



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

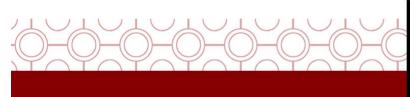
Established in 1894, the Rathskeller is the city's oldest restaurant still in operation today. Part of the neighborhood's German community center (Athenaeum), the Rathskellar was constructed as a traditional Bavarian beer hall and restaurant. The details remain impeccably preserved today and recipes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