

Conner's Kitchen + Bar

1150 S Harrison St 46802-3011 · +12602689600 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 9

Lump Crab Hushpuppies \$14.00

Sweet corn, jalapeno, pepper jack, citrus aioli

Roasted Brussels Sprouts \$10.00

Apple bacon caramel, smoked almond, crushed red pepper [vgo,gfo]

White Cheddar Cornbread \$8.00

zucchini, honey butter [vg]

Loaded BBQ Pulled Pork Nachos AVAILABLE OPTIONS

black beans, pico, green chili queso, pickled fresno, sour cream, guac [gf,vgo]

Half: \$14.00

Full: \$18.00

Burrata \$16.00

roasted tomato, kale pesto, toasted ciabatta [vg]

BLT Deviled Eggs \$9.00

peppercorn aioli, peppered bacon [gf,vgo]

Smoked Queso \$14.00

hickory-smoked cheese, sweet corn, bacon, green top onion, tortilla chips [gf,vgo]

Smoked Chicken Wings \$14.00

special spice, buffalo or sweet BBQ | avocado ranch [gf]

Fried Green Tomatoes \$12.00

baby arugula, pickled red onion, old bay aioli, cornmeal crust [vg,gf]

CHOPPED SALAD 5

Caesar Salad \$10.00

romaine hearts, parmesan, rustic croutons [gfo]

Green Goddess \$14.00

kale, romaine, avocado, snap pea, celery, pistachio, parmesan, herb vinaigrette [gf,vo,vg]

Southwest \$14.00

spring mix, avocado, corn black bean salsa, cotija, cornbread crouton, cilantro dressing [gfo,vo,vg]

Cobb \$16.00

romaine, deviled eggs, avocado, charred sweet corn, campari tomato, radish, pickled onion, sunflower seed, ranch [gfo,vo,vg]

Smoked Almond & Apple**\$14.00**

spring greens, dried apricot, shaved red onion, champagne vinaigrette [gfo, vo, vg]

MAINS 14**Southern Fried Chicken****\$24.00**

Mashed potatoes, gravy, coleslaw, hot honey drizzle

12oz NY Strip**\$34.00**

sea salt, herb butter, whipped potato, sautéed asparagus [gf]

Smoked Pork Cubano**\$17.00**

Smoked pulled pork, thick-cut bacon, aged Swiss, carolina gold sauce, bread & butter pickles, fries [gfo]

Baja Fish Tacos**\$16.00**

pico, guacamole, baja sauce, cilantro marinade, elote creamed corn [gf]

Hickory-Smoked Meatloaf**\$32.00**

brisket blend, skillet green beans, whipped potato, 2-way BBQ, shoestring onion

Cheesy Verde Enchiladas**\$16.00**

[Roasted Chicken or Poblano & Bean] avocado, pickled onion, oaxaca cheese, cilantro, tomatillo [gf]

Baked Mac + Cheese**AVAILABLE OPTIONS**

queso, cavatappi, english pea, parmesan crust [vg]

\$16.00

Thick-Cut Bacon: \$2.00

Buffalo Chicken Style:

\$5.00

BBQ Pork Style: \$5.00

Quinoa Vegetable Chili**\$16.00**

lime crema, pico, cilantro, cotija, avocado, tortilla chips [gf,vg,vo]

Pan Seared Salmon**\$32.00**

sauteed asparagus, garden tomato relish, warmed farro, lemon beurre blanc

Smoked Bacon Street Tacos**\$17.00**

cheery wood-smoked pork belly, shredded lettuce, tomato, pickled red onion, white BBQ, elote creamed corn [gf]

Smokehouse Bacon Cheeseburger***\$19.00**

brisket blend, thick-cut peppered bacon, cheddar cheese, house bbq, crispy onions, fries [gfo]

Marinated Grilled Chicken**\$22.00**

sautéed asparagus, garden-fresh pesto, roasted fingerling potato, cherry balsamic reduction [gf]

Shrimp 'N Grits**\$25.00**

black tiger shrimp, white cheddar grits, chorizo, chopped bacon, braised kale, pickled red onion

Indiana Backyard Burger***\$21.00**

(Featuring Grown Well Farms Local Pasture-Raised Beef) 1/2lb Grown Well beef, aged cheddar, lettuce, tomato, crunchy dills, crispy bacon, garlic aioli, fries [gfo]

SIDES 7

House Salad	\$5.00
Caesar Salad	\$5.00
French Fries	\$4.00
Coleslaw	\$3.00
Elote Corn	\$4.00
Asparagus	\$4.00
Mashed Potatoes and Gravy	\$4.00

SNACKS 4

Yogurt + Granola	\$7.00
vanilla yogurt, almond granola, fresh berries	
Old Fashioned Oatmeal	\$7.00
side of dried cherries, brown sugar, toasted pecans	
Avocado Toast	AVAILABLE OPTIONS
artisanal wheat, roasted pumpkin seed, lemon oil	\$8.00
	Add Fried Egg: \$2.00
Smoked Salmon Bagel	\$14.00
toasted everything bagel, herb cream cheese, pickled red onions, crispy capers, fresh dill	

PICK-ME-UPS 10

Local Roast Coffee	AVAILABLE OPTIONS
	\$2.25
	\$2.75
Espresso	AVAILABLE OPTIONS
	\$2.00
	\$2.75
Americano	AVAILABLE OPTIONS
	\$2.50
	\$3.00
Macchiato	AVAILABLE OPTIONS
	\$3.75
	\$4.50
Caramel Macchiato	AVAILABLE OPTIONS
	\$4.50
	\$5.25

Conner's Cold Brew

AVAILABLE OPTIONS

\$3.00

\$3.75

Cappuccino

AVAILABLE OPTIONS

\$3.50

\$4.25

Latte

AVAILABLE OPTIONS

\$3.75

\$4.50

Mocha

milk chocolate or white chocolate

AVAILABLE OPTIONS

\$4.25

\$5.00

Cafe Miel

honey + cinnamon

AVAILABLE OPTIONS

\$4.25

\$5.00

SANDWICHES 7

Indiana Backyard Burger* **

\$21.00

(Featuring Grown Well Farms Local Pasture-Raised Beef) 1/2lb Grown Well beef, aged cheddar, lettuce, tomato, crunchy dills, crispy bacon, garlic aioli, fries

Smoked Pork Cubano**

\$16.00

smoked pulled pork, thick-but bacon, aged swiss, carolina gold sauce, bread and butter pickles, crispy fries

The Big Cheese

\$14.00

5 cheeses, buttered sourdough, crispy fries

Hot Honey Chicken

\$16.00

fried buttermilk chicken, house hot honey, coleslaw, pepper jack, crispy fries

Conner's Club

\$16.00

roasted chicken, crispy bacon, avocado, aged cheddar, tomato, greens, garlic aioli, fries

Fried Green Tomato** ^

\$14.00

baby arugula, pickled red onion, sweet pepper relish, cornmeal crust, old bay aioli

Crispy Shrimp Po-Boy

\$16.00

smoky remoulade, lettuce, tomato, pickled peppers, fries

SOUP AND CHOPPED SALADS 7

Creamy Tomato Soup

AVAILABLE OPTIONS

Small: \$5.00

Large: \$8.00

Soup de Jour

AVAILABLE OPTIONS

Small: \$5.00

Large: \$8.00

Caesar**

\$10.00

romaine hearts, parmesan, roasted garlic dressing, parm croutons

Cobb^

\$14.00

romaine, deviled eggs, avocado, charred sweet corn, campari tomato, radish, pickled onion, sunflower seed, ranch, lemon drizzle

Apple & Smoked Almond** ^

\$14.00

spring greens, dried apricot, shaved red onion, champagne vinaigrette

Green Goddess^

\$14.00

kale, romaine, avocado, snap pea, celery, pistachio, parmesan, herb vinaigrette

Southwest** ^

\$14.00

spring mix, avocado, corn black bean salsa, cotija, cornbread crouton, cilantro vinaigrette

CHOOSE TWO! 3

Half Sandwich

Smoked Pork Cubano | The Big Cheese | Baja Fish Taco | Fried Green Tomato | Smoked Bacon Street Taco

Half Salad

Caesar | House | Green Goddess +\$1 | Apple & Smoked Almond +\$1

Cup

Soup De Jour | Creamy Tomato Soup | Mac 'n Cheese +\$1

APPETIZERS 5

Lump Crab Hushpuppies

\$5.00

sweet corn, jalapeno, pepper jack, citrus aioli

Smoked Queso***

\$5.00

hickory smoked cheese, sweet corn, bacon, green top onions

BLT Deviled Eggs

\$5.00

thick-cut bacon, peppercorn aioli

BBQ Pulled Pork Nachos

\$5.00

green chili queso, black bean, pickled fresno, pico, sour cream, guac

Iron Skillet Cornbread

\$5.00

zucchini, honey butter

\$5 DRINK OF THE DAY | ALL DAY 5

Monday - Seasonal Bee's Knees

\$5.00

Tuesday - Classic Margarita	\$5.00
Wednesday - Old Fashioned	\$5.00
Thursday - Seasonal Mule	\$5.00
Monday-Thursday - House Cabernet/House Chardonnay	\$5.00

BREAKFAST 4

Little American	\$7.00
scrambled eggs, home fries, bacon or sausage	
Kids Egg Taco	\$7.00
scrambled eggs, cheese, home fries	
Vanilla Bean Pancakes	\$7.00
butter, maple syrup [Mon-Fri Only]	
Kids Chicken + Waffles	\$7.00
chicken tenders, half waffle, honey butter, syrup [Weekends only]	

LUNCH + DINNER 4

Buttered Noodles + Parmesan	\$7.00
Chicken Tenders	\$8.00
Grilled Cheese Sandwich	\$8.00
Roasted Chicken Quesadilla	\$10.00

LUNCH + DINNER SIDES 6

French Fries

House Salad

Caesar Salad

Coleslaw

Green Beans

Fruit