

BRUNCH MENU



Dana's



Dating back to the 1800s, West Columbia Street, named after Dana Columbia, was the primary business district of Fort Wayne. It was here that our community first became a county, a township, and a city.

Now known as The Landing, this one-block dining, imbibing, and cultural destination is once again the pulsating heart of our community—a space where individuals come together to celebrate life, forge connections, and indulge in unparalleled experiences—paying homage to what was, what is, and what's to come.

We look forward to serving you and can't wait to write the next chapter of this space together.

Welcome to Dana's.

BRUNCH COCKTAILS

MIMOSA 11

prosecco, orange juice
this is not a healthy serving of OJ

RAMOS GIN FIZZ 12

gin, lemon juice, lime juice, heavy cream, egg white, soda
the world made a brunch cocktail, and this is it

FLUFFY GREYHOUND 10

gin, fluffy grapefruit juice, grapefruit oleo
grapefruit juice contains a lot of vitamins for health, ignore the gin

BREAKFAST MARTINI 12

orange marmalade gin, lemon juice, curacao
marmalade and toast? pass the gin

BRUNCH COCKTAILS

DANA'S SPRITZ 12

select aperitivo, pomegranate, sparkling rosé brut
aperol spritz is so 2019

GARIBALDI 10

campari, fluffy orange juice
if you're ordering this there's a 72% chance you closed last night

BELLINI 14

white peach, prosecco
if you drink one, be warned you can not stop

BLOODY MARY 10

vodka, tomato, lime, pickle juice, salt, hot sauce
if you like bloodies, chances are you pay 25% more for car insurance

WINE

BY THE GLASS

US	NA grüvi prosecco	8
US	NA odd bird white blend	11
US	NA gnista french style red blend	12
IT	indigenous prosecco	12
US	carboniste pinot grigio pet nat	18
IT	palazzone pinot grigio orange wine	11
FR	thibaud boudignon cab franc rosé	14
FR	clos de la geruadrie muscadet	11
FR	clément sauvignon blanc	13
FR	macon-fuissé white burgundy	15
FR	le monde cabernet franc	14
AR	altar uco malbec	15
FR	boyer de bar pinot noir	16

BY THE BOTTLE

sparkling

IT	indigenous prosecco	36
PT	filipa pato 3b rose brut baga beiras	43
US	combe trousseau pet nat ballard canyon 2021	65
FR	l'esquisse famille moussé blanc de noir champagne	79
FR	pierre gimonnet & fils blanc de blanc champagne	88

white & skin contact

PT	broadbent vinho verde	33
NZ	huia sauvignon blanc marlborough 2023	35
US	corvidae riesling yakima valley 2019	41
DE	vignoble da reveur traminer alsace 2020	54
FR	domaine lucien sancerre loire valley 2021	61

red

ZA	goats do roam red blend 2021	33
IT	voliero sangiovese igt toscana 2020	45
ZA	swartland kloof street red blend 2021	51
US	pax gsm blend mendocino 2021	52
PT	filipa pato "dinamica" baga bairrada 2022	54
US	land of saints cabernet sauvignon santa barbara 2022	56
US	failla pinot noir willamette valley 2021	61
IT	cavalotto dolcetto d'alba dolcetto piedmont 2021	65
FR	lieu dit cabernet franc	66
ES	vina ardanza tempranillo blend rioja 2016	67
IT	rosso di valtellina arpepe nebbiolo 2020	71
FR	duc des nauves bordeaux blend bordeaux 2021	76
US	ceritas "colina" cabernet sauvignon sonoma 2020	113

FOOD

CRÈME BRULEE DONUT 6

sweet brioche, egg custard, brulee sugar crust

RAW OYSTERS (6) 18

cocktail sauce, lemon

YOGURT BOWL 9

turmeric granola, coconut yogurt, apples, agave **vegan**

HASH BROWNS AU POIVRE 15

18-hour hash browns, au poivre, sunny egg, chives

MUSHROOM TART 17

phyllo puff pastry, confit mushrooms, boursin, caramelized onions, greens **vegan**

PANCAKES 13

2 pancakes fried in clarified butter, topped with maple & butter

GRAIN BOWL 15

wheat berries, quinoa, feta cheese, jalapenos, green beans, almonds, turmeric mayo, mint, parsley
vegetarian

BREAKFAST SANDWICH 16

martins potato bun, jowl bacon, cheddar, hashbrown, sunny egg, au poivre

BENEDICT 18

english muffin, lomo, poached eggs, charged mornay, stone ground mustard, fresh nutmeg

FRENCH OMELETTE 15

gruyère, chives, greens

STICKY TOFFEE WAFFLE 16

hazelnut toffee, blueberries
add foie gras & a duck egg - \$12

DANA'S BURGER 19

dry-aged burger blend, tillamook cheddar, white onion, pickle dijonnaise, sesame bun

EXTRAS

HASH BROWN (2) 6

JOWL BACON 5

SOURDOUGH TOAST 4

ENGLISH MUFFIN 6

toasted with jam & butter

special thanks to wood farms, zinnia's bakehouse, proper pastry, hoffman organics, something better with beth, smoking goose, and old major meats

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

BEER

DRAFT

miller high life (champagne, 4.6%)	4
half acre daisy cutter (pale ale, 5.2%)	6

CANS & BOTTLE

NA nonny pale ale (PA, 0.5%)	5
NA gruvi mocha nitro stout (stout, 0.5%)	6

peroni (italian lager, 5%)	6
revolution hazy hero (hazy IPA, 7.3%)	6
sun king pachange (mexican lager, 5%)	6
ash & elm fleeting youth (fruited cider, 6.5%)	6
great lakes eliot ness (amber ale, 6.1%)	6
hop river lasers in the jungle (IPA, 7%)	8
sixpoint resin (IPA, 9.1%)	8
duchesse de bourgogne (sour red ale, 6.2%)	9

BRUNCH BEVERAGES

DRIP COFFEE 3

GLASS OF ORANGE JUICE 5

freshly squeezed just for you; not served with ice
because that's insane

GLASS OF GRAPEFRUIT JUICE 5

freshly squeezed just for you, also not with ice