

The Ferguson House Bistro & Bar

Spring Menu

For Take-Out Call 812-988-4042

Fried Tomatoes \$8

Locally Sourced Tomatoes | Bleu Cheese Crumbles | Basil Oil |
Balsamic Reduction

Add Mixed Greens or Baby Spinach to make it a Salad \$10

Chili Beef Lettuce Wraps \$15

Two Spicy beef wraps in fresh butter lettuce served with jerk
lentils

Pan Seared Chicken

Chicken | Prosciutto | Fresh Mozzarella | Roasted Garlic Basil
Sauce

Served with toasted pine nut risotto \$17

Served as a panini with baby spinach \$15

Pan Seared Sea Scallops \$22

Served with marinated tomato relish and roasted corn puree

Spicy Steak Salad \$17

Seasoned Sirloin Steak | Carrots | Radishes | Shallots | Tomatoes
| Shredded Lettuce | Fresh Mint | Fresh Chili Dressing

Seasoned Sirloin as an entrée served with toasted pine nut risotto
and seasonal side \$22

Pasta Primavera \$15

House Made noodles | Locally Sourced Vegetables | Best
Marinara in Brown County
Add Grilled Chicken \$4

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Plant Based Menu

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Butternut Squash or Wild Mushroom Ravioli \$17

House-made ravioli | Locally Sourced Produce | Herbed Lemon Creamed Sauce

Broccoli & Apple Salad \$15

Crunchy Broccoli | Crisp Apples | Dried Cranberries | Toasted Almonds
|Sunflower Seeds |Red Onions

Full \$15 or Half \$8

Served with Creamy Poppy Seed dressing*

Make it a wrap add Chick'n or Marinated Portabella Mushroom Additional \$2

Asparagus Mushroom Tacos \$13

Grilled Asparagus | Roasted Shiitake Mushrooms | Pickled Red Onions |
Avocado | Fresh Citrus Slaw

Stuffed in a Flour Tortilla Topped with Feta

Make it a panini \$2

Caprese Mac \$15

House-made Noodles | Coconut Milk | Parmesan Cheese | Basil | Locally
Sourced Tomatoes | Fresh Mozzarella | Balsamic Reduction

Veggie Sandwich \$13

Locally Sourced Vegetables | House Made Nine Grain Bread | Creamy Dill
Sauce | Provolone

Vegan Fettuccine Alfredo \$15

House-made noodles | Cream Sauce | Peas | Mushrooms