

Welcome!  
order a variety & divvy it up

div·vy divē (verb)  
to divide; distribute; share



menu legend  
soy-free menu available  
Ⓧ dairy-free  
Ⓞ gluten-free  
🌱 vegan

## TIDBITS

<b>DEVILED EGGS</b> ⓄⓄ chili & wasabi spiced topped with radish	8	<b>ELOTE</b> corn, fire roasted tomato aioli, cotija, cilantro & fried pita triangles	10
<b>BUFFALO BITES</b> ⓄⓄ🌱 hot sauce tossed cauliflower & green goddess dressing	11	<b>WHIPPED FETA</b> grilled rustic bread, cucumbers & Chilean olive oil	8
<b>LOADED GUAC</b> Ⓞ radish, pickled onions, pepitas, sweet drop peppers, cilantro & feta served with tortilla chips	9	<b>PIGS IN A BLANKET</b> Ⓞ🌱 puff pastry wrapped vegan sausage, everything seasoning, sassy ketchup & creamy herb Dijon	14
<b>BACON FLIGHT</b> Ⓞ <i>no substitutions</i> seasoned applewood cold smoked bacon with paired sauces featuring smoke, spice, savory & sweet	14	<b>BUTTER BOARD</b> topped with Parmesan, sundried tomatoes, balsamic glaze, roasted garlic, fresh parsley, red sea salt, lemon zest & baguettes	12

## CHEF'S TOUR BOARDS *no substitutions*

<b>VEGETARIAN \$25</b>	<b>SWEET POTATO FRIES</b> ⓄⓄ🌱 signature divvy dust & maple bourbon gastrique	<b>PARMESAN CRISPS</b> baked with smoked paprika
	<b>BUFFALO BITES</b> ⓄⓄ🌱 hot sauce tossed cauliflower & green goddess dressing	<b>BEER CHEESE FONDUE</b> soft pretzel bites & fried pita triangles
	<b>BLISTERED BRUSSELS SPROUTS</b> ⓄⓄ🌱 red pepper flakes, pine nuts & roasted garlic	<b>WHIPPED FETA</b> grilled rustic bread, cucumbers & Chilean olive oil
	<b>SAVORY SHROOMS</b> ⓄⓄ🌱 wild mix, creamy herb Dijon, crispy enokis & smoky garlic sea salt	ⓄⓄ <b>CRISPY GOAT CHEESE</b> herb panko crusted, balsamic glaze, basil pesto & tomato pepper coulis
	<b>PIGS IN A BLANKET</b> Ⓞ🌱 puff pastry wrapped vegan sausage, everything seasoning, sassy ketchup & creamy herb Dijon	<b>BRULÉED BRIE</b> black mission fig jam, Granny Smith apples, agave nectar & pretzel crostinis
<b>SAVOR \$34</b>	<b>WHIPPED FETA</b> grilled rustic bread, Chilean olive oil & cucumbers	ⓄⓄ <b>PORK BELLY BITES</b> slow braised uncured thick-cut bacon, maple bourbon gastrique & smoky sea salt
	<b>SIZZLIN' SHRIMP</b> ⓄⓄ jalapenos, bacon, blackberry bbq & signature divvy dust	<i>served medium rare</i> ⓄⓄ <b>TENDERLOIN FILET</b> grilled medallions, signature divvy dust, red wine reduction, balsamic glaze & crispy arugula
	<b>BLISTERED BRUSSELS SPROUTS</b> ⓄⓄ🌱 red pepper flakes, pine nuts & roasted garlic	<b>CORN CRÈME BRULÉE</b> creamy style with cheese, jalapenos & red sea salt
	<b>PORTERHOUSE TEASERS</b> Ⓞ <i>served medium rare</i> smoky garlic sea salt, clarified butter, grilled New York strip & tenderloin filet	ⓄⓄ <b>DEVILED EGGS</b> radish, Thai chili & wasabi spiced
	<b>BRULÉED BRIE</b> black mission fig jam, Granny Smith apples, agave nectar & pretzel crostinis	<b>BEER CHEESE FONDUE</b> soft pretzel bites & fried pita triangles
<b>FAVORITES \$24</b>	<b>BRISKET TACO</b> ⓄⓄ bourbon braised, Southern white creamy bbq, jalapenos, pickled onions & corn tortilla	ⓄⓄ <b>PORK BELLY BITES</b> slow braised uncured thick-cut bacon, maple bourbon gastrique & smoky sea salt
	<b>CORN CRÈME BRULÉE</b> creamy style with cheese, jalapenos & red sea salt	<i>served medium rare</i> ⓄⓄ <b>TENDERLOIN FILET</b> grilled medallions, signature divvy dust, red wine reduction, balsamic glaze & crispy arugula
	<b>CHICKEN MINI</b> shredded breast meat, Brie, blackberry bbq & brioche bun	<i>served medium rare</i> Ⓞ <b>LITTLE LAMB</b> grilled lollipop chops with pepper jelly & creamy garlic
	<b>BLISTERED BRUSSELS SPROUTS</b> ⓄⓄ🌱 red pepper flakes, pine nuts & roasted garlic	ⓄⓄ <b>SIZZLIN' SHRIMP</b> jalapenos, bacon, blackberry bbq & signature divvy dust
	<b>CRAZY TOMATO CAPRESE</b> Ⓞ basil pesto, fresh mozzarella, balsamic glaze, pine nuts, crispy arugula & capers	ⓄⓄ <b>CHICKEN KEOBS</b> chimichurri & fresh lime with grilled seasoned skewers

## SALADS

<b>SUPER CAESAR</b> 🍷 lettuce, broccoli, avocado, sweet drop peppers, smoked paprika Parmesan crisps & lemon dressing	13
<b>ROCKET</b> 🍷 arugula, Brie, Granny Smith apples, red grapes, candied pecans & Champagne vinaigrette	13
<b>B.E.L.T.</b> 🍷 lettuce, tomatoes, crispy bacon, hard boiled egg, cucumber, pepitas & creamy blue cheese dressing	14
<b>CRAZY TOMATO CAPRESE</b> 🍷 basil pesto, fresh mozzarella, balsamic glaze, pine nuts, crispy arugula & capers	12

## CHEESE

<b>CRISPY GOAT CHEESE</b> 🍷 herb panko crusted, balsamic glaze, basil pesto & tomato pepper coulis	13
<b>BRULÉED BRIE</b> black mission fig jam, Granny Smith apples, agave nectar & pretzel crostinis	11
<b>BEER CHEESE FONDUE</b> soft pretzel bites & fried pita triangles	13
<b>MAC &amp; CHEESE</b> topped with Parmesan & herb panko <i>jalapeno +\$1 / bacon +\$2 / broccoli + \$3 / brisket +\$4 / lobster +\$5</i>	9
<b>GLUTEN-FREE MAC &amp; CHEESE</b> 🍷 topped with Parmesan & gluten-free herb panko <i>jalapeno +\$1 / bacon +\$2 / broccoli + \$3 / brisket +\$4</i>	11

## VEGGIES

<b>POLENTA FRITTERS</b> 🍷🍷🍷 signature divvy dust & chimichurri	9
<b>SAVORY SHROOMS</b> 🍷🍷🍷 wild mix with creamy herb Dijon, crispy enokis & smoky garlic sea salt	12
<b>SMOKIN' POTS</b> 🍷🍷 bacon fat tossed fries, smoky sea salt & sassy ketchup	8
<b>CHARRED BROCCOLI</b> 🍷 lemon, seasoned Chilean olive oil, sweet drop peppers, Parmesan & red sea salt	10
<b>SWEET POTATO FRIES</b> 🍷🍷🍷 signature divvy dust & maple bourbon gastrique	9
<b>CORN CRÈME BRULÉE</b> creamy style with cheese, jalapenos & red sea salt	10
<b>BLISTERED BRUSSELS SPROUTS</b> 🍷🍷🍷 red pepper flakes, pine nuts & roasted garlic	12

## SEAFOOD

<b>TUNA TARTARE</b> 🍷 ginger soy, seared ahi, sweet drop peppers, cucumbers, spicy chili glaze, wasabi mayo, sesames, radish & wonton crisps	16
<b>CRISPY RANGOON</b> lobster & cream cheese filled wontons with Korean pepper jelly	14
<b>SIZZLIN' SHRIMP</b> 🍷🍷 jalapenos, bacon, blackberry bbq & signature divvy dust	16
<b>LOBSTER QUESADILLA</b> bacon, Monterey Jack, flour tortillas & fire roasted tomato aioli	15
<b>LOX CROSTINIS</b> whipped feta, cured salmon, capers, pickled onion, cucumber, tomato & Champagne vinaigrette on baguettes	13

## FOLDS

<b>BRISKET TACOS</b> 🍷🍷 bourbon braised, Southern white creamy bbq, jalapenos & pickled onions on corn tortillas	14
<b>BULGOGI STEAK BAOS</b> wasabi mayo, cilantro, radish, crispy enokis & Korean cucumber pickles on Asian steamed buns	15
<b>CHICKEN STREET TACOS</b> 🍷 salsa verde, shredded breast meat, elote, cotija & fire roasted tomato aioli on corn tortillas	12
<b>HOT FRIED DUCK BAOS</b> spicy chili glaze, peanut sauce, carrots, cucumber, cilantro & sesames on Asian steamed buns	15
<b>AHI TACOS</b> 🍷 seared tuna, creamy garlic sauce, avocado, pineapple, lettuce, sweet drop peppers, radish & cilantro on corn tortillas	15

## PROTEINS

<b>TENDERLOIN FILET</b> 🍷🍷 6 oz grilled medallions, signature divvy dust, red wine reduction, balsamic glaze & crispy arugula <i>served medium rare</i>	25
<b>PORTERHOUSE TEASERS</b> 🍷 8 oz grilled New York strip & tenderloin filet, clarified butter & smoky garlic sea salt <i>served medium rare</i>	27
<b>LITTLE LAMB</b> 🍷 grilled lollipop chops topped with pepper jelly & creamy garlic sauce <i>served medium rare</i>	24
<b>FUSION PORK SLAMMERS</b> shredded pork belly, ginger soy sauce, pineapple, sesames & Korean pickles on petite brioche buns	15
<b>PORK BELLY BITES</b> 🍷🍷 slow braised uncured thick-cut bacon, maple bourbon gastrique & smoky sea salt	13
<b>CHICKEN MINIS</b> shredded breast meat, Brie & blackberry bbq on petite brioche buns	13
<b>CHICKEN KEBOBS</b> 🍷🍷 8 oz grilled seasoned skewers with chimichurri & fresh lime	15
<b>CORDON BLUE PUFFS</b> shredded chicken, crispy pork & Monterey Jack filled pastry with creamy herb Dijon	12
<b>LIL PHILLYS</b> marinated steak, sweet drop peppers, pickled onions, creamy garlic & beer cheese on petite brioche buns	14

Located at Carmel City Center | 71 W. City Center Drive | 706-0000 | [divvycarmel.com](http://divvycarmel.com) | [divvycarmel](#) is on twitter, Instagram & Facebook

Menu legend suggestions are based on stated absence of allergen from our food suppliers. Due to normal kitchen operations & possibility of cross-contact, we are unable to guarantee any item is completely allergen-free. The Indiana Dept. of Health would like us to inform you consuming raw or undercooked foods may cause health problems.