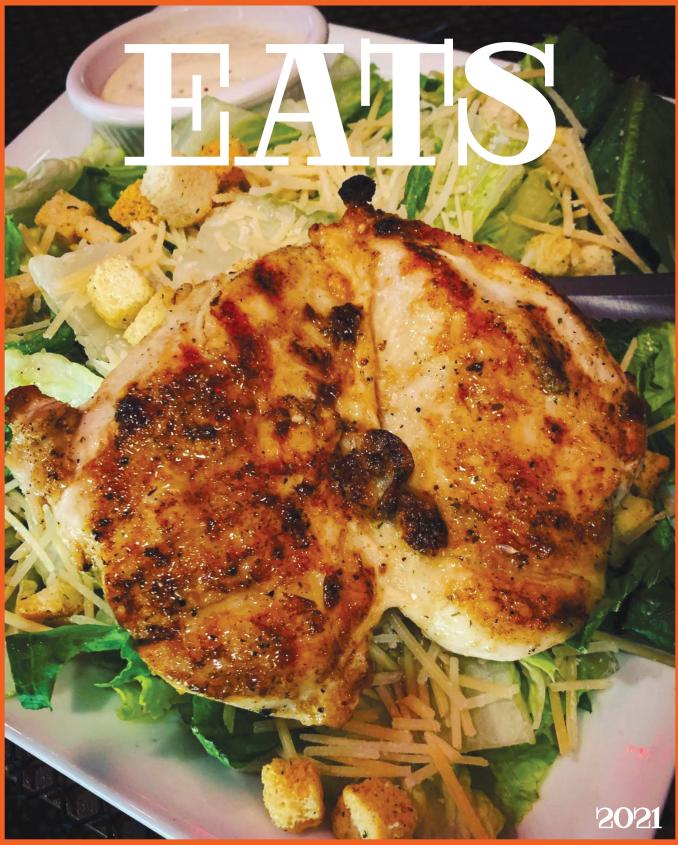
Northeast Indiana





Breakfast • Lunch • Dinner

88-5029











APPETIZERS

Sampler Platter **\$10.99** (Includes mozzarella sticks, breaded mushrooms & spicy onion fries) Toasted Cheese Ravioli With Marinara \$7.99

Spicy Pickle Fries \$6.99 Onion Rings \$4.99

Spicy Onion Fries \$6.99

Loaded Cheese Fries \$8.99 (Steak fries, cheese, crumbled bacon, house ranch)

Chicken Wings **\$1.00 each** (BBQ buffalo, garlic parmesan, teriyaki, sweet chili)

Breadsticks or Mozzarella Sticks (5) 56.99



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ENTREES

(Served with choice of potato, choice of vegetable, side salad) (Potato choices include steak fries, baked potato, fried potatoes with onions) (Vegetable choices: BBQ green beans, grilled cauliflower, zucchini with onions, seasoned brussel sprouts)

16 oz. Ribeye **\$25.99** 12 oz. Sirloin \$16.99

Steak Tips with Mushrooms & Onions \$18.99

14 oz. T-Bone \$18.99

Grilled Chicken Breast \$12.99

12 oz. Smoked Chop \$14.99 Smothered Chicken Breast \$14.99

Pork Chops \$12.99

Hog Wings (3) \$13.99 (2) \$12.99

Baby Back Ribs 1/2 rack \$14.99 Whole Rack \$19.99

- Jumbo Shrimp **\$14.99**
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Northeast Indiana Eats is a special supplement to The Star, The News Sun and The Herald Republican, which are publications of KPC Media Group Inc. ©2021 All rights reserved

Welcome to Northeast Tudiana Eats

It is said there is only one way to eat an elephant — one bite at a time.

Planning for our first Northeast Indiana Eats seemed just as daunting a task — where do you begin to write about the hundreds of wonderful eateries in our area?

Last year's inaugural edition was canceled due to closures and safety measures in response to the pandemic. Over the past year, restaurant owners thought outside the box, offering delivery, pick up service, catering and other methods to keep their doors open.

With plans for spring openings and outdoor dining, people are ready to get out and enjoy eating out once more. Many folks were quick to suggest their favorite places, from upscale to drive-ins.

This year, we will be focusing on historic restaurants, off the beaten path sites, barbecue restaurants, family recipes, and traveling the famous Hoosier Monster Tenderloin trail, among others.

Future guides will feature steak houses, food trucks, desserts and many more topics — so stay tuned. And enjoy.

— Sue Carpenter Editor

Please check with individual establishments for the most up-to-date information.



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Fresh Food Hub offers healthy food options

BY SUE CARPENTER

scarpenter@kpcmedia.com

When Denise Hoff opened Auburn's Fresh Food Hub at 212 N. Main Street five years ago, it was in response to a need to offer residents healthy and fresh-grown local food.

The one-stop shop offers healthy snacks, supplements, and everything from local eggs to kombucha. The Fresh Food Hub also serves up serves up fresh and healthy, grab-and-go items, including soups, salads, smoothies, and organic fresh-pressed juices with apples, carrots, lemon-lime, green juice, carrots and beets. Foods are served from 11 a.m. to 2 p.m. Monday through Saturday only.

The Food Hub offers dozens of local farmers and vendors within a 45-mile radius a plate to market their products with a storefront presence to sell high-quality food products.

Hoff continues her mission to make clean and healthy food available, one person at a time. Hours: Monday – Friday 10 a.m. to 5:30 p.m.



Saturday 10 a.m. to 2 p.m. Food service from 11 a.m. to 2 p.m. daily Phone 260-333-7145 Follow on Facebook and Instagram



The Olive Twist Seasoned Popcorn 2 tbsp. Choice Olive Oil 1/2 c. Local Popcorn Kernels Himalayan Salt or Season Blend

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olive oil & vinegar tasting bas

Captain's Cabin began as a trading post

BY SUE CARPENTER

scarpenter@kpcmedia.com

A lot of history surrounds Captain's Cabin Restaurant in Angola.

The two-story log cabin located on the southern bank of Crooked Lake was built in the late 1800s. The site was originally a trading post, boarding house, ice house and fish house that served as a convenient stop for early settlers and travelers.

Since 1957, the wood-paneled walls, candlelit tables and stone fireplace serve as a backdrop for diners to enjoy upscale steaks and seafood platters with sunset views of the lake or less formal fare on the lower level.

Specialties include classic martinis, tender shrimp in a kicky cocktail sauce, single or twin rock lobster tails and New York Strip steak with house-made steak sauce. Sides of mashed potatoes made zippy with horseradish and signature blue cheese coleslaw pair beautifully with the artfully prepared entrees.

Open at 5 p.m. Wednesday through Saturday at 3070 W Shady Side Road, Angola.

Phone 260-665-5663. Full menu available for carryout.

Visit captainscabinrestaurant.com





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Despite odds stacked against them, Lakeside Grill made it

BY NOAH KEELER-SEISER

news@kpcmedia.com

HAMILTON — On March 14, 2020, Lakeside Grill opened its doors for the first time. Two days later, dining rooms were shut down across the state.

COVID-19.

This marked the beginning of the COVID-19 pandemic, and a long, uncertain year for the Lakeside staff. It was the death knell for restaurants across the country, no matter how old or, in Lakeside's case, how young.

In spite of it all, they're still here.

"It wasn't easy," says Robin Clifford, co-owner. "But we never expected it to be. Even before all this."

The National Restaurant Association estimates 30% of all restaurants close in their first year for a variety of reasons in normal economic situations. By July 2020, review site Yelp announced some 60% of restaurants that were forced closed by the pandemic might remain so. In September, the National Restaurant Association pegged pandemic-related closures at 40%.

Those were not good odds facing the Cliffords.

The Cliffords set out to open Lakeside in 2019, looking to provide a unique dining experience to area residents. They renovated a closed-down pizza shop at 7305 S. Wayne St., east of Hamilton Lake, and drafted a new menu. By early 2020, they were ready for business.

"We're family-owned and operated," says Cassandra Clifford, co-owner with he mother. Cassandra's sister, Brianna Clifford, is the head chef.

"And we really wanted to offer something different. Our smoked cherry wood ribs, tenderloin and smoked pizzas are very popular," Brianna says, "and I think it really comes down to the ingredients. Our burgers and dough are made in-house, daily, and we make our own sauces. Our vegetables are always chopped fresh."

When the first lockdown began in March 2020, Lakeside had a cooler overstocked with ingredients in anticipation of their big splash upon opening.

Carry-out was permitted, but they weren't taking as many orders as needed. Much of their pantry went home with employees.

In the week's that followed, it was difficult to decide how much food to buy or how many customers to expect. With the pandemic looming, it became clear that they'd have to adapt. First, they got a smoker.

"Cars lined up down the road," says Cassandra. "We set up out front in the parking lot."

"I think it gave folks something to do. A way to get out of the house," Robin adds. The smoker allowed them to expand their menu, offering smoked items in an outdoor setting.

They fed hungry truckers unable to use drive-thrus. They made free deliveries to town functions and to



Pictured are, from left, Robin Gillenwater, and co-owners Robin and Cassandra Clifford.

farmers working the fields. When there have been emergencies in the community, they have made sure the first responders have been taken care of.

The Cliffords believe that coming through for their local community made all the difference.

"Most importantly," says Robin, "it was the right thing to do."

They hosted PTO fundraisers for elementary students, sponsored families during the holidays and provided dinners at Thanksgiving and Christmas. To support other local businesses, they purchased ingredients from distributors like Hamilton Village Foods, Kaiser's Food Center in Butler, and Albright's in Corunna.

Lakeside Grill now offers a full catering service for parties, graduations and more. In recent weeks, they've noticed more customers in the dining room.

Despite the challenges of 2020, they think the best is yet to come.

They made it.

Cassandra, Robin and the other members of their team are full of gratitude for the customers that have kept their business alive. Without community—and some creativity on their part—they doubt the restaurant would have survived. And yet, here they are. Lakeside will host a barbecue and ticket raffle on March 20th from 2-8 p.m. to celebrate its one-year anniversary. And what a year it has been. KATHY'S KOUNTRY KITCHEN

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Avilla restaurant began as a downtown hotel

BY SUE CARPENTER

scarpenter@kpcmedia.com

In 1948, Bill and Evelyn Freeman purchased the once-thriving St. James Hotel in downtown Avilla. Built in 1878 by Pennsylvania farmer Jonathan James, the Freemans transformed the run-down tavern to a thriving family restaurant,

Over the years the St. James has continued to grow and expand. In 1979 a new dining room was added and in 1983 the second story that once housed the hotel rooms was remodeled into a lounge and banquet room. A new bar was built in 1991, as well as other remodeling.

The Freeman Family is still carrying on the tradition through Bill, Tom, Bob and his wife Beth, and grandson Todd.

Offering full menu, full carry out, banquet rooms, favorite beverages, and lunch and dinner specials. House specialties include BBQ ribs, broasted chicken, fish and prime rib, fresh cut steaks, homemade soups.

St. James Restaurant also serves up authentic German dishes on Thursdays after 4 p.m. such as Jagerschnitzel and The German Plate of bratwurst, and smoked pork chops, with grilled onions.

Serving breakfast, lunch and dinner. Hours are Monday thru Thursday 8 a.m. to 10 p.m. Friday and Saturday 8 a.m. to 10 p.m. Breakfast daily 8 a.m. to 10:45 a.m.

Phone 260-897-2114. 204 E. Albion St., Avilla stjamesavilla.com





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Brisket is hot seller at Bo Doogie's

BY SUE CARPENTER

scarpenter@kpcmedia.com

If you're hankering for brisket for dinner, stop early at Bo Doogie's in Auburn as the line begins to form by mid-afternoon and sells out quickly!

The bill of fare also offers delicious hickory slow-smoked beef brisket, chopped pork, and chicken wings with a variety of BBQ sauces. Mouth-watering southern side dishes feature collard greens, baked beans, smoked mac and cheese, corn bread, kettle chips, cole slaw, potato salad and sweet potato casserole.

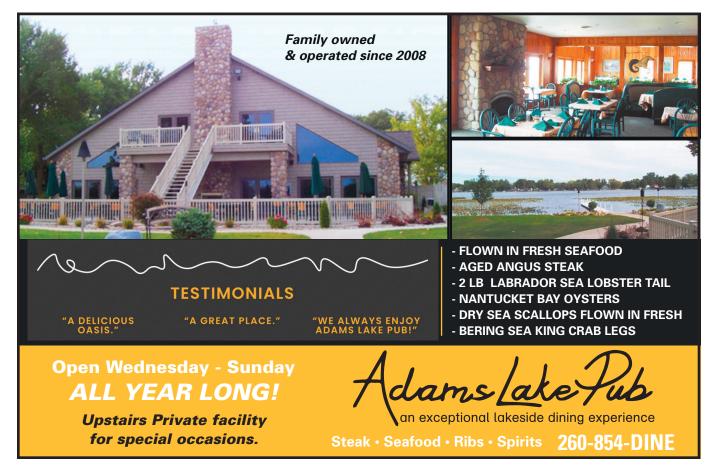
Catering is available. Chopped pork, \$15 per lb., Brisket \$18 per lb., Rib tips \$9 per lb. and wings \$12/ dozen.

Phone 260-333-3071 for carry out. Inside and outside dining available and a drive-through is available.

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Cozy cafes and dinky diners

Sandra D's Italian Garden

Sandra D's in Auburn is a small, quaint Italian restaurant, owned and operated by Bentley & Sandy Dillinger. With more than 30 years of restaurant experience, Sandra D's has been in business for 19 years.

Enjoy a light lunch or cozy dinner, Sandra D's offers dozens of fresh menu items for every occasion including gourmet sandwiches, entrée romaine salads, Italian favorites including lasagna, deep dish focaccia bread pizza, fettuccine alfredo, caprese salad soup specials.

sandradsitaliangarden.com/default.asp or on Facebook

Open Wednesday through Saturday, 11 a.m. to 7 p.m.

Phone 925-7282 1330 S. Main St., Auburn

Mimi's Retreat

Founded in 2012, this family-owned and operated restaurant welcomes its regular customers and new friends from all over Northeast Indiana.

Enjoy comfortable dining, bar appetizers, entrees, salads, and more than 100 varieties of beer in Auburn. Wednesday's feature is Van's homemade gumbo with rice and toast. Friday's favorite is fish with homemade coleslaw.

Hours are Tuesday and Wednesday 8 a.m. to 9 p.m., Thursday through Saturday 11 a.m. to 9 p.m. Closed Sunday and Monday.

Phone 925-2008 Visit us on Facebook 125 E. 9th Street, Auburn.

Roger's Harvest House

For more than 30 years, Rogers Harvest House has been serving Hamilton and the surrounding area.

Diners can enjoy breakfast, lunch and dinner entrees with a banquet hall available for larger parties.

Open Monday through Sunday with a dinner buffet on Friday and Saturday from 4-8 p.m. and Sunday from 11 a.m. to 1:30 p.m. Friday dinner specials include fish and or all-you-can each chicken for \$11.50.

Phone 488-2364

814 S. Wayne St., Hamilton

Charger House

Comfort food and family favorites are on the menu at the Charger House in Ligonier.

Enjoy a full breakfast menu until 11 a.m. daily, lunch, dinner. Their Icelandic Cod is a favorite, along with beef and noodles, biscuits and gravy, entree salads and homemade soups.

Phone 894-4000

111 E. U.S. 6, Ligonier

Open Monday through Saturday, 5 a.m to 7:30 p.m., Sunday 6 a.m. to 1 p.m.



Italian Grille carries on the family tradition

BY SUE CARPENTER

scarpenter@kpcmedia.com

AUBURN — For more than 35 years, the Armstrong Family has been serving up favorites in Auburn, dating back to the Pizza King on South Wayne Street.

Following success in the pizza business, opening the Italian Grille was a natural extension of that heritage, according to co-owner Ben Armstrong.

The family's goal was to develop a restaurant concept that would be between the casual dining experience and the fine dining, white tablecloth environment. The family's goal was to develop a restaurant that focused on high quality food, outstanding service, and great value but not to rely on gimmicks or non-food marketing techniques to be successful.

"We felt our reputations, along with the location and concept would make us successful," he said of the Italian Grille opening at 227 North Duesenberg Drive in Auburn. The business opened on June 4, 2007.

Armstrong previously worked at the Pizza King with parents George and Nan Armstrong, who are co-owners at the Italian Grille.

He attained a Restaurant Management Degree from Purdue University and worked as a restaurant manager in a corporate restaurant for 5-1/2 years before returning his Auburn roots.

The Italian Grille offers family room seating, a bar

TESCE

room and patio service. Specialties include pizzas, pastas, wood-fired grill, homemade marinara and alfredo sauces, lasagna, chippers, paninis, calzones and fresh salmon, in addition to other specials.

"We are constantly doing different weekend specials as offerings for something new for our guests to try," Armstrong added.

Many customers rave about their unlikely Coney Dog Pizza.

"We collaborate with Brown House and they allow us to use their homemade coney sauce a few times a year to offer this excellent pizza with coney sauce, hot dogs, pizza cheese, cheddar cheese, onions and mustard," Armstrong said.

Italian Grille offers a full catering menu and provides menus for parties, meetings and weddings. The bar offers your favorite drinks, wines and beers.

Like many businesses, Armstrong kept the doors open during COVID-19 by offering carryout, curbside and delivery service, family specials and deals to entice guests to choose to order from them.

Hours: Tuesday thru Thursday, 11 a.m. to 9 p.m., Friday from 11 a.m. to 10 p.m., Saturday from 4-10 p.m. and Sunday from 11 a.m. to 9 p.m.

More information can be found on their website: theitaliangrille.com or on Facebook. The Italian Grille. Phone: (260) 925-9400





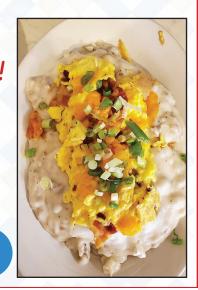


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Off the Beaten Path

Copper Top Tavern Restaurant and Bar





Take a leisurely drive through Amish country to find this hidden treasure on the corner of two county roads in Lagrange County. The menu boasts homemade soups, stone fired pizza, burgers, sandwich creations, lobster mac and cheese, prime rib, pasta favorites, entrée salads, Mom's baked apple crisp and brownies ala mode and other specials.

Outdoor seating available Open Tuesday-Saturday from 4 to 9 p.m. 0725 W 700 S, Wolcottville Phone 260-854-3000

The Waterfront Bistro



Located on the channel between Lake James and Jimmerson Lake, enjoy dining inside and on the patio, or carry-out service.

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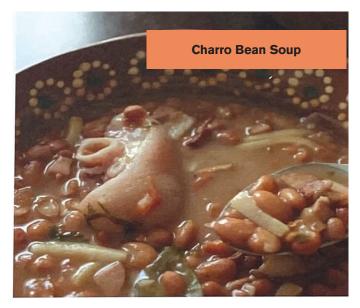
Breakfast featuring Hawaiian French Toast, build-your-own omelet, and biscuits and gravy Served Saturday and Sunday — 9-11 a.m. Lunch served daily 11 a.m. to 4 p.m. featuring Cuban sandwiches and fish tacos.

Dinner is served daily from 4 p.m. to close. Entrees include shrimp skewers, crab cakes, lamb lollipops and more.

Open at 11 am Tuesday through Friday, 9 a.m. on weekends.

260.577.5053 bistro@wfbistro.com 3945 North 300 West, Angola.

Gaviotas



Diners seeking to satisfy their Mexican food cravings will enjoy Gaviotas, located at 121 W. King Street in Garrett. Situated in a small, lavender-colored building, the original site of the Shake Shoppe decades ago, owner Arya Gabriela "Gabi" Aguirre De La Garza, offers authentic, homemade dishes based on her family recipes growing up Mexico.

Las Gaviotas specializes in popular dishes from Mexico; patrons can choose the ingredients according to their tastes and predilections. The basic ingredients are beef, chicken, pork and soy in different presentations. The basic Mexican dishes can be completed with



rice, refried beans and vegetables to suit the client. Appetizers such as guacamole, pico de gallo, and cheese with chorizo, queso dip, salsa and corn tostadas are also offered. Entrees include street tacos, tostados, Mexi-dogs – a grilled hot dog rolled up in bacon and topped with pico de gallo and mustard, charro bean soup, taco salad and more.

Gaviotas currently offers drive-thru service only where people are invited to order and pick up at the window.

Follow on Facebook for updates. Hours: Fridays 4-8 p.m., Saturdays 11 a.m. to 8 p.m.

Phone 260-433-4863

Timbucktoo's



Timbucktoo's Restaurant offers American cuisine, rustic atmosphere and boasts award-winning steaks and seafood. Model airplanes hang from the ceiling and baskets perch on wooden beams.

Menu['] items feature a wide range of seafood, including seared ahi tuna, chili-glazed mahi mahi,



almond-crusted walleye and New England-style crab cakes with homemade remoulade sauce. Steaks, chicken sandwiches and build-your-own burgers leave meat-lovers satisfied. Kid and vegetarian friendly. Outdoor seating available. Located at 215 E State

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Gump's opens with BBQ favs

BY SUE CARPENTER

scarpenter@kpcmedia.com

Seth Gump enjoys cooking for the neighborhood — so he is right at home in downtown Butler.

In January, he opened Gump's Smokin' BBQ at 136 S. Broadway. where he offers small town BBQ with a big flavor.

The storefront is open Saturday and Sunday from 11 a.m. to 7 p.m. and sometimes on Fridays if Gump has a few hours to spare from his full time job. Last year, he served from a food truck at various locations in the area, moving around from football games and youth and church activities. Plans are to set up at some special events in the summer.

Menu favorites are his Screaming Chicken Sandwich which is topped with homemade cole slaw and homemade spicy ranch sauce. The Squealing Hog nachos feature pulled pork or chicken, cole slaw, nacho cheese and jalapenos.

His armadillo egg is also a fav — featuring a cheese-stuffed jalapeno wrapped in sausage and bacon, and then smoked to perfection and covered with sauce for \$5.

For catering or orders, phone 260-92-4858. Follow on Facebook for more specials and events.



SUE CARPENTER

Armadillo eggs, Squealin' Hog Nachos and Screamin' Chicken Sandwiches are offered at Gump's Smokin' BBQ in downtown Butler.





Mino II offers authentic Italian, German fare

BY SUE CARPENTER

scarpenter@kpcmedia.com

GARRETT — German specials and an Italian menu are the order of the day at a downtown eatery among Garrett's hidden treasures.

Owner Antonietta "Toni" Chisholm of Garrett opened the doors of Mino II in March 2009 featuring foods from her native Germany and Italy, as well as American breakfasts and sandwich favorites.

Although born in Germany, most of Toni Chisholm's family lives in Naples, Italy.

Her father, Cosimo Esposito, moved to Germany following World War II, where he opened his own restaurant named Mino in Goeppingen, Germany in 1960. Her Garrett restaurant is named and dedicated in her father's honor.

Having grown up in the business, she helped her dad with the dishes, clearing tables and shopping for supplies — which she still enjoys doing here.

Her recipes include her father's Italian sauces and her mother's German Potato Salad, red cabbage and fresh Czech salads.

Daily German specialties include sauerbraten with noodles, potato pancakes and dumplings. Menu items include lasagna, rigatoni, and tortellini and spaghetti carbonara. She also serves up authentic Italian pizza and homemade soups.

Her Mediterranean recipes feature fresh vegetables,

pasta choices, salmon patties, broiled cod and tilapia, ahi tuna and salmon broiled in oil with scallops.

Having a scratch kitchen with all entrees prepared from fresh, raw ingredients, the specially-prepared meal is worth the wait. No mushrooms? No problem. Chisholm will gladly customize your order.

"I would rather accommodate than waste food," she said.

Breakfast specialties feature pancakes and waffles with warm berry sauce, omelets, biscuits and gravy and picture-perfect poached eggs.

Chisholm loves to create her own recipes from scratch.

"European people are not in a hurry. Eating out is a social, special event," she said. "Eat, relax, enjoy."

Minos II is located at 106 S. Randolph St., Garrett. Open 7 a.m. to 9 p.m. Monday, Wednesday and Thursday; Friday and Saturday 7 a.m. to 10 p.m. and Sunday 8 a.m. to 2 p.m. Closed Tuesdays

When COVID-19 closed many eateries last year, Chisholm offered carryout only for seven weeks. "We did not know what was happening," she said.

One year later, she has retained the same help, with plenty of seating to allow for social distancing.

Mino II also offers wines and imported German beers. During warmer weather, Bier Garten seating is available with live music on the weekends.



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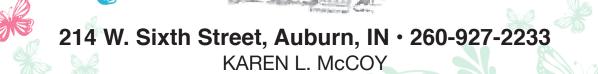
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In addition to our cozy tea room! Come browse our gift shoppe and have a cold treat in the Ice Cream Parlor.

CRANBERRY COTTAGE HOURS: TUESDAY-SATURDAY 11 AM-3 PM



New look, new fare

BY SUE CARPENTER

scarpenter@kpcmedia.com

A sign outside the iconic Blue Moon Drive began counting down the days for its season to open on March. 12, a red-letter day for many loyal customers.

The thriving business opened on the north side of Garrett in 1952 and never set empty a single season. Kevin Casselman, a longtime Garrett resident and his wife, Sandra purchased the drive-in three years ago. Its long history dates back to the Eugene Yarde Family nearly 70 years ago — a legacy Cassleman looks to honor.

A couple weeks ago, the exterior received a facelift, complete with dark blue steel siding and a neon "Blue Moon" sign. A red cardinal has been added to the sign in memory of the Casselman's son, Layton who died in a tree accident two years ago.

Customers order at the drive-up window or come to the walk-up window on the north side of the building, choosing from a menu painted on white wooden boards. The lines waiting for food often extend west on St. Rd. 8 and along St. Rd. 327— but it's worth the wait!

Specialty items include soft-serve ice cream, sundaes, shakes and malts, burgers and fried, and shrimp, chicken and veggie baskets. The owners are excited to offer Country Roads Coffee and cake donuts beginning at 7 a.m. on Fridays.

About 15 employees work at the Blue Moon. While some are returning, for many it will be his or her first job. Casselman said their goal is to mentor and train the youth and have a positive rapport with the employees and the community.

The drive-in runs on a six-month lease just before the county fair. Hours are Monday through Thursday from 11 a.m. to 9 p.m.; Friday and Saturday from 11 a.m. to 10 p.m.; and Sunday from 11 a.m. to 9:30 p.m.

Watch for specials on the sign board and on Facebook. Call in your order at 357-5050.



SUE CARPENTER

The Blue Moon began offering freshly-baked, cake donuts this season serving from 7-10 p.m. every Friday along with Country Roads Coffee. Avery Morrison is shown with a box of the sugary treats that sell for 50 cents apiece.





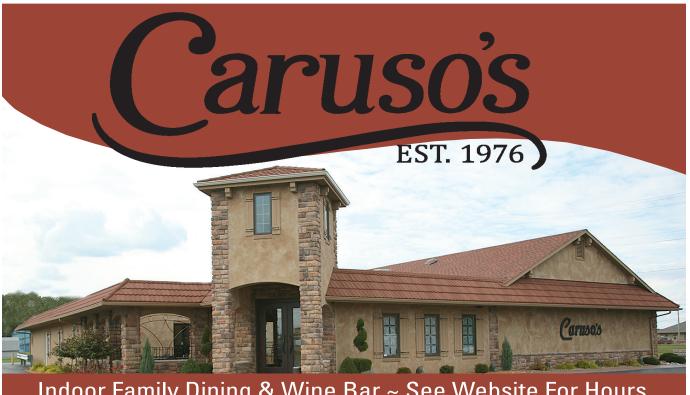
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On the (Indiana) Tenderloin Trail

BY SUE CARPENTER

scarpenter@kpcmedia.com

Although not an officially the state food of Indiana, the Monster Pork Tenderloin Sandwich is at the top of many Hoosier's lists. It is so popular, a Tenderloin Trail has been set up for enthusiasts in Hamilton County.

Not to be outdone, we have picked a few places in Northeast Indiana on which to focus our attention. Area eateries feature several versions of the pork specialty, either pounded flat and crispy, large enough to cover a dinner plate. Others are thick and juicy with a variety of trimmings such as, why not, more pork in the form of bacon and ham.

However they are served up, the tenderloin sandwich and Hoosiers are a match made in 'hog' heaven.

Town Tavern (Auburn)

While special recipe fish is the favorite at this eatery, Auburn's Town Tavern's tenderloin sandwiches come in a close second. Tenderloin lovers have two versions to choose from —

The Town Tavern Breaded Tenderloin is a plattersized, hand breaded, crispy fried treat on a bun. The Fat Boy Tenderloin is a thicker version, not pounded out, topped with special sauce and slaw.

Diner's can also enjoy shrimp, fried chicken, chicken strip and fish baskets; entry salads, breakfast skillets, omelets, biscuits and gravy and other favorites.

One of Auburn's oldest eateries, The Town Tavern is is located at 1343 S. Main Street.

Hours are Monday-Saturday 6:30 a.m. to 10 p.m. Sunday from 6:30 a.m. to 2 p.m.

T & R Junction (Garrett)

The Big Pig at T and \hat{R} Junction in Garrett goes one step further, topping its breaded tenderloin with ham, bacon and cheese.

Other favorites are broasted chicken, half-pound burgers, and hearty breakfast omelets and skillets, biscuits and gravy and pancake combos.

Phone 553-9023

Open 6 a.m. to 2 p.m. Sunday, Monday, Tuesday and Wednesday 6 a.m. to 8 p.m. Thursday, Friday and Saturday

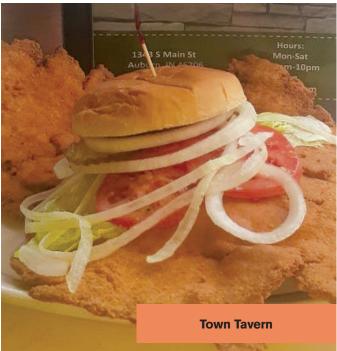
Friday all you can eat Fish Specials 11 a.m. — 8 p.m. Breakfast served all day.

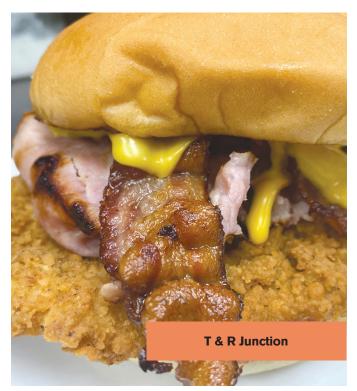
104 N Peters St.

tandrjunction.com

Facebook T & R Junction

SEE TENDERLOIN TRAIL, PAGE 29





TENDERLOIN TRAIL

FROM PAGE 29

Albion Ale House (Albion)

Albion Ale House just a few steps from the courthouse in Ablion offers two tenderloin specials.

The Carolina tenderloin is grilled with swiss cheese and sliced pickle spears, smothered in house-made Carolina BBQ sauce for \$8.50.

Hand pressed Breaded Monster Tenderloin, a center cut pork loin with crispy coating, served the lettuce, tomato, onion, pickle and mayo \$9.50

Both are served up with crinkle cut fries or coleslaw. The Albion Ale House features Guesswork Brewery, fish tacos, craft beers,

104 S. Orange St., Albion

Phone 260-636-2446

Open Mon-Tues 2-9 p.m., Wed – 11 a.m. to 9 p.m., Thursday – Saturday 11 a.m. to 10 p.m.

Sunday noon to 8 p.m.

One10 West Main (Albion)

One10 West Main on the courthouse square in Albion offers its own crispy fried Hoosier tenderloin for \$8 along with other specials such as smoked brisket and ribs, bacon jam meatloaf and burgers, and barbecued ribs with mac and cheese and craft beers.

Hours: Tuesday – Thursday 11 a.m. to 9 p.m. Friday and Saturday 11 a.m. to 10 p.m. One10westmain.com Facebook — ON10 West Main Phone 636-8965 110 W. Main St., Albion

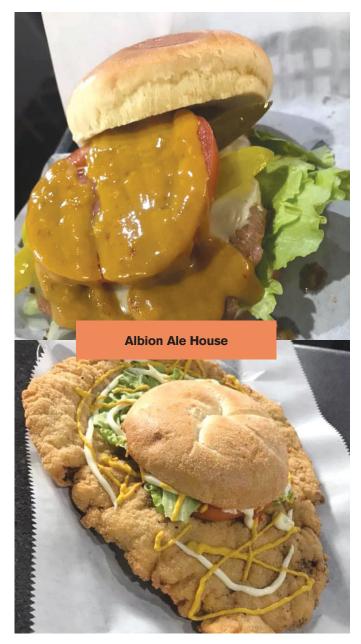
McCool's Tap Room (Angola)

At McCool's Tap Room in downtown Angola, 114 N. Elizabeth St., the breaded tenderloin is a Hoosier classic. It is flat and big, deep fried just right and has anything you could want on it. What makes this tenderloin so good is that it is super moist inside; the meat is not dried out after it is fried to perfection.

Owner Connie Gorman takes pride in this sandwich — just like all of her food — for the way it is cooked and is certain to fill those with an appetite. This piece of pork is about the size of a dinner plate — yep, it's that big — but Connie cuts it in half to make it manageable to handle with two hands on a fresh Kaiser roll.

The sandwich comes served with house made chips. And the cost won't set you back. It costs a whole \$6.95.







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