



# THE *lemon* BAR

Named a Top Restaurant in Indy 2020



Ask your server about this week's features!

## Starters & Shareables

### **Thai Chili Brussels Sprouts** (\$12)

Crispy brussels sprouts with sweet chili sauce, fried shallots & pickled spicy fresno peppers. (GF/V)

### **Pommes Frites** (\$9)

Frites with lemon-rosemary salt with choice of 2 dipping sauces: garlic aioli, house ranch, honey mustard, lemon-basil aioli, charred onion ketchup, sweet 'n spicy. (GF)(CV)

### **Soup du Jour** (\$8)

Housemade signature mushroom brie or soup du jour.

## Lunchy Stuff

### **Spring Chicken Salad Sandwich** (\$14)

Our signature recipe featuring Miller's Amish chicken, Capriole Farms goat cheese, pistachios, pickled red onion, fresh herbs, & champagne dressing on 11 grain toast.

Served with side salad or fruit. (CGF)

### **Spring Cobb Salad** (\$14)

Spring greens with avocado, soft-boiled egg, pickled fennel, pistachios, snaps peas, radishes & lemon-herb vinaigrette.

Add marinated chicken, scoop of chicken salad, smoked salmon, or garlic marinated shrimp upon request. (\$7)

(GF/CV)

### **Caramelized Onion & Bacon Burger** (\$17)

Two Fischer Farms smash patties, Fischer Farms bacon havarti, house pickles, spicy caramelized onions, lemon-basil aioli, & greens on local bun with salad or fruit on the side. (CGF)

## Brunchy Stuff

### **Quiche du Jour** (\$14)

Quiche served with toast & jam & your choice of side salad or fruit. Ask your server for today's flavor!\*

### **Avocado Toast** (\$13)

Avocado mash, poached egg, charred kale, spiced pepitas, parmesan and fresh herbs, & red wine vinegar reduction on honey-wheat toast.\* (CGF) (CV)

### **Eggs Benny** (\$15)

Toasted 4 Bird's English muffin topped with poached egg, Canadian bacon, pickled red onion, charred kale, & citrus hollandaise and a side of house salad or fresh fruit.

Upgrade to smoked salmon upon request.(\$4)\* (CGF)

### **Shrimp 'n Grits** (\$20)

Garlic marinated shrimp, Gruyère grits, red pepper jam, corn relish, & local bacon.

Add an egg any way upon request.\* (GF)

### **Almond Buckwheat Crêpes** (\$10/\$14)

Buckwheat crêpe filled with almond butter fluff and house jam, topped with almond streusel & local honey.

Have one as a side or two as a meal! (GF)

### **Lemon Bar Breakfast Plate** (\$13)

Your choice of housemade breakfast sausage or local bacon, two eggs any way, parmesan-herb fingerling potatoes, & toast with jam. (CGF)

## Side Upgrades(\$5)

Thai Chili Brussels Sprouts (GF/V) | Pomme Frites (GF) (CV) | Cup of Soup

**GF = Gluten Free V = Vegan**

**CGF/CV = Can be prepared gluten-free or vegan**

\*Consuming undercooked eggs, fish, or meat may pose a hazard to your health.

## Beverages

### **Fountain Drinks** (\$3)

Coke, Diet Coke, Sprite, Sweet or Unsweet Tea.

### **Housemade Lemonade** (\$4)

Sweet and tart with fresh-squeezed lemon juice served still or sparkling over ice.

Add blood orange, lavender, or pomegranate for 75¢

### **Italian Soda** (\$5)

Creamy soda flavored with pomegranate, blood orange, vanilla, or lavender.

### **Hot Teas** (\$3)

English Breakfast, Chai, Earl Grey, Green, Green with Pomegranate. Herbal: Mint, Lemon-Ginger, Apple Cranberry, Orange & Spice.

### **Hot Chocolate** (\$5)

Housemade semi-sweet chocolate syrup, whole milk, & mountains of whipped cream!

## Espresso Bar

### **Bottomless Drip Coffee** (\$4)

### **Doppio** (\$3)

### **Americano** (\$3)

### **Cappuccino, Latté, Mocha** (\$5)

**Substitute soy or almond milk for \$1.**

**Add flavor syrups for 75¢:**

vanilla caramel, hazelnut, agave, lavender, cinnamon bun.

## From the Bar

### **Mimosa** (\$11)

Cielo Prosecco with your choice of orange, grapefruit, pineapple, or lavender.

Make it a pitcher to share with friends! \$38

### **Peach Bellini** (\$12)

Peach nectar, Cielo Prosecco, and fresh fruit.

Make it a pitcher to share with friends! \$40

### **Real Housewives of Zionsville** (\$13)

Cimarron Tequila, rosé, & pomegranate.

### **Boozy Latté** (\$13)

Sweet Lucy's Bourbon Cream, a splash of hazelnut, whole milk & mountains of whipped cream served iced or hot.

### **Bloody Mary** (\$13)

Housemade spicy mix with dill & cucumber, Humboldt Vodka, & accoutrements.

### **Wine Selections**

Cielo Prosecco \$10

Lubanzi Chenin Blanc \$12

Le Grand Balon Sauvignon Blanc \$12

The Diver Sparkling Rosé \$11

Mary Taylor Bordeaux Rouge Red Blend \$11

### **Metazoa Brewing Co.**

### **Nap in the Hammock Cream Ale** (\$9)

16 oz can. ABV: 4.7% | IBUs: 17

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## THANK YOU ZIONSVILLE!

**We are delighted to be back and serving YOU!**

**We appreciate your patience as our new staff learn their roles and take extra precautions to keep everyone safe.**

**Please do not dine with us if you have experienced COVID-19 symptoms OR have been exposed to the COVID-19 virus in the last 10 days.**

**You can still get our delicious food & drinks delivered safely to your home via Doordash or UberEats!**