



HUBBARD & CRAVENS
Carmel City Center

703 Veteran's Way, Carmel

317.805.1888



Cultivated Relationships

PASSION FOR THE PROCESS & OUR COMMUNITY

We source all ingredients locally and organic whenever possible. We are proud to partner with other local companies who take quality as seriously as we do.

SMOKING GOOSE - INDIANAPOLIS

From one kitchen to another, Smoking Goose brings their commitment to bringing farmstead, artisanal foodstuffs from the field to the table.

TRADER'S POINT - ZIONSVILLE

As a family owned artisan dairy farm, Trader's Point's herd of Brown Swiss spend all of their time on pastures, and the farm is Certified Organic by the USDA.

GUNTHORP FARM - LAGRANGE

The Gunthorps specialize in pasture-raised pigs, chickens, ducks, and turkeys and maintain a USDA certified meat processing production facility.

SCHOLAR'S INN - BLOOMINGTON

Locally owned, Scholar's Inn Bakehouse provides the sweetest, most delicious baked goods in the state.

COFFEE & TEA

Coffee

We travel the world seeking the most premium coffees available. Our coffees are fresh roasted locally, in small batches for the perfect taste.

COFFEE OF THE DAY	3
PRESS POT	3 5
This filterless method of brewing coffee allows all of the essential oils to remain present, resulting in a rich, full coffee experience	
HARIO V-60 ICED COFFEE	3
Single origin coffee extracted over ice - sweet, with the perfect amount of acidity	

Espresso

Expertly pulled shots from the world's most advanced espresso machine, the La Marzocco Strada.

ESPRESSO	2
SINGLE ORIGIN ESPRESSO	2.5
MACCHIATO	2.5
Espresso marked with foamed milk	
CON PANNA	2.5
Espresso with a dollop of whipped cream	
CAPPUCCINO	3.55
LATTE	3.55
MOCHA	4.05
ORIGINAL CAFÉ MELMOSO	4

(Add vanilla, caramel, hazelnut or sugar free vanilla for .60 each)

Premium Teas

We take our tea selection as serious as we do our coffees.

HOT TEA	2.5
Ask your server to see our tea menu	
ICED TEA	3
Ceylon or Sweet Valencia Green	

BEVERAGES

Smoothies & Juices

FRESH SQUEEZED ORANGE JUICE	3.5
Squeezed to order	
CARROT GINGER ORANGE JUICE	3.5
Squeezed to order	
STRAWBERRY SMOOTHIE	4.5
Organic berries, banana, fresh-squeezed apple and orange juice with Trader's Point low-fat vanilla yogurt	
BLUEBERRY SMOOTHIE	4.5
Organic berries, banana, fresh-squeezed apple juice with Trader's Point low-fat vanilla yogurt	

Sodas & Waters

COKE, DIET COKE & SPRITE	1.75
SAN PELLEGRINO	3
AQUA PANNA	4

Other Favorites

HOT CHOCOLATE	3.15
Made with Ghirardelli Chocolate and topped with whipped cream	
CHAI LATTE	4.05



BREAKFAST

Frittatas

Organic cage-free eggs paired with artisan cheeses, premium meats and fresh vegetables, served with roasted Yukon gold potatoes. Served in a skillet.

ZUCCHINI & BASIL 9

Goat cheese, smoked Gouda, crimini mushrooms, zucchini, oven-roasted tomato, fresh basil and sweet onion

HAM & WHITE CHEDDAR 10

Wilted Swiss chard, fresh thyme, NY white cheddar and City Ham from Smoking Goose

GINGER & SAGE SAUSAGE 11

Trader's Point Fleur de la Terre cheese and Ginger & Sage sausage from Smoking Goose

BACON, MOZZARELLA & TOMATO 10

Smoking Goose applewood smoked bacon, fresh mozzarella, basil and oven-roasted tomato

Substitutions can be made for an additional charge

From the Bakery

SAVORY SCONES 3.5

Parmesan rosemary or ham & cheese

SWEET SCONES 3.5

Blueberry, cranberry or other daily assortments

MUFFINS 3

Changing assortment baked fresh

CINNAMON ROLL 3.75

Breakfast Flatbreads

Our light and crispy flatbreads topped for the morning hour.

APPLE STRUDEL 8

Granny Smith apples, sweetened with cardamom and cinnamon, topped with white cheddar and strudel crumbles

BENEDICT 10

House-made basil pesto with Smoking Goose applewood smoked bacon, topped with a cracked egg

Oatmeal & Yogurt

TRADITIONAL OATMEAL 5

Old-fashioned steel cut oatmeal, Indiana honey & cinnamon (Add fresh seasonal fruit, almonds or raisins for .50 each)

YOGURT & GRANOLA PARFAIT 6

Trader's Point low-fat vanilla yogurt, fresh seasonal fruit and Scholar's Inn granola

LIGHT FARE

Appetizers

TRIO OF CHEESES 11

Three artisanal cheeses, olives and grapes, served with demi-baguette slices

MEATS & CHEESES 13

Artisanal cheeses, cured meats, olives and seasonal fruit, served with demi-baguette slices

PRETZEL BREADSTICKS 8

Fresh baked breadsticks, served with fire-baked goat cheese

Salads

ROASTED ASPARAGUS 10

Roasted asparagus on a bed of organic baby greens, with fresh mozzarella, Smoking Goose duck prosciutto, oven-roasted tomatos, and house-made lemon garlic aioli

CHICKEN CAESAR 12

Gunthorp Farm chicken combined with hearts of romaine, house-made croutons, parmigiano Reggiano tuiles and house-made Caesar dressing

MEDITERRANEAN CHICKEN 12

Gunthorp Farms chicken combined with Kalamata olives, oven-roasted tomatos, fresh basil, house-made lemon garlic aioli, and served over mixed organic baby greens

ORCHARD 11

Mixed organic baby greens with house-made herb buttermilk dressing, Granny Smith apples, grapes, red onion, walnuts, Smoking Goose City Ham, applewood bacon, and a hard boiled egg

FLATBREADS, SANDWICHES & DESSERTS

Artisan Sandwiches

Rustic sandwiches on fresh breads, cooked in our stone hearth oven, and served with lightly dressed organic baby mixed greens or kettle chips.

TRI-TIP BEEF 13

Apple cider caramelized onions, Trader's Point blue cheese and au jus

RUSTIC CHICKEN 11

Smoking Goose applewood bacon, arugula, oven-roasted tomato and house-made basil pesto aioli

ITALIAN 11

Smoking Goose salami, capicola and duck prosciutto, olive tapenade, fresh mozzarella and provolone with extra virgin olive oil and herbs

VEGGIE 11

Goat cheese, house-made basil pesto, sautéed crimini mushrooms, red onions, zucchini, tomato and spinach

Flatbreads

VEGGIE 11

Oven-roasted tomatos, crimini mushrooms, zucchini, jalapenos, sunflower seeds, four cheeses and house-made red sauce

BBQ CHICKEN 13

Gunthorp Farm chicken, red pepper, cheddar, onions, fresh cilantro, peanuts and BBQ sauce

CHIPOTLE TRI-TIP BEEF 14

Fire-roasted peppers, onions, fresh cilantro, chipotle sour cream and lean tri-tip beef

RAMP & HAM 12

Indiana grown ramp (leeks) with fresh thyme, mozzarella, goat cheese and City Ham from Smoking Goose

CLASSIC 13

Pepperoni, Smoking Goose Kitchen Sink sausage, red onion, mozzarella and house-made red sauce

MARGHERITA 11

Olive oil, garlic, tomatos, basil and fresh mozzarella

Substitutions can be made for an additional charge

Desserts

DAILY SPECIAL

Ask your server about today's offerings

APPLE STRUDEL 8

Granny Smith apples, sweetened with cardamom and cinnamon, topped with white cheddar and strudel crumbles

CHOCOLATE CAKE 7

Rich chocolate cake with creamy vanilla icing from Carmel's own Blu Moon Cafe