

Connors Kitchen + Bar

350 West Maryland Street, Indianapolis, IN 46225 · +13174056100 · Updated: Jan 14, 2026

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PLATES 10

Bacon, Egg & Cheddar Sandwich	\$18.00
english muffin, fried eggs, thick-cut peppered bacon	
Steel Cut Oats	\$13.00
Almonds, dried fruit, caramel apples. (500 calories or less)	
The American**	\$20.00
two eggs your way, bacon or sausage, choice of toast, roasted potatoes	
Egg White Omelette**	\$18.00
marinated tomato, braised kale, swiss cheese, choice of toast, roasted potatoes	
Smoked Salmon Toast	\$19.00
caper whipped cream cheese, pickled onion, arugula, brioche	
Lemon Buttermilk Pancakes	\$16.00
blueberries, lemon syrup	
Quinoa & Green Veggie Scrambled Eggs	\$18.00
Asparagus, green bean, snap pea, lacinato kale, parmesan. (500 calories or less)	
Greek Yogurt Parfait	\$13.00
Almond granola, vanilla bean, fresh berries. (500 calories or less)	
Avocado Toast	\$17.00
grilled sourdough, smashed avocado, spicy seeds, poached eggs, lemon zest	
Brioche French Toast	\$16.00
whipped cream, fresh berries, maple syrup	

SIDES 8

Turkey Sausage	\$6.00
Pork Sausage Links	\$5.00
Crispy Bacon	\$5.00
Roasted Potatoes	\$7.00
Two Eggs	\$9.00

Fresh Fruit	\$5.00
(500 calories or less)	
Fresh Berries	\$5.00
(500 calories or less)	
Toast	\$5.00

FRESH PRESSED JUICE 2

Lean Green	\$10.00
kale, spinach, cucumber, green apple, lemon	
Melon Berry Cooler	\$10.00
strawberry, watermelon	

COFFEE + ESPRESSO 5

Drip Coffee	\$5.00
Lavazza blend, regular or decaf	
Espresso	\$6.00
single shot of Lavazza espresso	
Americano	\$6.00
Lavazza espresso, water	
Latte	\$8.00
steamed milk, Lavazza espresso	
Cappuccino	\$8.00
Lavazza espresso, steamed milk, foam	

STARTERS 7

Lump Crab Hushpuppies	\$18.00
sweet corn, jalapeño, pepper jack, citrus aioli	
Spicy Guacamole	\$14.00
house-cut tortilla chips	
Short Rib Nachos	AVAILABLE OPTIONS
pico de gallo, sour cream, guacamole, pickled fresno peppers, black beans	
Classic Hummus**	\$15.00
vegetable crudite, flatbread	
Smoked Chicken Wings	\$22.00
special spice, buffalo, spicy BBQ or sweet BBQ, avocado ranch	

BLT Deviled Eggs**	\$12.00
peppercorn aioli	
French Onion Soup	\$14.00
gruyere, provolone, parmesan	

CHOPPED SALADS 5

Simple Greens	\$13.00
shaved cucumber, baby tomato, red wine vinaigrette, tender baby greens	
Heirloom Tomato Salad**	\$13.00
cucumber, feta, basil, watercress, migas croutons	
Kale & Avocado	\$15.00
snap pea, celery, pistachio, parmesan, herb dressing	
Caesar**	\$13.00
romaine hearts, roasted garlic dressing, grated parmesan, croutons	
Spicy Tuna Poké	\$21.00
baby bell pepper, cucumber, snap pea, toasted sesame seed, ginger dressing	

SANDWICHES + TACOS 6

Wagyu Cheeseburger**	\$23.00
1/2 lb. brisket blend, lettuce, onion, pickles, tomato, american cheese, secret sauce, served with fries	
Mother Clucker	\$19.00
roasted chicken breast, guacamole, carrot slaw, pepper jack.served with fries.	
Notorious P.I.G.**	\$19.00
smoked pulled pork, thick-cut bacon, aged swiss, carolina gold sauce, bread + butter pickles, served with fries	
Big Cheese	\$18.00
5 cheeses, buttered sourdough, served with fries	
Smoked Brisket Tacos	\$19.00
spicy BBQ, chipotle ranch, coleslaw, pickled fresnos, cotija, elote-style creamed corn	
Grilled Fish Tacos	\$19.00
mahi mahi, pico de gallo, iceberg lettuce, guacamole, baja sauce, elote-style creamed corn	

SOUP + SALAD 5

French Onion Soup	\$14.00
gruyere, provolone, parmesan	
Simple Greens	\$12.00
shaved cucumber, baby tomato, red wine vinaigrette, tender baby greens	

Caesar	\$12.00
romaine hearts, roasted garlic dressing, grated parmesan, croutons	
Heirloom Tomato Salad	\$12.00
cucumber, feta, basil, watercress, migas croutons	
Iceberg Wedge	\$15.00
thick-cut bacon, tomato, cucumber, pickled onion, gorgonzola, egg, buttermilk dressing	

CRAFTED COCKTAILS 10

Signature Old Fashioned	\$17.00
Buffalo Trace, vanilla demerara, black walnut bitters	
Conner's Margarita	\$16.00
Mi Campo, luxardo citrus, pineapple, guava	
Spicy Pineapple Paloma	\$15.00
Tanteo Habanero tequila, pineapple, grapefruit, agave, tajin	
Peach Cobbler	\$15.00
Disaronno, peach vodka, pineapple, baking spice blend	
Sunset Spritz	\$15.00
Empress 1908 Indigo gin, aperol, bubbles	
Pomegranate + Me	\$15.00
Wheatley vodka, pomegranate, lime, ginger	
Universal Sound	\$15.00
Brush Creek gin, apricot, strawberry oleo, lemon, bubbles	
Amaro Connection	\$16.00
High West double rye, Italian amaro, warm seasonal spices	
No Vacancy	\$16.00
Botanist gin, mint, prickly pear, yuzu soda	
Signature Espresso Martini	\$16.00
Wheatley vodka, espresso, vanilla	

ZERO PROOF COCKTAILS 3

Blackberry Mule	\$12.00
blackberry puree, ginger beer, lime	
Mock-Arita	\$12.00
lime, agave, orange	
Blush Rush	\$12.00
lemon, simple syrup, strawberry oleo	

DRAFTS 8

Michelob Ultra, St. Louis, MO	\$8.00
Yuengling Lager, Pottsville, PA	\$8.00
Blue Moon, Denver, CO	\$9.00
Three Floyds, Munster, IN	\$9.00
Bloomington Brewery, Bloomington, IN	\$9.00
Four Day Ray, Fishers, IN	\$9.00
Metazoa, Indianapolis, IN	\$9.00
Rotating Local Selections	\$9.00

BOTTLES & CANS 14

Angry Orchard Hard Cider	\$8.00
Bud Light	\$7.00
Coors Light	\$7.00
Corona Extra	\$8.00
Golden Road Brewing Mango Cart	\$9.00
Guinness	\$9.00
Heineken 0.0	\$6.00
Michelob Ultra	\$7.00
Michelob Ultra Zero	\$6.00
Modelo Especial	\$8.00
Miller Lite	\$7.00
Revolution Hazy-Hero	\$8.00
Stella Artois	\$8.00
High Noon Pineapple or Watermelon	\$8.00

PINOT NOIR 3

Fleur, Carneros, CA	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$54.00

Lingua Franca, Willamette, OR	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$62.00
King Estate, Willamette, OR	\$74.00
CABERNET SAUVIGNON 3	
Vina Robles, Paso Robles, CA	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$62.00
Coppola Director's Cut, Sonoma, CA	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$66.00
Ferrari-Carano, Sonoma County, CA	\$72.00
OTHER REDS 4	
Harvey & Harriet Red Blend, Paso Robles, CA	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$62.00
Padrillos Malbec, Mendoza, ARG	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$50.00
Seghesio Zinfandel, Sonoma County, CA	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$58.00
Decoy Merlot, Sonoma, CA	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$62.00
ROSÉ + SPARKLING 4	
Fleur de Prairie Rosé, Provence, FR	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$50.00
Hampton Water Bubbly Rosé, South, FR	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$62.00
La Marca Prosecco, Prosecco, IT	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$54.00
Veuve Clicquot, Champagne, FR	\$126.00

CHARDONNAY 3

Chamisal, Monterey, CA	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$54.00
La Crema, Sonoma, CA	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$62.00
J Vineyards, Russian River Valley, CA	\$85.00

SAUVIGNON BLANC 3

Kim Crawford, Marlborough, NZ	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$50.00
Whitehaven, Marlborough, NZ	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$58.00
Unshackled by Prisoner, California	\$70.00

OTHER WHITES 3

Dr. L Riesling, Mosel, GER	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Menage a Trois Moscato, California	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Torsella Pinot Gris, Veneto, IT	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00

SHAREABLES 6

Lump Crab Hushpuppies	\$18.00
sweet corn, jalapeño, pepper jack, citrus aioli	
Spicy Guacamole	\$13.00
house-cut tortilla chips	
Burrata Toast	\$17.00
heirloom tomato, tomato jam, basil, red wine vinaigrette, rustic bread	
Loaded Breakfast Nachos	AVAILABLE OPTIONS
peppered bacon, scrambled eggs, black beans, pickled fresnos, pico de gallo, sour cream, guacamole	Half: \$18.00
	Full: \$27.00

BLT Deviled Eggs**	\$12.00
peppercorn aioli	
Avocado Toast	\$15.00
grilled sourdough, smashed avocado, spicy seeds, poached eggs, lemon zest	

FROM THE BAKERY 4

Blueberry Muffin	\$7.00
almond streusel	
Croissant Cinnamon Roll	\$7.00
whipped cream cheese icing	
Cheddar Popovers	\$8.00
chive butter	
Everything Cake Donuts	\$9.00
powdered sugar, fudge sauce	

FRESH JUICES + SMOOTHIES 5

Lean Green	\$9.00
kale, spinach, cucumber, green apple, lemon	
L.O.C.A.	\$9.00
lemon, orange, carrot, apple	
Melon Berry Cooler	\$9.00
strawberry, watermelon	
Detox	\$9.00
açaí juice, pomegranate, coconut water, lime	
Nutella Mocha Smoothie	\$9.00
espresso, bananas, honey, Greek yogurt	

DESSERTS 5

Peanut Butter Pretzel Pie	\$8.00
chocolate ganache	
Loaded Hot Fudge Sundae	AVAILABLE OPTIONS
12 mix-ins, french vanilla & chocolate ice creams, whipped cream	Half: \$8.00
	Full: \$12.00
Goosey Butter Cake	\$8.00
french vanilla ice cream	
Valpo Velvet Ice Cream Scoops	\$5.00

"Everything" Cake Donuts

\$8.00

powdered sugar, hot fudge