

# Mass Ave Food Tour

\$76 per person. \$111 w/ 3 select beer/wine pairings. Guide gratuity additional. Start time from 11AM to 4PM.

Massachusetts Avenue is the commercial corridor bordering two of the earliest, most historic neighborhoods in the city, Lockerbie and Chatham Arch.

The neighborhood is a prominent commercial boulevard crossing a grid of residential, commercial and industrial buildings, developed mainly throughout the 19th century. Massachusetts Avenue is also home to an ever-expanding food scene, hosting nearly two dozen locally owned restaurants. The restaurants throughout the area are a combination of long standing local favorites dating back to the 1800s, to new hotspots embracing the culinary traditions of the area.

The Mass Ave Food Tour combines a cultural, historic, and architectural tour with a multi-course progressive meal. The result is a multiple hour dining experience that will expand and challenge the palette with an array of flavors, tastes, and textures.

## Rathskeller

*Established in 1894, the Rathskeller is the city's oldest restaurant still in operation today. Part of the neighborhood's German community center (Athenaeum), the Rathskellar was constructed as a traditional Bavarian beer hall and restaurant. The details remain impeccably preserved today and recipes have stayed the same for decades.*

### **Spaetzle Noodles**

Traditional house made German egg noodles topped with gravy

### **Mixed Wurst Platte**

A combination platter of local bratwurst, kielbasse, bockwurst, and German wiener beer steamed, then grilled. Served over a bed of house-made sauerkraut and accompanied with a variety of mustards.

## Mimi Blue Meatballs

*Mildred Bluestein (“Mimi Blue”) was born and raised in Indy. She loved good home, either at home or out. The restaurant is named for her and represents her manners, taste, and easy social grace.*

### **Served individually:**

#### **Classic Meatball**

Marinara Sauce

#### **Buffalo Turkey**

Honey Siracha, a special meatball turned regular meatball by popular demand

### **Served Family Style:**

**Roasted Brussel Sprouts**

## Rooster’s Kitchen

*Rooster’s Kitchen is a modern yet unpretentious restaurant that offers “homestyle-inspired” comfort food using locally sourced ingredients.*

*Born into a family with a strong entrepreneurial spirit and a love for food, owner/chef Ross Katz grew up knowing that his true home was in the restaurant industry. Katz uses recipes inspired by his mother on the menu.*

#### **House Made Brisket**

Eastern European style house smoked brisket

#### **Charred Carrots**

Lightly charred to bring out natural sweetness and served al dente with garlic oil and kosher salt

## Lick Ice Cream

*Sitting in the North Mass Ave corridor, one of Indianapolis' four original diagonals, the Bottleworks District is a fusion of past and present in the heart of historic neighborhoods, robust arts, industrial architecture & good spots galore. Lick is a great local gem located inside the Garage Food Hall.*

### **Seasonal Ice Cream**