

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>DEVEILED EGGS</b> 🥛🥛	8
chili & wasabi spiced topped with radish	
<b>CADDY SNACK</b>	8
Korean pickles, Parmesan crisps, candied pecans & spiced tortillas	
<b>BREAD &amp; SPREAD</b>	MP
rotating special	
<b>FIESTA DIP</b> 🥛🥛🌱	9
black bean hummus topped with chimichurri & garden fresca served with tortilla chips	
<b>BACON FLIGHT</b> 🥛	13
four samplers featuring smoke, spice, savory & sweet	

## CHEESE

<b>WHIPPED FETA</b>	8
grilled rustic bread, cucumbers & Chilean olive oil	
<b>CHEESE STICKS</b>	8
cream cheese filled wontons, cinnamon sugar dust & peach jam	
<b>CRISPY GOAT CHEESE</b> 🥛	13
herb panko crusted, balsamic glaze, basil pesto & tomato pepper coulis	
<b>BRULÉED BRIE</b>	11
black mission fig jam, Granny Smith apples, agave nectar & pretzel crostinis	
<b>BEER CHEESE FONDUE</b>	13
soft pretzel bites & fried pita triangles	

## CHEF FEATURED TOUR BOARDS

sampler portions; no substitutions

### VEGETARIAN \$24

<b>FIESTA DIP</b> 🥛🥛🌱
black bean hummus topped with chimichurri & garden fresca served with tortilla chips
<b>BUFFALO BITES</b> 🥛🥛🌱
hot sauce tossed cauliflower & green goddess dressing
<b>BLISTERED BRUSSELS SPROUTS</b> 🥛🥛🌱
red pepper flakes, pine nuts & roasted garlic
<b>SAVORY SHROOMS</b> 🥛🥛🌱
wild mix, creamy herb Dijon, crispy enokis & smoky garlic sea salt
<b>SICILIAN SLICES</b> 🥛🥛🌱
Beyond plant-based sausage, tomato pepper coulis, balsamic glaze, crispy arugula & nutritional yeast flakes

### SAVOR \$33

<b>WHIPPED FETA</b>
grilled rustic bread, Chilean olive oil & cucumbers
<b>SIZZLIN' SHRIMP</b> 🥛🥛
jalapenos, bacon, blackberry bbq & signature divvy dust
<b>BLISTERED BRUSSELS SPROUTS</b> 🥛🥛🌱
red pepper flakes, pine nuts & roasted garlic
<b>PORTERHOUSE TEASERS</b> 🥛 <i>served medium rare</i>
smoky garlic sea salt, clarified butter, grilled New York strip & tenderloin filet
<b>BRULÉED BRIE</b>
black mission fig jam, Granny Smith apples, agave nectar & pretzel crostinis

### FAVORITES \$24

<b>BRISKET TACO</b> 🥛🥛
bourbon braised, Southern white creamy bbq, jalapenos, pickled onions & corn tortilla
<b>CORN CRÈME BRULÉE</b>
creamy style with cheese, jalapenos & red sea salt
<b>CHICKEN MINI</b>
shredded breast meat, Brie & blackberry bbq on a brioche bun
<b>BLISTERED BRUSSELS SPROUTS</b> 🥛🥛🌱
red pepper flakes, pine nuts & roasted garlic
<b>CRAZY TOMATO CAPRESE</b> 🥛
basil pesto, fresh mozzarella, balsamic glaze, pine nuts, crispy arugula & capers

### CHEESE PLEASE \$24

<b>CHEESE STICKS</b>
cream cheese filled wontons, cinnamon sugar dust & peach jam
<b>BEER CHEESE FONDUE</b>
soft pretzel bites & fried pita triangles
<b>WHIPPED FETA</b>
grilled rustic bread, cucumbers & Chilean olive oil
🥛 <b>CRISPY GOAT CHEESE</b>
herb panko crusted, balsamic glaze, basil pesto & tomato pepper coulis
<b>BRULÉED BRIE</b>
black mission fig jam, Granny Smith apples, agave nectar & pretzel crostinis

### TASTE \$29

🥛🥛 <b>PORK BELLY BITES</b>
slow braised uncured thick-cut bacon, maple bourbon gastrique & smoky sea salt
<i>served medium rare</i> 🥛🥛 <b>TENDERLOIN FILET</b>
grilled medallions, signature divvy dust, red wine reduction, balsamic glaze & crispy arugula
<b>CORN CRÈME BRULÉE</b>
creamy style with cheese, jalapenos & red sea salt
🥛🥛 <b>DEVEILED EGGS</b>
radish, Thai chili & wasabi spiced
<b>BEER CHEESE FONDUE</b>
fried pita triangles & soft pretzel bites

### PROTEIN POWER \$35

🥛🥛 <b>PORK BELLY BITES</b>
slow braised uncured thick-cut bacon, maple bourbon gastrique & smoky sea salt
<i>served medium rare</i> 🥛🥛 <b>TENDERLOIN FILET</b>
grilled medallions, signature divvy dust, red wine reduction, balsamic glaze & crispy arugula
<i>served medium rare</i> 🥛 <b>LITTLE LAMB</b>
grilled lollipop chops with pepper jelly & creamy garlic sauce
🥛🥛 <b>SIZZLIN' SHRIMP</b>
jalapenos, bacon, blackberry bbq & signature divvy dust
🥛🥛 <b>CHICKEN KEOBS</b>
chimichurri & fresh lime with grilled seasoned skewers

## SALADS

<b>SHAVED BRUSSELS</b> 🍷 Brussels sprouts, bacon, feta, sauteed mushrooms & tomatoes tossed in Greek vinaigrette topped with crispy enokis	13
<b>ROCKET SALAD</b> 🍷 arugula, Brie, Granny Smith apples, red grapes, candied pecans & Champagne vinaigrette	13
<b>CHOPPED</b> 🍷 lettuce, tomatoes, carrots, cucumber, radish, pepitas, cheddar & creamy blue cheese dressing	12
<b>CRAZY TOMATO CAPRESE</b> 🍷 basil pesto, fresh mozzarella, balsamic glaze, pine nuts, crispy arugula & capers	11

## VEGETARIAN

<b>POLENTA FRITTERS</b> 🍷🍷🍷 signature divvy dust & chimichurri	9
<b>SMOKIN' POTS</b> 🍷🍷 bacon fat tossed fries, smoky sea salt & sassy ketchup	8
<b>BLISTERED BRUSSELS SPROUTS</b> 🍷🍷🍷 red pepper flakes, pine nuts & roasted garlic	12
<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>BUFFALO BITES</b> 🍷🍷🍷 hot sauce tossed cauliflower & green goddess dressing	11
<b>MAC &amp; CHEESE</b> topped with Parmesan & herb panko <i>add jalapeno +\$1 / bacon +\$2 / brisket +\$4 / lobster +\$5</i>	9
<b>SAVORY SHROOMS</b> 🍷🍷🍷 wild mix with creamy herb Dijon, crispy enokis & smoky garlic sea salt	13
<b>SICILIAN SLICES</b> 🍷🍷🍷 Beyond plant-based sausage, tomato pepper coulis, balsamic glaze, crispy arugula & nutritional yeast flakes	13
<b>ELOTE STREET CORN</b> fire roasted tomato aioli, cotija, cilantro & fried pita triangles	10

## SEAFOOD

<b>TUNA TARTARE</b> 🍷 ginger soy sauce, red bell pepper, cucumbers, spicy chili glaze, wasabi mayo, sesames, radish & wonton crisps	16
<b>CRISPY RANGOON</b> lobster & cream cheese filled wontons with Korean pepper jelly	13
<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>BUILD YOUR LETTUCE BOATS</b> 🍷🍷 <i>sub mushrooms / sub cauliflower / sub shrimp + \$2 / sub ahi tuna +\$3</i>	15
seasoned chicken, bulgogi beef, ginger soy sauce, spicy chili glaze, Korean cucumber pickles, carrots, red bell peppers, radish & pineapple	

## FOLDS

*all tacos & baos are available as lettuce boats*

<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>MUSHROOM TACOS</b> tomatoes, cucumbers, Greek vinaigrette, lettuce, pickled onions, feta & green goddess dressing on flour tortillas	13
<b>CAULIFLOWER TACOS</b> buffalo sauce, cheddar, blue cheese dressing, lettuce, cucumber & tomatoes on flour tortillas	12
<b>SHRIMP BAOS</b> ginger soy, cucumbers, carrots, cilantro, Korean pepper jelly, sesames & radish on Asian steamed buns	13
<b>POLENTA TACOS</b> fritters, black bean hummus, cheddar, chimichurri, garden fresca & pepitas on flour tortillas	12
<b>TURKISH BOATS</b> 🍷 creamy garlic sauce, seasoned chicken, spicy chili glaze, tomatoes, sumac onions & cilantro on lettuce boats	13

## PROTEINS

<b>TENDERLOIN FILET</b> 🍷🍷 6 oz grilled medallions, signature divvy dust, red wine reduction, balsamic glaze & crispy arugula <i>served medium rare</i>	24
<b>PORTERHOUSE TEASERS</b> 🍷 8 oz grilled New York strip & tenderloin filet, clarified butter & smoky garlic sea salt <i>served medium rare</i>	26
<b>LITTLE LAMB</b> 🍷 grilled lollipop chops topped with pepper jelly & creamy garlic sauce <i>served medium rare</i>	23
<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 bakery 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

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.