

Ice Cream Treats

Creamline Artisan Ice Cream

Flavors:

(Please ask your server for today's selection)

Chocolate, Vanilla, Caramel, Coffee, Banana, Mango, Strawberry, Raspberry and Blackberry

Single Scoop \$3

Cup or cone.

Double Scoop \$5

Cup or cone.

Waffle Cone \$6

Milkshake Lg. \$5.50, Sm. \$4.50

Select an ice cream and either TPC Whole or TPC Chocolate milk.

Rootbeer Float \$4.50

Yogurt Treats

TPC Yogurt Flavors:

Plain, Low-Fat Vanilla, Orchard Trio, Wildberry, Strawberry, and Banana-Mango.

Yogurt Smoothie \$5.50

Select a TPC Yogurt flavor, and either mango, banana, strawberry, or blueberry frozen fruit.

Granola Yogurt Parfait \$4

Yogurt Cup \$3

TRADERS POINT CREAMERY

9101 Moore Road
Zionsville, IN 46077

317.733.1700

www.traderspointcreamery.com

WELCOME TO ORGANIC PIZZA NIGHT IN THE LOFT TRADERS POINT CREAMERY Wednesday 6 - 9:30pm

An Authentic Farm-to-Table Restaurant

We opened for business in the summer of 2003 as Indiana's only 100% grass-fed organic dairy farm. Since then, we have devoted ourselves to being in harmony with the land and the animals, and to producing the most nutritious and delicious products for you.

In 2006 we expanded our popular Dairy Bar and opened our restaurant to share the magic of the farm with you.

So many of life's special moments unfold over meals with family and friends. And there is no better place to celebrate life's simple pleasures than at the farm, where food is created and enjoyed!

Here in The Loft you will savor dishes made with the very best from the farm, including our award-winning products.

Our pledge to you: We will always strive to serve you dishes made with organic, local, and sustainable products, and to nourish the land that nourishes us all.

Bon Appetit!

Award-Winning Products From Our Happy Herd!

We hope you enjoy browsing through our Award-Winning products downstairs in our Farm Store! Featured products include:

**Fleur de la Terre
Trio of Fromage
Fresh Mozzarella
Cottage Cheese
Whole Milk
Chocolate Milk
Yogurts**

Creamline Artisan Ice Cream

Appetizers

TPC “The Point” Cheese Plate \$9

Our award-winning cheeses, including Fleur de la Terre, Fromage Spicy, Fromage Garden Herb, fresh fruit and crackers.

Homemade Soup of the Day

Ask your server for tonight’s soup selection.

Cup \$4 Bowl \$6

Side Salad \$5

Mixed greens with fresh vegetables of the day. Homemade dressings: creamy yogurt herb (our ranch), chipotle vinaigrette, fat-free honey mustard, and red wine tomato vinaigrette.

Beverages

Please ask your server about our **Organic and Sustainable Wines & Beers!**

Izze Sparkling Juice, \$2.75

Raw Kombucha, \$4

All-Natural Soda, \$2.75

Iced Tea, \$2

Coffee, \$2.25

Lemonade, \$2.50

Hot Tea, \$2.25

TPC Whole Milk, \$2.50

TPC Chocolate Milk, \$3

Glass-Bottled Artesian Water, \$4.50

Individual Pizzas

Artisan Cheese Medley \$8

A wonderful blend of cheeses, including Traders Point Fleur de la Terre, Traders Point Fresh Mozzarella, provolone, and parmesan topped with Italian seasoning

White Pizza \$8

Garlic cream sauce with Fleur de la Terre, spinach, portabella mushrooms and onion.
Add chicken for \$2

Garden Veggie \$8

Zucchini, squash with red and yellow sweet bell peppers, and a mix of fresh mushrooms, including shiitake, crimini, and oyster, topped with a blend of cheeses, including Traders Point Fleur de la Terre and Fresh Mozzarella.

Carne \$8

Hand-cut bacon and homemade sausage made with Gunthorpe Farms pasture pork, sun-dried tomatoes and red onions, topped with a Traders Point cheese blend.

Lasagne

100% Grass-fed Beef Lasagne \$8

TPC’s 100% grass-fed beef lasagne with organic marinara, TPC Fleur de la Terre, Fromage Blanc, parmesan and mozzarella.

Specialty Veggie Lasagne \$8

Ask your server for details.

“Nourish the Land that Nourishes us all.”