

# 22 Indianapolis Businesses You Should Know

Posted in [Community](#) | [news](#)

by [Clay Mabbitt](#)

Like 58 6

We asked some of the smartest, coolest, and most well-informed people we know what businesses and organizations here in Indianapolis they love. Some of the selections are brand new, some are just flying under the radar, and some are well-established – they just deserve a little extra attention for what they are doing.



**Lindsay Manfredi** is the president of [Linzstar](#) as well a co-founder of [Girls Rock! Indianapolis](#).



Yeah, sounds pretty catchy, huh? But this isn't some little place to catch some pop... as in soda. And of course, as the musician of the bunch...I bring to you...The Pop Machine. The Pop Machine is a boutique audiophile-recording studio located in the Broad Ripple-Glendale neighborhood of Indy. The Pop Machine opened in January of 2000 and was designed by Terry Monday of Monday Designworks (who is also a partner), and is run by brothers, Eric Klee Johnson and Marc Johnson. What's so cool about this great studio is that it's worked with emerging recording artists to legendary recording artists. In 2011 alone, The Pop Machine hosted recording sessions for Airborne Toxic Event, Cut Copy, Foster The People, Matthew Sweet, Rome from Sublime, They Might be Giants, Yo Gotti, and local modern rock station X103. Several well-known Indy bands such as The Fuglees, Jane Jensen, Jon McLaughlin, Neon Love Life, Picture Yes, Stereo Deluxe, Virgin Millionaires, and Xero Sum have also joined that list.

The Johnson brothers have worked with The Avett Brothers, Chevy Downs, The Dandy Warhols, Jurassic 5, Mat Kearney, Pat DiNizio, Supergrass, Tiffany, and John Waite. The Pop Machine has been featured in Mix®, Pro Sound News®, Blender®, and Audio Media® magazines and has been seen on PBS, EQtv, and A&E Biography. The Pop Machine hosts My Old Kentucky Blog's "Blog Radio" show heard weekly on Sirius XM® Satellite Radio (XMU, XM Channel 43, Sirius Channel 26); webcasts can be viewed online at [www.laudromatinee.com](#) and [www.thepopmachine.com](#).

My band, Neon Love Life, is working on our second LP here, and we consider The Pop Machine hands down, one of the most professional studios around! Go music!



**Michael Kaltenmark** is the director of web marketing and communication at [Butler University](#) and the caretaker



Navigate the streets of Indianapolis these days and it appears that 2012 might just be the year of the bicycle in the Circle City. Within the last year alone, the "Crossroads of America" have been outfitted with enough bike lanes to double what previously existed. Not to mention, recent months in Indianapolis have brought more community cycling events, new two-wheeled initiatives by the Mayor's office and continued USA Cycling Collegiate National Championship trophies from Marian

SEARCH

SUBSCRIBE

Receive the latest posts right in your in box.

your email SUBMIT

Receive the latest posts In your favorite feed reader.

RSS Feed



MORE CONTENT

featured popular

- 22 Indianapolis Businesses You Should Know
- Being Funny on Twitter is Good
- How is Your Online Branding?
- How to Use LinkedIn for Business – 7 Ways to Get and Stay on Track
- What is it about the exclamation point? I'll tell you!
- Create your ideal client list

CATEGORIES

- book reviews
- branding
- business smarts
- communication
- Community
- content marketing
- graphic design
- just for fun
- marketing
- marketing & sales
- news
- podcast
- Proust Questionnaire
- public relations
- technology
- social media
- web
- video posts

for local canine celebrity [Blue II](#).

and continued on cycling collegiate national championship trophies from Marquette University.

What's more, there are lots of great bike shops in Indy offering years upon years of professional knowledge, service and experience. So where should you turn for your cycling needs? The top of the list is a good place to start, so hit up A1 Cyclery on Indy's west side. Owner Chris Wiggins and his crew are all about people, bikes and putting the two together. Whether you ride for sport or pleasure, with training wheels or carbon discs, along sidewalks or mountain ranges, the guys at A1 won't judge.

And their expertise isn't confined to store front as Wiggins has embraced the advent of social networking. So find them online, on the left side of town, and pedaling two wheels because with A1 Cyclery, you've got friend in cycling.



**Jacob Schpok** is the state director of the [Indiana Small Business Development Center](#)



A year and a half ago, I became an uncle and reentered the world of toy shopping. I hardly ever interact with kids, so my knowledge of children development and appropriate toys for different ages is limited. That's ok though, so long as I have the sales staff at Mass Ave Toys to rely on. All they require is an age, sex, price range, and if I'm looking for something that ships well and they point me to the right toys. Mass Ave Toys only stocks their shelves with plaything that educates and develops minds. This is a small business that understands how to compete against big box stores and online retailers.



**Peter Dunn** is personal finance author and media personality [Pete the Planner](#)



I appreciate attention to detail. And so do the owner's of Pizzology. Neal and Lindy Brown have crafted the perfect restaurant. The food has fresh local ingredients prepared so artfully that you'd swear they were somehow cheating. But they aren't. While the pizza is the best in town, their mussels, gnocchi, and salads are equally spectacular. Their wine list is well appointed, and they have a great craft beer selection. But here's what sets Pizzology apart from its competitors: They have a very educated and friendly staff. The servers understand the menu, and they know what the ingredients are. The passion for food that Neal and Lindy Brown have is manifested always on display with their efficient and talented staff. This is why I love Pizzology.





**Brent Joseph** is the president of [King David Dogs](#)

I am a bit biased, but I would like more people to know about my business, King David Dogs. The King David brand of hot dogs was originally developed by Hene Meat Company in Indianapolis. The Hene brothers (Paul and William Hene, my great uncle and grandfather, respectively) started the company in the early 1940's in downtown Indianapolis and eventually created a signature all-beef 1/4 lb. hot dog that was sold in grocery stores and delis all around the city. The Hene Meat Co. continued to serve the Indianapolis area through the early 1990's. In 2006, my wife Hannah and I resurrected the brand and opened a hot dog restaurant in downtown Indy, serving King David Dogs in steamed poppy seed buns, with toppings ranging from traditional Chicago style to pineapple salsa, bacon, jalapeno mustard and fried eggs (not all on the same dog!).

In 2008, we opened a licensed location at the airport. In 2011, we moved from our original downtown location to an expanded space. What is special about King David is that it is a great hot dog served with a side of Indianapolis originality and history. The brand has been in my family for over 70 years. When we started the restaurant, I had to have the one surviving copy of the recipe for the dogs translated from the original German notes of my great uncle. I am proud to be the safekeeper of such an important family asset such as the King David brand, and I am even prouder of how we have grown in the last five years. In the future, we hope to expand our wholesale and catering opportunities, so that people from Indiana and beyond can taste a true "Indy Original."



**Hannah Joseph** is a partner at [Joseph and Turow, PC](#) and an adjunct professor at [IU School of Law in Indianapolis](#)



AppealTrack is a "software as a service" company that has developed an innovative software solution for professionals that handle property tax appeals. AppealTrack is the quintessential "SaaS" success story. The founder, Doug Collins, was hired as a consultant to identify ways to assist a property tax appeal firm improve operations and efficiency. The outgrowth of that project resulted in a custom software solution that was so effective and helpful to his client, Doug realized that he was on to a potential big idea. Doug then spent the next year making the software scalable and marketable so that it could be sold to different types of users, including law firms, property tax professionals, commercial real estate developers, and other businesses that either had many real estate holdings or managed a number of appeals of property tax assessments.

The result has been a home run. Doug identified a unique problem – namely, the difficulty in managing a very complicated internal and external process of real estate property tax appeal. He then crafted a solution, and was able to effectively target a niche customer base that would benefit from the demonstrable ROI AppealTrack can deliver. What is so exciting about what Doug is doing is that it shows that there are great innovations that become successful right here in Indianapolis. There is a growing community of tech start-ups in Indy, and AppealTrack is a great, somewhat under the radar, success story. This SaaS offering may not involve any of the buzzwords that most people think are so sexy like "SEO" "crowd-funding" and he certainly isn't "occupying" anything. However, in the last year, AppealTrack's revenues are up over 190% from the prior year. AppealTrack is a fantastic representation of Indy's small but vital tech community doing interesting things worth watching.



**Rafael Sanchez** is a partner at [Bingham Greenebaum Doll, LLP](#)



If you live in the Carmel, Noblesville, Fishers, or Westfield area, and are looking for a positive, after-school activity for your child, look no further. Master Yoo's World Class Tae Kwon Do ("Master Yoo") located at 14765 Hazel Dell Crossing, is not just your average, run-of-the-mill martial arts class provider; it's much, much more. In addition to being a leading provider of martial arts instruction for both adults and children, Master Yoo really excels at being a fun, family-friendly, learning environment. I first stumbled across Master Yoo at the Fishers Freedom Festival, where they had a booth and offered a free class for my son. All it took was one class and we were sold. My son loves it—and I can certainly understand why. Not only does he get to learn martial arts in a fun and encouraging environment, but they teach him many Korean terms and conversational phrases. My son's first overnight stay away from the home was at Master Yoo's "Confidence Camp", where they help children build better focus and confidence (away from mommy and daddy). He absolutely loved it. Master Yoo routinely has special events, such as "Movie Night", a Halloween Party, and its annual family picnic, which is very well attended and organized—you definitely don't want to miss it.

Master Yoo is a great example of how businesses can really flourish by simply going the extra mile for its customers. It could decide to only offer martial arts classes and leave it at that. But it doesn't. It's no wonder Master Yoo could use more physical space. The word is out and new customers are flocking in. Having a family-oriented business like Master Yoo is great for our community and other businesses should take note and perhaps consider slightly expanding their core services in a creative way, in order to better serve their customers.



**Amy Kwas** is the Executive Director of the Indiana Chapter of the [Leukemia & Lymphoma Society](#)



How many times have you had a business lunch and couldn't hear anything? Rest assured that this will never be an issue at one my favorite new local businesses! Chef Joseph's at the Connoisseur Room features Chef Joseph Heidenreich, formerly of Agio. The food he prepares is unique and palate-pleasing, and the ambiance the proprietors have created allows you to enjoy a great lunch while getting things done.

They're socially conscious, too. The proceeds of their opening days were given to The Leukemia & Lymphoma Society and the Indianapolis Arts Council.



**Adam Decker** is a partner at [Veros Partners](#)



Flat 12 Bierwerks is one of my favorite local businesses. Bottom line, I love their beer. These guys know what they are doing. But it's not just their beer that makes them a business I love. It's their commitment to creating awareness and interest in both craft beer and their brand. As a craft beer junkie, Flat 12 hits the spot.

Their lineup of "Classics" is their core beer recipes from which many of their other variations are derived. All of their Classics are great – from a first time craft beer drinker to a seasoned craft beer connoisseur, the lineup appeals to a broad base. Their many seasonal selections make every visit a new experience as well. In addition to the beer, the brewery has a small community feel to it. Customers don't just come and go...they stick around and chat with one another and sip on a sample or two. And if you like challenges, see what it takes to be a "Hop Star."



**Patti Brennan** is the principal at Lucas Communications

## Surroundings

Located at 1101 East 54th Street, next to Mama Carolla's, this eclectic shop is an antique lover's paradise. Shoppers will find a myriad of unique treasures and one-of-a-kind finds, from collectible furniture (imported coffee tables, wing-back leather chairs, hand-inlaid maple chests, even ornate stone benches for the outdoors), to exquisite chandeliers (check out the green glass and cobalt blue!), to blood-orange aromatherapy candles and original oil paintings.

Then there's the unusual. A monkey pitcher. Urn-shaped footed Italian canisters. Venetian-style and art deco mirrors. A spotted white owl vase. Mercury-glass bird candle holders. A visit to Surroundings is always an adventure! There's something for everyone. Best of all, the inventory is constantly changing.

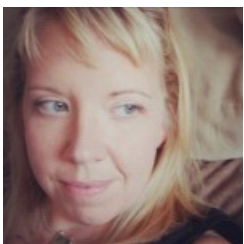


**Mike Donahue** is an executive coach at [Newgrange Consulting](#)



I'm recommending Priority Physicians, a concierge primary care medical practice. Members (patients) pay one annual fee for service; the relationship between patient and doctor isn't limited or restricted by an insurance provider. I've been a member of Priority Physicians for four years.

The docs in the practice offer two things that most medical practices can't afford to offer in the US healthcare system. The first is the level of care they deliver. Annual physicals take a couple of hours; they're comprehensive and the doctors aren't constrained by the need to see another patient waiting in the exam room down the hall. The second is the level of service. When I call, I speak to a doctor, not their assistant. I don't have to wait weeks for an appointment either. They routinely offer same-day appointments and make house calls if needed. If I need to see a specialist, my doctor is there with me serving as my advisor and my advocate. If that's not enough, they serve a terrific cup of coffee.



**Sarah Newhouse** is a

## MAMA'S HOUSE

Dining out is instantly improved when the rules of a cuisine grant me permission to abandon utensils to eat with my hands, and when sharing dishes with the whole table is encouraged. I like feeling connected to my food, and the people I'm sharing it with, and these small acts feel intimate and communal in a way that is right up my

alley. Thus, MaMa's Korean Barbeque was a total find for my sensibilities. The restaurant's namesake typically sits near the front door, with a close eye on the dinner rush, and a gentle smile for patrons as they enter the restaurant. Guests are seated at a private table containing a charcoal, open fire grill, where meats and seafood are cooked throughout the meal by diners. About a dozen Korean side dishes (kimchi, marinated or pickled vegetables, and fish cakes, to name a few) are offered in small bowls for the table to share, and can be wrapped up in lettuce leaves with the grilled items and rice, to be eaten as wraps.

I love this food, whether for the full grill experience, or just to pop in over lunch for a bowl of bibimbap. When I look around the restaurant at other tables eagerly analyzing their side dishes, or when I see my husband close his eyes and let out a long hmmm, as he has a first taste of a marinated vegetable that's new to both of us, I know I'm not the only one who understands the exceptional experience that is MaMa's.



**Tiffany Benedict Berkson** is a writer, researcher, and founder of [Historic Indianapolis](#)



Started with funds provided by Eli Lilly himself, Indiana can be justly proud to claim to be home to the second largest preservation organization in the country. And that's second only to the crème de la crème, internationally respected, National Trust. They recently celebrated their 50 year anniversary and moved into their new home, the Indiana Landmarks Center at 12th & Central, in the historic Old Northside neighborhood. Formerly the home of the Central Avenue Methodist Church, and visible by anyone who passes through the city on I-65, it's gleaming gold caps (during the day) and the glowing and changing colors radiating from the top windows (at night) rarely go unnoticed. A lasting legacy from the Cook Family of Bloomington and a fitting home for an organization that helps revitalize communities and reconnects us with our heritage. You likely don't even know how many magnificent rehabilitated buildings you pass in Indianapolis and elsewhere in the state (West Baden Springs Hotel, anyone?) that Indiana Landmarks played a large part in revitalizing. Love them!



**Patricia Wachtel** is the President & CEO at [Girls Incorporated® of Greater Indianapolis](#)



Santorini Greek Kitchen is one of my favorite local businesses because it is owned by die-hard entrepreneurs who really get what it means to be part of the community—and are truly excellent at running a restaurant. Founded in Fountain Square, Santorini's immense popularity soon forced owners Taki & Jeannette Shawi to expand. Rather than leaving the neighborhood, several years ago they worked with Local Initiatives Support Corporation to develop an improved location at 1417 Prospect Street.

The new location transformed a former neighborhood eyesore into a little slice of Greece right here in Indianapolis. Santorini's visual appeal is almost as great as their food. Tragedy struck in 2010 when the restaurant experienced a devastating kitchen fire that caused extensive damage and put them out of business for months. Again, Taki & Jeanette stuck with their employees and neighbors. They have re-built Santorini, and it is as wonderful as ever.



For some authentic and delicious Greek food, wonderful service, and a charming atmosphere, you cannot beat Santorini. Stop by to see Taki & Jeanette any time!

---



**Chip Maxwell** is the director of sales at [Anacore](#)



When my wife and I got married, I didn't consider myself a foodie. She introduced me to a lot of cuisine her family had discovered from around the world, usually prepared in the comfort of our home. When it came to restaurants, though, I was still learning. I knew I liked sushi, for example, but H2O showed me it could really be an art. I knew I liked bars and beer, but Brugge's gastropub elevated that experience to a new level. And I didn't understand about amazing service and remarkable cuisine until I met Neal and Lindy Brown. When we went to the opening of L'Explorateur, their Broad Ripple fine dining concept that opened in 2006, my mind was officially blown. Never had I experienced such intense flavor, incredible wine pairings, and 5-star service — especially in Indianapolis. The great recession hit many such restaurants pretty hard, but the Browns showed their versatility by shifting gears with [Pizzology](#), the city's favorite pizza joint. The service levels were no different, but now you could take your kids OR go on a date. And eat at a Brown restaurant a few times a month without breaking the bank. Finally, we now have [The Libertine](#), a downtown cocktail bar that brings the same refinement and wonderful ambience to the revived art of mixology.

Indianapolis has some real institutions: The 500, The Children's Museum, and about a thousand war memorials. But there are very few brands — especially consumer-facing — on which we can hang our hats. Engadget's Ryan Block suggested that people felt such a strong emotional connection to Apple products, because using them makes the owner's needs feel understood. I feel the same way about dining at any of the many restaurants that Lindy and Neal have helped create: the food, the drinks, the service, the ambience... all of them make me feel like someone knows what I want, and they went out of their way to give it to me. Here's hoping we'll continue to see more of them in the future.

---

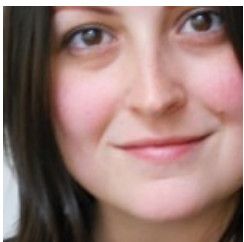


**Jeff Medley** is president at [Netfor](#)



Although this may be self gratuitous, Cassandra (my wife) has a noble part of her small photography business that targets special needs kids. Her website is [www.medleyportraits.com](#) and she even has a certification explained on the site for this type of work. She got into it because my son Noah is Autistic and he and a lot of kids he goes to therapy with are difficult to photograph and therefore their parents have a disproportionately low number of "good" picture of them.

---



**Despi Ross** is the manager of creative media design and development at [The Children's Museum](#)

Launched in September, this up and coming online startup, rooted in Indy, is offering stylish streetwear that appeals to robot-lovers of all ages. At [robotowear.com](#) you can find t-shirts, hoodies, polos and hats as well as a blog that chronicles the brand's roots in fashion, hip hop culture, toys and of course, many, many robots. (Don't forget free downloadable goodies for your smartphone!)

At the end of its first 6 months, RobotoWear is turning its attention to local partnerships and a spring line that will bring new colorful styles to the brand. In addition to outfitting geeks in Indy (and everywhere), the company also gives a portion of its proceeds to charity, having supported the American Cancer Society and Toys for Tots in 2011.



**Evan Bedel** is a financial planner at [Bedel Financial Consulting](#)



In my opinion, an organization that deserves more recognition, and is near to my heart, is St. Vincent New Hope Community Outreach. New Hope is a subsidiary of St. Vincent hospital, yet has few commonalities. These individuals are mental health counselors, and case managers, who specialize in home-based services for families who have had their children taken away due to neglect, child abuse, drug abuse, domestic violence, etc. These individuals work with both the children and families; the court system and DCS (Dept of Child Svcs), to determine if the family environment is suitable for custody reinstatement.

Not to be over-the-top, but they are in the trenches everyday and are determined to improve the lives, habits, parenting skills and lifestyles of these families. Imagine starting a relationship with a new client who is filled with anger, confusion, and misdirection from the beginning. These therapists have an uphill battle from the beginning, but are always determined to do what is best for the family. I am biased, because my wife, Abbe Bedel, is a licensed mental health counselor for this organization and I see her fight everyday. There may be organizations more deserving of recognition, but in my mind St. Vincent New Hope gets a vote.



**Bruce Kidd** is a senior vice-president at [Walker Information](#)



The Indy Acoustic Café is not a café at all but rather one of the best series of live acoustic musical artists, from all over the US, performing here in Indy at the Wheeler Community Arts Center in Fountain Square. Artists include performers who have been in name recognized bands and are now on their own, while others have loyal followings from touring all around the US in small venues, and still others have written songs for other more recognizable artists and come to the Acoustic Café to perform their songs. Performances are each month and ticket prices are extremely reasonable to see high quality artists.







**Neal Brown** is the self-proclaimed chief minutiae officer at Neal Brown Hospitality Group, a co-founder of [Dig IN – A Taste of Indiana](#), and mentioned several times by other people in this post.

Drop off your shoes for a shine with the likes of Peyton Manning and Mitch Daniels, and while you're there, get a clean-up trim for 5 bucks.



**Andrea Crawford** is the producer of broadcast and interactive properties at [Inside Indiana Business](#)



One of my favorite businesses in central Indiana is BlueMile. Full disclosure: I work there part-time, but I was a customer long before I became an employee.

BlueMile is a specialty running store with a focus on any fitness level. Seasoned runners, beginners, walkers or anyone interested in fitness and staying healthy. I first found out about the store (formerly known as the Running Company) when I signed up for my first Mini Marathon four years ago. At that point, I was not a runner. In fact I actually loathed running, but I signed up for the Mini on a whim and decided I needed some help. That's where BlueMile came in. I joined their spring training program with a friend, got set up with the right pair of shoes with the help of their video gait analysis and I was on my way. During the training program, store employees and even one of the store's owners coached us and answered every random question we had about running a half marathon. Questions like, what kind of socks do I wear? Why can't I wear cotton sweats to run in? What is BodyGlide and why should I use it? They took each question in stride (pun intended) and educated us along the way. In the end, we survived our half marathon and went on to run many more. All with the help of BlueMile. Yes, you can find lots of places to buy a pair of running shoes, but what really makes BlueMile unique is the people there to help you along the way.



**Nicole Bickett** is the president of [VisionBridge](#)



My new favorite local business is Sonata Café, located in downtown Carmel (<http://sonatacafebarart.com/>). We tried this little gem a few weeks ago and have been back three times since then! Sonata calls themselves "diversity and sophistication mixed with an artistic environment." You can dress up to eat upstairs in the bar area and enjoy wonderful Spanish tapas and drinks overlooking Main Street. Or, you could park your bike after your Monon trip and have the same delicious food and a gourmet cup of coffee downstairs. Our favorite dish on the menu is the potatoes, but I love every new dish I try including the yummy desserts. The service is also top notch!

What's your most beloved Indianapolis institution? Let us know in the comments.

 Tweet
 
 Digg This Story

# 18 Responses to "22 Indianapolis Businesses You Should Know"



Clay Mabbitt  
1/18/12 08:58am

[Reply](#)

I'll throw in some love for [Saltire Games](#) as well. It's a great place to meet up with some hardcore card and board game aficionados and try out the latest and greatest games. You can get monopoly and scrabble at any chain discount store, but Saltire has a wide variety of games with interesting themes and mechanics. They also have a nice loyalty program to save you some money.



Emily Bauer  
1/18/12 10:17am

[Reply](#)

It should come as no surprise that when I think of local business I love, they are all food establishments. My favorite would have to be [The Broad Ripple Brewpub](#). I love a late night beer cheese crock and game of darts. And it is smoke-free!



Raquel  
1/18/12 11:25am

[Reply](#)

Thankful that place went smoke-free!



Casey Kenley  
1/18/12 10:23am

[Reply](#)

I'm a big [Mr. G's](#) fan. Bryan Glover co-owns the liquor store in Noblesville and he has an incredible selection of craft brews. We just picked up a bunch of hard-to-find [Bell's Hopslam](#). Bryan is more of a wine guy, so if wine is your thing, he can help you find the perfect bottle. The store is family owned and comfortable to shop in. Did I mention that Bryan works there? He's delightful.



Matt  
1/18/12 10:30am

[Reply](#)

If you want to try the best double cheeseburger ever, travel to this hidden gem, [Working Man's Friend](#). The patties are cooked perfect with a touch of crispy edges, they say the secret is their 100-year-old grill. If you can't make it down, at least check out their website for a giggle.



Clay Mabbitt  
1/18/12 11:11am

[Reply](#)

Looks like their website is as old as their grill.



Pat Wachtel  
1/18/12 01:39pm

[Reply](#)

You are SO right! A genuine neighborhood dive, but with divine cheeseburgers! If smoke is an issue, you probably need to settle for the 2nd best cheeseburger elsewhere.....



Chip Maxwell  
1/18/12 11:03am  
[Reply](#)

I'd like to give honorable mention to [uFlavor](#), a Broad Ripple-based company that is a DeveloperTown spinoff. They are changing the way we think about soft drinks by creating a machine (and service) that allows custom drinks to be made in real time. So you control everything from the taste to the label.



Tiffany Benedict Berkson  
1/18/12 11:28am  
[Reply](#)

I was greedy and sent 3, so must mention my other 2 in the comments field—<http://www.FancyFortuneCookies.com> –custom gourmet fortune cookies (yes, there is such a thing!) and <http://www.snappening.com> – a search engine for event spaces, launched here in Indianapolis!



Ryan Puckett  
1/18/12 11:45am  
[Reply](#)

I think [Silver in the City](#) on Mass Ave is another great local business in Indy. I found some very appreciated, local gifts for my wife there. [Homespun](#) is also very cool in Irvington. I also have to give a shout to [Flatwater Restaurant on the Canal](#) for having the best patio in Indianapolis.



Raquel  
1/18/12 09:26pm  
[Reply](#)

I love Homespun!



Paul R Smith  
1/18/12 11:59am  
[Reply](#)

I hadn't heard of FLAT 12, looking forward to trying it!  
prs



Indiana Landmarks  
1/18/12 12:00pm  
[Reply](#)

Tiffany Benedict Berkson's Historic Indianapolis website and blog are creative, intriguing, timely and relevant...a lively addition to your favorites list.



Hazel Walker  
1/18/12 12:01pm  
[Reply](#)

Sadly I have only heard of 4 of them, why is that?

Possibly because you have been the world traveler of the last year... stay



home some more. Ha.

[Raquel](#)

1/18/12 09:27pm

[Reply](#)



My favorite place is [Cork & Cracker](#). It's a small wine shop in the Broad Ripple/Glendale area. The majority of their wines are \$10-\$15, and the owner, Ashley, is a certified sommelier and always helps me pick out the perfect wine (without breaking the bank).

Amanda Borshoff

1/18/12 04:24pm

[Reply](#)



I have heard of this place but have never been myself. I need to correct that. Thank you for the reminder.

[Raquel](#)

1/18/12 09:28pm

[Reply](#)



Great idea. Great suggestions.

Daniel

1/19/12 09:41am

[Reply](#)

## Leave a comment

name

email (will not be published)

website

comment

SUBMIT

GET MARKETING TIPS IN YOUR INBOX

enter your email

subscribe

200 South Rangeline Road, Suite 207D, Carmel, IN 46032 317.569.5977

©2007-2012 Silver Square Inc. All Rights Reserved.