUSAGE LINKS . . . . . \$8
- BOWDIE'S TOTS . . . . . \$14

# BRUNCH

SHRIMP, BELLY & GRITS . . . . . \$32  
*jumbo shrimp, bowdie's lardon gravy, marsh hen mills stone ground grits, scallion grass*

AMERICANA . . . . . \$19  
*two eggs your way, potatoes, sausage links or thick-cut bacon, choice of toast or salad*

FILET MIGNON . . . . . \$64  
*soft marble, melt in your mouth 10oz*

NEW YORK STRIP . . . . . \$48  
*bold flavor, perfectly marbled 10oz*

GRAVLAX PLATTER . . . . . \$32  
*house cured salmon, eggs, tomato, onion, capers, cream cheese, plain or everything bagel*

TRUFFLE MUSHROOM FRITATTA . . . . . \$26  
*assorted roasted wild mushrooms, gruyère, caramelized onions, green salad*

CRAB CAKE BENEDICT . . . . . \$32  
*bowdie's crab cake, toasted brioche, poached egg, smoked hollandaise, green salad*

FRENCH TOAST . . . . . \$18  
*thick cut brioche, bourbon maple glaze, blueberry compote*

OMELET . . . . . \$20  
*caviar crème fraîche, green salad*  
*add buttery maine lobster . . . . . \$30*

AVOCADO TOAST . . . . . \$20  
*thick sliced local sourdough, seasoned mashed avocado, chili crisps*

# SANDWICHES

*served with a pickle spear & truffle fries or house chips*

AMERICAN WAGYU BURGER . . . . . \$34  
*8oz black hawk farms wagyu patty, sunny side farm fresh egg, bacon jam, aged cheddar, truffle aioli*

LOBSTER ROLL . . . . . \$32  
*buttery maine lobster, top cut butter toasted bun, old bay kewpie mayo*

BOWDIE'S PRIME SMASH . . . . . \$28  
*two prime patties, swiss & american cheese, pickles, onions, chef's signature sauce*