

“An economy genuinely local and neighborly offers to localities a measure of security that they cannot derive from a national or a global economy controlled by people who, by principle, have no local commitment.”

—WENDELL BERRY



ONE TEN IS PROUDLY SOURCED FROM THE FOLLOWING FARMS AND BUSINESSES IN, AND AROUND, INDIANA:

**BROWN FAMILY FARM** Pierceton, IN

**CAPRIOLE FARMSTEAD** Greenville, IN

**CARDINAL SPIRITS** Bloomington, IN

**CLAYBOTTOM FARM** Goshen, IN

**COMMON COFFEE** North Judson, IN

**COOK'S BISON RANCH** Wolcotville, IN

**CRESTVIEW COMMODITIES** Syracuse, IN

**FAIR OAKS FARM** Fair Oaks, IN

**FEST FAMILY FARMS** Larwill, IN

**FISCHER FARMS** Jasper, IN

**FOUR ROSES BOURBON** Bardstown, KY

**GOLDWOOD GARDENS** Columbia City, IN

**GUNTHORP** Lagrange, IN

**HAWKINS FAMILY FARM** North Manchester, IN

**INTELLIGENTSIA COFFEE** Chicago, IL

**JACOB'S & BIRCHFORD** Connersville, IN

**JAKE'S COUNTRY MEATS** Cassopolis, MI

**KENNY'S FARMHOUSE CHEESE** Austin, KY

**LEXINGTON WHISKEY** Lexington, KY

**MAPLE LEAF DUCK** Leesburg, IN

**MILLER'S POULTRY** Orland, IN

**MISSISSIPPI RIVER**

**DISTILLING COMPANY** Le Claire, IA

**MISHLER ALPACA FARM** Pierceton, IN

**NORTH SHORE DISTILLERY** Lake Bluff, IL

**PRAIRIE ORGANIC SPIRITS** Minneapolis, MN

**RIVERRIDGE** Roann, IN

**SAM HOUSTON WHISKEY** Kentucky

**SCHNABELTIER** Rochester, IN

**SCHOOLHOUSE ORCHARD** Pierceton, IN

**SEVEN SONS** Roanoke, IN

**SMOKING GOOSE** Indianapolis, IN

**SPICE MERCHANTS** Winona Lake, IN

**STRAUSS** North Manchester, IN

**STECKLER** Dale, IN

**SWEET CORN CHARLIE'S** Millersburg, IN

**WHOLESOME HORIZONS** Larwill, IN

**WILKS & WILSON** Indianapolis, IN

graze local.

## STARTERS

**ONE TEN HUMMUS** \$12 (V)

Rotating Hummus, Seasonal Vegetables, Focaccia Toast, Artisan Crackers, Olive Oil

**BAKED BRIE** \$12 (V)

Baked Brie, Preserves, Creamed Honey, Mixed Nuts, Focaccia Toast, Artisan Crackers

**FLIGHT OF THE BACON** \$18

Raspberry Chipotle, Hickory, Applewood, Buttermilk Biscuit, Creamed Honey

**BACON TRAIL** \$24 (GF)

Lamb, Jowl, Duck, Dried Fruit, Sorghum

**THE MARKET BLOCK** \$20

Meats, Cheeses, Fruits, Mixed Nuts, Vegetables, Jams, Spreads, Focaccia Toast, Artisan Crackers

**PORK PLATTER** (FEEDS 6+) \$60

**MUST BE ORDERED 72 HOURS IN ADVANCE, RESERVATION REQUIRED**

Slow Roasted Pork, Roasted & Pickled Vegetables, Cheeses, Focaccia Toast, Artisan Crackers, Sauces

## SALADS HALF / FULL

Our greens rotate based on what is available to us locally. Ask your server for today's harvest.

**110** \$7 / \$12

Candied Bacon, Bleu Cheese, Parmesan, Caramelized Red Onion, Tomato, Croutons, Buttermilk Ranch

**HOOSIER GREENS** \$8 / \$13

Polish Sausage, Duck Bacon, Duck Egg, Fried Potatoes, Maple Vinaigrette, Biscuit Croutons

**LOCAL BEET** \$9 / \$14 (GF)

Grilled Flat Iron, Beet Puree, Crumbled Brie, Candied Walnuts, Pickled Red Onions, Shaved Carrots, Herb Vinaigrette

**CHEF** \$9 / \$14

Duck Bacon, Chicken, Soppressata, Egg, Carrot Puree, Pickled Snap Peas, Feta, Bruschetta Dressing, Croutons

(V) vegetarian (GF) gluten friendly\*

Gluten free pumpkin bread may be substituted on any dish for a \$2 up charge.

You may substitute the 110 side salad for any other salad for a \$2 up charge.

\*Please inform your server of any food allergies. Eating gluten friendly products does not guarantee no traces of gluten.

## PLATES

**ONE TEN MAC** \$13

Gouda, White Cheddar, Yellow Cheddar, Polish Sausage,  
Penne Noodles, Panko Bread Crumbs

**RABBIT "WINGS"** \$13

Rabbit Legs, Bleu Cheese Sriracha Sauce, Cilantro,  
Focaccia toast

**BEEF SWEETBREADS** \$11

Pan Fried, White Gravy, Spicy Turnip Greens,  
Focaccia Toast

**SANDWICHES** SERVED WITH YOUR CHOICE OF SOUP, DUCK FAT FRIES, OR 110 SALAD.**PORT OF FLOWER** \$10 (V)

Roasted Cauliflower, Sauteed Mushrooms, Vegetable  
Puree, Bleu Cheese, Cashews, Hoagie

**CHICKEN** \$12

[Cajun, 151, or Goat Cheese and Blackberry], LTO, Hoagie

**FRENCH PUMPKIN** \$12 (GF)

Polish Sausage, Duck Egg, Greens, Honey/Mustard/Goat  
Cheese Spread, Pumpkin Toast

**PORK BELLY** \$11

Slow Roasted Pork Belly, Bacon, Gouda, Spiced Apple,  
Greens, Hoagie

**AMERICANA** (GRAIN OR GRASS FED) \$14

Ground Beef, Cheddar, LTPO, Butter Bun

**ALPACA** \$16

Ground Alpaca, Pulled Pork Belly, Cheddar, Spicy BBQ,  
Greens, Onion, Butter Bun

**BISON** \$16

Ground Bison, Brie, Caramelized Apple, Herb Vinaigrette,  
Greens, Butter Bun

(V) vegetarian (GF) gluten friendly\*

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does not guarantee no traces of gluten.

Add fried egg to any sandwich for a \$1 up charge.

Add bacon to any sandwich for a \$1 up charge.

Burgers are cooked to medium temp, unless requested otherwise.  
Eating raw or undercooked meat could cause foodborne illness.