

# 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 . . . . . \$17  
*seasonal fruit, balsamic glaze, grilled foccacia*
- PRIME TARTARE . . . . . \$30  
*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 . . . . . \$16  
*blue cheese dressing, red onion, lardons*
- GRILLED CAESAR . . . . . \$16  
*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 . . . . . \$5
- HOUSE-AGED WORCESTERSHIRE . . . . . \$5
- BLUE CHEESE CRUMBLES . . . . . \$5
- HORSERADISH . . . . . \$3

- LOBSTER TAIL . . . . . \$34
- 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 . . . . . \$32 & GRITS  
*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 . . . . . \$69  
*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 . . \$26 FRITATTA  
*assorted roasted wild mushrooms, gruyère, caramelized onions, green salad*

CRAB CAKE . . . . . \$32 BENEDICT  
*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 . . . . . \$34 WAGYU BURGER  
*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 . . . . . \$28 SMASH  
*two prime patties, swiss & american cheese, pickles, onions, chef's signature sauce*

We do not guarantee steaks ordered "medium well" or "above." Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.