

**Breakfast Hours:** Monday — Friday: 5:30am — 10:30am, Saturday & Sunday Brunch:8am — 1pm

# Good Norning

# Benedicts

Served with Parmesan Hash Browns. May substitute Egg Whites for no extra charge

## ONE WAY TICKET FLORENTINE: \$5.50

2 Poached eggs, fresh spinach, Roma tomato slices, toasted English muffin, housemade hollandaise

## **BIG FOUR BENEDICT: \$7**

2 Poached eggs, metro deli ham, fresh spinach, Roma tomato slices, toasted English muffin, housemade hollandaise

## BENEDICT ATLANTIC: \$8

2 Poached eggs, Fresh Atlantic Salmon, Red Onion, Grape Tomatoes, toasted English Muffin, housemade hollandaise

# Eggs-a-licious Served with Parmesan Hash Browns. May substitute Egg Whites for no extra charge

EGGS YOUR STYLE: Two \$5 | Three \$6 Eggs, toast, and choice of meat (Extra Meat \$2)

## WINDY CITY SCRAMBLE: \$5.50

Chicago style sausage, peppers, onions, 3 eggs scrambled, Jack Cheese, Toast

## CLUB SCRAMBLE: \$6.50

Smoked turkey, Ham, bacon, Roma tomatoes, Swiss cheese, avocado, 3 eggs scramble, Toast

## SPANISH RANCHERO SCRAMBLE: \$5.25

3 eggs scramble, avocado, cilantro, pico, Jack cheese, ranchero sauce, Toast

# Egg-cetera

## FRIED EGG SANDWICH: \$5.75

Two eggs over medium, bacon, diced red onions, cheddar cheese, green chili mayo, toasted sourdough. Served with Fruit.

## GOETTA FIX: \$6.50

Two fresh goetta patties, hasbrowns, homemade sausage gravy, toast.

## THE HUNGRY MAN: \$8

2 Homemade Biscuits, Hashbrowns, 3 Scrambled Eggs, Swiss Cheese, Sauteed Peppers and Onions, 3 Slices Bacon Piled High and Topped with our homemade sausage gravy.

# CHEF'S BISCUITS AND GRAVY: 1 Biscuit \$2 | 2 Biscuit \$4 | 3 Biscuit \$6

Homemade Biscuits and Homemade Sausage Gravy. Add Parmesan Hash Browns \$2 or Fruit \$2.50

## **BREAKFAST BURRITO:** \$6.75

Scrambled eggs, ham or turkey, hash browns, cilantro, green chilies, pico, pepperjack, ranchero sauce and salsa. Served on a 10" tortilla wrap. Served with Fruit.

## FRUITY DELIGHT: \$4.50

Fresh cut fruit plate with your choice of yogurt or cottage cheese. Add granola for \$2

## HOT OATMEAL: \$4.50

Served with brown sugar, cinnamon and granola Fresh blueberries or banana \$1 | Soy milk 75¢

# How you like'em Omelets

Fluffy 2 or 3 egg omelet with your choice of 1 veggie, 1 meat, and 1 cheese. 2 Egg:  $^85^{25}$  | 3 Egg:  $^86^{50}$ Served with Parmesan Hash Browns or fruit. May substitute Egg Whites for no extra charge

## PICK YOUR VEGGIES: ADDITIONAL 75¢ EACH

Red onions, green peppers, roma tomatoes, roasted peppers, spinach, mushrooms, green chilies, jalapenos, Avocado

## PICK YOUR CHEESE: ADDITIONAL 75¢ EACH

Cheddar, Swiss, feta, parmesan, blue cheese, Jack

## PICK YOUR MEAT: EXTRA/ADDITIONAL FOR \$1.50 EACH

Indiana Bacon, Metro Deli Ham or Turkey, Sausage, Goetta, Atlantic Salmon

# French Toast, Pancakes and Bagels

Served with Fruit. Add Regular French Toast or Pancakes to any combo for \$3

## STUFFED FRENCH TOAST: \$7

Thick cut Sourdough, Fruit cream cheese, toasted almonds, syrup, raspberry butter

## CLASSIC FRENCH TOAST: \$5.50

Thick Cut Sourdough raspberry butter, syrup

## GOLDEN BUTTERMILK PANCAKES: \$5.50

Two big cakes, syrup, butter. Add blueberries \$1

## CLASSIC BAGEL: \$3.50

Split Bagel topped with your choice of regular or fruit cream cheese. Add prociutto for \$2

**Lunch Hours:** Monday – Friday: 10:30am – 2:00pm, Menu Available for Dine In, Carry Out, or Delivery!

# Good Afternoon

# Sandwiches O'the House

Come with small House Green salad, cup of soup, or House made Wedge Fries With bowl of soup, add \$1.50 | With specialty salad, add \$2

## CHIPOTLE PORK: HALF \$5.50 | WHOLE \$8

Chili Rubbed Pork Loin, green chilies, spinach, jack cheese, chipotle aioli all on a Housemade wheat baguette.

## B.L.T.: HALF \$5 | WHOLE \$7.50

Indiana bacon, thick but toasted sourdough, roma tomatoes, green leaf lettuce, green chili mayo. Add avocado for \$1

# CLASSIC GRILLED HAM & CHEESE: HALF \$5 | WHOLE \$7.50

Metro Deli Ham, thick cut seasoned sourdough, Jack cheese.

## TURKEY & AVOCADO: HALF \$5.50 | WHOLE \$8

Metro deli turkey, Indiana bacon, fresh avocado, tomato, spinach, melted jack cheese basil mayo on house made wheat baguette.

## GRILLED ITALIAN CLASSIC:

HALF \$5.50 | WHOLE \$8

Fresh mozzarella, roasted red peppers, Roma tomatoes, basil mayo, salami, prociutto, spinach served on our housemade wheat baguette. Italian Dressing for dipping.

## GARDEN DELIGHT: HALF \$5 | WHOLE \$7.50

Fresh spinach, tomato, roasted peppers, avocado and melted jack cheese, green chili mayo on our toasted housemade wheat baguette.

## BEEF & HORSEY: \$7.50

Fresh shaved roast beef, melted swiss cheese, caramelized onions, horseradish sauce on a toasted pretzel roll. Au Jus for dipping.

## SOUTHWEST PITA \$6.50

Sante Fe lentil spread topped with feta, spinach and basil mayo and a seasoned pita bread.

# SOFT SHELL SHRIMP TACOS: 2 TACOS \$5 | 3 TACOS \$7.50

Fresh Tiger shrimp sautéed with cabbage, pico de gallo, cilantro, green chilies and chipotle aioli.

# Soup

## MEG'S FRENCH ONION: CUP \$3 | BOWL \$4.50

Dark and sweet caramelized onions with homemade beef stock, brandy and hint of garlic. Finished with melted provolone and toasted baguette.

# NEW ENGLAND STYLE BACON & CORN CHOWDER: CUP \$3 | BOWL \$4.50

Cream based chowder with Indiana bacon, fresh cut corn, onions, celery, potatoes, and carrots topped with fresh herbs

# Cafe Salads

Add a cup of soup to any salad for \$3

## CLASSIC COBB: SMALL \$4.50 | LARGE \$7.50

Fresh chopped romaine, grape tomatoes, avocado, bacon and blue cheese tossed in our creamy blue cheese dressing.

## GINGER ATLANTIC SALAD: SMALL \$4.50 | LARGE \$8

Fresh blend of romaine, frissee, and radicchio mixed with red onion, cucumber, bell pepper, and fresh seared Atlantic salmon tossed in our housemade sesame ginger vinaigrette.

## CHOPPED CHICKEN & MELON SALAD: \$5.50

Tender amish raised chicken breast, feta cheese, craisins, candied pecans, fresh sliced melon and apples tossed in our fresh basil and lemon aioli. Served over Spinach.

Add a side of cottage cheese for \$2

## CAPRESE SALAD: \$5.50

Fresh tomatoes layered with fresh mozzarella then topped with a sweet balsamic reduction and fresh basil.

Available Dressings: Ranch, Blue Cheese, Honey Mustard, French, Fat Free Ranch, Italian, Balsamic, Champagne

# Penne Station

Lunch sized pasta served with a small side salad & Fresh Bread.

## PENNE BOLOGNESE: \$8.50

Al dente penne pasta topped with the Chef's take on a classic favorite sauce made with onions, carrots, san marzano tomatoes and fresh ground chuck and ground pork. Finished with freshly grated parmesan reggiano and basil.

## SPINACH & CHICKEN ALFREDO: \$7

Tender chicken breast sautéed with spinach and garlic then tossed in our housemade alfredo sauce.

## PENNE DIABLO: \$8.50

Spicy rubbed pork loin, salami, peppers, onions, and spinach tossed in a slightly spicy Diablo sauce. Finished with parmesan reggiano and basil.

## **VEGETARIAN DREAM: \$6.50**

Peppers, onion, roasted peppers, tomatoes, and spinach tossed in your choice of sauce.

Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

# Sweet Freats at the Cafe

# MADISONO'S GELATO AND SORBET: SMALL \$2.50 | MEDIUM \$4 | LARGE \$6

Madisono's is a Cincinnati based company featuring some of the freshest flavored gelato's and sorbet's. Ask about our varieties.

## HOMEMADE PIES

Ask about our varieties and pricing

## HOMEMADE CHEESECAKES

Ask about our varieties and pricing

# Cafe Drinks

ROOT BEER & CREAM SODA FLOATS FOR \$3.50

ICED TEA \$2 HOT TEA – MANY FLAVORS \$2 BOTTLED COKE PRODUCTS \$2 HONEST TEA PRODUCTS \$2 PERRIER SPARKLING WATER \$2 FRESH BREWED COFFEE \$2 ORANGE JUICE \$2 CRANBERRY JUICE \$2 2% OR SKIM MILK \$2 SOY MILK \$2

# Junior Conductors Breakfast Lunch

## FRENCH TOAST \$3.50

Sweet French Toast topped with maple syrup and served with your choice of Fruit or Hash Browns

## KIDDY PANCAKES \$3

Fluffy buttermilk pancakes topped with maple syrup and served with your choice of Fruit or Hash Browns

## KIDDY SCRAMBLE \$3.50

2 Egg scramble served with Toast and your choice of Bacon, Sausage, Ham, or Fruit.

### BUILD YOUR OWN SANDWICH \$4

Your choice of scrambled or Fried Egg, Bacon or Ham, Choice of cheese, Choice of Vegetable all served on a toasted English Muffin. Served with Fruit or Hash Browns.

## CRAFTY GRILLED CHEESE \$3

½ grilled cheese sandwich on toasted sourdough with your choice of Mixed Fruit, Applesauce, Homemade Wedge Fries or Side Salad

## **GRILLED HOT DOG \$3**

All beef grilled hot dog served with your choice of Mixed Fruit, Applesauce, Homemade Wedge Fries or Side Salad

## CHICKEN ALFREDO \$5

Penne Pasta and tender chicken breast tossed in our creamy alfredo sauce and served with garlic bread.

## BUILD YOUR OWN SANDWICH \$4

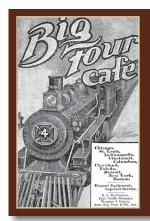
Your choice of ham, turkey, or roast beef topped with your choice of toppings served on our Homemade Baguette. Served with your choice of Mixed Fruit, Applesauce, Homemade Wedge Fries or Side Salad.

# Cafe Drinks

ROOT BEER & CREAM SODA FLOATS FOR \$3.50

ICED TEA \$2 HOT TEA - MANY FLAVORS \$2 **BOTTLED COKE PRODUCTS \$2** HONEST TEA PRODUCTS \$2

ORANGE JUICE \$2 CRANBERRY JUICE \$2 2% OR SKIM MILK \$2 SOY MILK \$2



# Thank You

Thank you for joining us in our exciting, historical adventure We hope you enjoy your meal at the Big Four Café and return often!

# The History of the Cafe

Named for the four major cities that it served; Cincinnati, Cleveland, St. Louis and Chicago and all points in between, the Big Four Railroad once traveled the tracks that ran through our small town on its westward routes. The tracks ran parallel to Pearl Street and were one of the main reasons that industry located nearby since they could economically transport their products across America. The Railroad Company chose Batesville as one of its train stations because it could fill its steam engines with water from the well directly in front of the RomWeber Marketplace's Depot Street entrance. To this day, the well still actively provides fresh water.

It was not unusual for taverns and cafés, sometimes known as "beaneries" to open along side of train stations to serve passengers. The Big Four Tavern in Batesville was such an establishment. Named after the railroad, it was located catty-corner to the original train station and was the oldest building in Batesville dating to 1853. Once home to a stage coach stop, it too depended on the Depot Street well to provide fresh water for horses. Tragically, in the summer of 2011 a wind storm damaged the Big Four Tavern building beyond repair causing it to be demolished. Fortunately for us, the memory of the Big Four lives on with the bar from the tavern, dating to the early 1900's, being located in the Big Four Café. The bar, hand made by the predecessor to The Brunswick Corporation, Brunswick- Bolke-Collender Company, is made of quartered oak, the bar top is mahogany and the mirror above the back bar was a single pour, a feat unheard of in its time. What you see before you is over 100 years old after a meticulous restoration. The historical elements of the Café are further enhanced by the use of doors that once graced the entrances to the Big Four Tavern. We kept the center doors to the Café, which are approximately 160 years old, as close to their original state as possible. The art work in the Big Four Café was reproduced from original marketing materials used by the Big Four Railroad and its successor the New York Central.

Many of the historical elements used throughout the Café, such as the nearly century old lights overhead, were used in the old furniture plant that once resided on the property. Table tops and the wood paneled walls in the corner of the Café were re-manufactured from floor joists that were removed during the construction of an atrium in RomWeber Flats. They originated from the floors of one of America's oldest furniture manufacturing plants, the RomWeber Furniture Company. The bell located at the end of the main hallway dating to the mid 1800's, was a train bell used along the lines to call crews building new tracks to chow. You can almost hear its deep ring.

Our staff at the café is pleased to welcome you to this exciting, historical venue and present to you a unique dining experience and crafty menu using only the freshest ingredients. Please enjoy your meal at the Big Four Café and return often, the door is always open!

Chef Adam Israel Inc.

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