



OPEN DAILY 11AM - WEEKEND BRUNCH 9AM

STARTERS

SMOKED TROUT SPREAD | 9

MESQUITE SMOKED TROUT · CREAM CHEESE  
HORSERADISH · TOAST

LOADED POTATO FRITTERS | 8

CHEDDAR · BACON · CHIVES · SOUR CREAM · ONION SAUCE

CHIPS & DIP | 12

BEEF TALLOW POTATO CHIPS · BACON BLUE CHEESE DIP

CRISPY CHICKEN CHORIZO ROLLS | 10

JACK CHEESE · CARAMELIZED ONIONS · TOMATILLO SALSA

CHICKPEA HUMMUS | 11 VG

TOMATO OLIVE RELISH · HOUSE-MADE CRACKERS · VEGGIES

CORN FRITTERS | 9 V

SCALLIONS · CHEDDAR · HOT HONEY  
PICKLED PEPPER AIOLI

BROCCOLINI | 9 VG

CRISPY ONIONS · PICKLED FRESNO PEPPERS  
FEATHERBONE BOURBON TAHINI DRESSING

MUSSELS | 16

FENNEL · SMOKED BACON · PICKLED CELERY  
HOUSE ALE · TOAST

BURRATA | 16 V

APRICOT RAISIN CHUTNEY · PISTACHIOS · MINT  
OLIVE OIL · TOAST

BOURBON BBQ BEEF SLIDERS

HAWAIIAN ROLLS · CRISPY ONIONS  
CAROLINA FEATHERBONE BOURBON BBQ

4-\$15 | 8-\$29 | 12-\$43

FRENCH ONION SOUP | 12

FEATHERBONE BOURBON CARAMELIZED ONIONS  
CROUTON · BROILED GRUYERE

TOMATO SOUP | 5/8 VG

BASIL OIL · GARLIC CROUTONS

WEEKLY FEATURES

SUNDAYS

PRIME RIB | 36

12 OZ PRIME RIB · BAKED POTATO · AU JUS  
HORSERADISH · BOURBON SEA SALT

MONDAYS

FRIED PERCH | 25

8 OZ YELLOW PERCH · HOUSE-MADE POTATO CHIPS  
COLESLAW · LEMON · GIN PICKLE RÉMOULADE

TUESDAYS

BOURBON BBQ RIBS | 30

FULL SLAB BABY BACK RIBS · HAND-CUT FRIES  
COLESLAW · HICKORY BOURBON BBQ SAUCE

MAINS

MILL WORKERS MEATLOAF | 18

GROUND BEEF & PORK · MUSHROOMS · CRISPY ONION RINGS · MASHED POTATOES  
FINE GIRL BRANDY GRAVY

LIMONCELLO CHICKEN | 17

ROASTED CHICKEN THIGHS · BROCCOLINI · ROASTED POTATO WEDGES  
LIMONCELLO LIQUEUR CREAM SAUCE

BAKED MAC & CHEESE | 19

CAROLINA FEATHERBONE BOURBON BBQ BEEF · MOZZARELLA · PROVOLONE · PANKO

SHRIMP SCAMPI | 21

LINGUINE · TOMATO · BASIL · WHITE WINE BUTTER SAUCE

PORK CHOP | 29 GF

14 OZ BONE-IN · BRUSSELS SPROUTS · SHOESTRING POTATOES · BOURBON BALSAMIC

BLACKENED SALMON | 25 GF

LIME COCONUT RICE · MANGO JALAPEÑO SLAW · MANGO PURÉE

SKIRT STEAK | 32

6 OZ · CHIPOTLE CREAMED CORN · WHISKEY WORCESTERSHIRE CARAMEL

NY STEAK | 48

12 OZ · PORCINI MUSHROOM-SEASONED · CHIMICHURRI · MASHED POTATOES & GRAVY

CHILI LIME CAULIFLOWER | 16 VG/GF

CRISPY TORTILLAS · CILANTRO JALAPEÑO SLAW · AVOCADO AGAVE SAUCE  
HUMDINGER JALAPEÑO SPIRIT BLACK BEAN PURÉE

SIDES 7

MASHED POTATOES & GRAVY

CHIPOTLE CREAMED CORN GF

BOURBON BALSAMIC BRUSSELS SPROUTS

DESSERT

LIMONCELLO PISTACHIO PIE | 9

PISTACHIO GRAHAM CRUMBLE · WHIPPED CREAM · CANDIED LEMON

CHEESECAKE MOUSSE | 8

PIT-SPITTER CHERRY WHISKEY SAUCE · CHOCOLATE COOKIE CRUMBLE

POPCORN PANNA COTTA | 8 GF

POPCORN BOURBON CREAM · LIME · PIT-SPITTER CHERRY WHISKEY FRUIT COMPOTE

BANANANANA PUDDING | 9

VANILLA WAFER COOKIE · VANILLA PUDDING · CARAMELIZED BANANA  
ORANGECELLO LIQUEUR CARAMEL

SANDWICHES

SERVED WITH OUR SIGNATURE BEEF TALLOW POTATO CHIPS  
SWAP FOR OUR HAND-CUT SEASONED FRIES OR SIDE SALAD +\$1 | GLUTEN-FREE BUN +\$1

GRILLED CHEESE | 14

AMERICAN · SMOKED GOUDA · TOMATO · BACON ONION JAM  
CUP OF TOMATO SOUP

BTB | 15

BREADED TURKEY BREAST SCHNITZEL · LETTUCE · TOMATO · ONION  
CRANBERRY MUSTARD AIOLI

GRILLED CHICKEN | 14

SMOKED GOUDA · ARUGULA · RED ONION · GOLDEN RAISIN AIOLI

JUICY LUCY | 16

CHEESE-STUFFED BEEF PATTY · AMERICAN · SMOKED GOUDA · MOZZARELLA  
LETTUCE · TOMATO · GIN PICKLES · CHIPOTLE AIOLI

PRIME RIB FRENCH DIP | 19

MOZZARELLA · SPORT PEPPERS · CREAMY HORSERADISH · AU JUS

SHRIMP PO BOY | 17

LETTUCE · TOMATO · CREOLE SPICE · RÉMOULADE

SMASHBURGER 16

BEEF PATTY · AMERICAN CHEESE · LETTUCE · GIN PICKLES  
FEATHERBONE BOURBON CARAMELIZED ONIONS  
ROASTED GARLIC AIOLI

GREENS

ADD TO ANY SALAD! GRILLED CHICKEN +\$6  
SMASHBURGER PATTY +\$7 | BLACKENED SALMON +\$12 | SHRIMP (5) +\$7

BACON CAESAR WEDGE | 14

ROMAINE · SLAB SMOKED BACON · PRESERVED EGG YOLK  
PARMESAN GARLIC CROUTONS · BLACK PEPPER ANCHOVY DRESSING

SOUTHWEST | 14

ROMAINE · GRILLED CHICKEN · BLACK BEAN PICO DE GALLO · CHEESE  
CRISPY ONIONS · BBQ RANCH

SHRIMP & MANGO | 19 GF

ARUGULA · FRISÉE · AVOCADO · WATERMELON RADISH · MISO GINGER DRESSING

HOUSE | 9 V/GF

MIXED GREENS · BLUE CHEESE · CHERRY TOMATOES · CANDIED WALNUTS  
MAPLE BALSAMIC DRESSING

CHOPPED | 13 GF

ROMAINE · SALAMI · AVOCADO · TOMATO · CORN · APPLES · BLUE CHEESE  
MAPLE BALSAMIC DRESSING

BROWNIE BANANA SPLIT 13

WARM CHOCOLATE CHUNK BROWNIE · ORANGECELLO LIQUEUR CARAMEL  
VALPO VELVET VANILLA ICE CREAM · CHOCOLATE SAUCE  
PIT-SPITTER CHERRIES · CANDIED WALNUTS · WHIPPED CREAM

DRUNKEN PICK-ME-UP!

POUR-OVER SHOT OF SNAGGLE TOOTH COFFEE LIQUEUR \$4

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | NOT ALL INGREDIENTS ARE LISTED. PLEASE ADVISE YOUR SERVER/BARTENDER OF ANY FOOD ALLERGIES.  
\*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



## MOCKTAILS 7

NO REFILLS ON MOCKTAILS

### INDIANA BUCK

PAW PAW · FRESH LEMON · GINGER ALE

### ARANCIATA

ORANGE MARMALADE · MINT · FRESH LEMON · LEMON LIME SODA

### ROY RODGERS

HOUSE POMEGRANATE GRENADINE · COLA · GINGER BEER

### SHIRLEY TEMPLE

HOUSE POMEGRANATE GRENADINE · LEMON LIME SODA · GINGER BEER

### BIRCH JULEP

BIRCH · HONEY · MINT · FRESH LEMON · CLUB SODA

### MOSCOW MULE

### BLOODY MARY

## N/A BEER 6

ATHLETIC GOLDEN 12oz

ATHLETIC BREWING IPA 12oz

## BEVERAGES

NATURAL CANE SUGAR SODA | 4

PURPLE · STRAWBERRY · ORANGE · RED CREAM · DIET COLA  
LEMON LIME

ICED TEA | 4

COFFEE | 5

HOT TEA | 4

BARRITTS GINGER BEER | 3

FEVER TREE GINGER ALE | 5

## WEEKEND BRUNCH

SATURDAYS & SUNDAYS 9AM-2PM (CST)



SCAN TO MAKE YOUR NEXT RESERVATION  
[JOURNEYMAN.COM/UNIONHALL](https://journeyman.com/unionhall)



## GATHER TOGETHER

Join us as we **pay tribute to the history of this American Factory Building**; the people that gathered here over the past 150+ years working to make a living, feed a family, and find pride and inspiration in daily work, all in pursuit of the American Dream.

As you look around the room, know that **this place's history is worth preserving** and that it was done with the ingenuity of Northwest Indiana union workers with American-made products. **The bar is made from American white oak representing the charred whiskey barrel. The light fixtures represent the spark of the weld.** The menu includes Journeyman-made spirits, Sea of Monsters beer and food representative of our Midwest culture. As you **gather and enjoy your food and drink**, remember those that preceded us at the American Factory.

To take a tour of the American Factory, visit [journeyman.com/tours](https://journeyman.com/tours) to schedule. All ages are welcome. For those of you who are of legal drinking age, all tours end with a tasting of our craft spirits!

## NEXT STOP: THREE OAKS, MI

A little less than 50 miles further along the lake, is the **Featherbone Factory**. Since 2010, our historically-revived original factory has been the home of our journey as one of **America's true craft whiskey distilleries**. The town of Three Oaks, another Midwest gem, welcomes you with one-of-a-kind shops, galleries, and entertainment, notably our next-door neighbor, the Acorn Theater.

Journeyman at the Featherbone Factory boasts a whole different experience. **Our 30,000 sq ft, 18-hole putting green, Welter's Folly**, is a guest favorite. Tours & Tastings are offered daily, and **Staymaker restaurant** serves a menu all its own. Take a drive - we'd love to show you the place!

We recommend the back roads; the roads less taken.

  
**JOURNEYMAN**



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