

COCKTAILS

INDO BLOODY MARY 11

St George Chile Vodka,
House-Made Bloody Mix

CORPSE REVIVER #2 11

Gin, Lillet, Lemon, Triple Sec, Absinthe

PALOMA 10

Tequila, Grapefruit, Lime,
Soda Water

GOOD MORNING KISS 11

Teeling Irish Whiskey, Pamplemousse,
Aperol, Lemon

COFFEE MARTINI 12

Vodka, Cold Coffee, St. George NOLA
Coffee Liqueur, Baileys

CUCUMBER COOLER 11

Cucumber Vodka, Aperol, Lemon,
Triple Sec, OJ, Mint

BELLINI 12

Fresh Peach Puree, Cava

APEROL SPRITZ 12

Aperol, Cava, Soda Water

SIDES

HOUSE CUT FRENCH FRIES	5
Roasted Garlic Aioli*	
BACON	3
MAPLE SAUSAGE	3
CORNED BEEF	4
FRESH FRUIT	5
TOAST & JAM	3
HOME FRIES	4
HOUSE PICKLE SPEARS	5
Dill, Garlic, Hot Chilis	
DEVILED EGGS	6
Smoked Bacon, Pickled Red Onion, Remoulade	
BAGEL & BOURSIN	5
Iggy's Garlic Bagel, Boursin Cream Cheese	
BRAISED BEANS	5

SNACKS & SHARING

GREEK YOGURT	7
House Granola, Roasted Pears, Honey	
POUTINE MADAME	11
Fries, Garlic Cheese Curds, Guinness Gravy, Sunny Egg*, Chives	
BREAKFAST FLATBREAD	7
Fried Egg*, Bacon, Gruyere, Garlic Oil	
GRILLED GRAPEFRUIT	3.5
Honey	
WARM DONUT HOLES	7
Cinnamon Sugar & Lemon Curd	

PLATES

BRIOCHE FRENCH TOAST	10
Roasted Pears, Cinnamon Whipped Cream, Maple Syrup	
INDO BREAKFAST	13
Sunny Eggs*, Applewood Smoked Bacon, Maple Sausage, Home Fries, Seven Grain Toast, Fresh Fruit	
MAPLE SAUSAGE OMELET	12
Cheddar, Onion, Herbs, Home Fries	
BABY SPINACH & MUSHROOM OMELET	12
Gruyere, Herbs, Home Fries	
HUEVOS RANCHEROS	14
Sunny Eggs*, Fried Tortillas, Black Beans, Avocado Crema, Ranchero Sauce, Queso Fresco	
CORNED BEEF BENEDICT	13
Poached Eggs*, Guinness Braised Corned Beef, English Muffin, Hollandaise, Home Fries	
IRISH BREAKFAST	16
Cumberland Sausage, Rashers, Black & White Pudding, Sunny Eggs*, Braised Beans, Roasted Tomato, Home Fries, Toast	
STEAK & EGGS*	20
Bourbon-Mustard Tenderloin* Sunny Eggs*, Home Fries, Toast	

SALADS

LOCAL MIXED GREENS	8
Little Leaf Farms Mesclun, Cherry Tomatoes, Boursin Crostini, Mustard Vinaigrette	
BEET SALAD	12
Roasted Golden Beets, Arugula, Red Quinoa, Pistachios, Crumbled Goat Cheese, Honey Vinaigrette	
ADD GRILLED SHRIMP	10
ADD STEAK TIPS*	12
ADD GRILLED CHICKEN	6

SANDWICHES

**Served with House Dill Pickle Spear and
Choice of House Cut Fries or Mixed Greens

CROQUE MONSIEUR	14
Brown Sugar & Mustard Roasted Ham, Gruyere, Mornay, Iggy's Francese	
BREAKFAST SANDWICH	10
Fried Egg*, Applewood Smoked Bacon, Cheddar, Iggy's Garlic Bagel, Home Fries	
BUTTERMILK FRIED CHICKEN SANDWICH	14
Hot Maple Mustard, Garlic Aioli, Lettuce, Tomato, Brioche	
VEGGIE BURGER	13
Sweet Potato, Chickpea, Arugula, Remoulade, Multigrain Bun	
INDO BURGER*	15
Cheddar, Roasted Garlic Aioli*, Charred Red Onion, Lettuce, Tomato, Brioche Bun	
ADD APPLEWOOD BACON	3
ADD FRIED EGG	2
ADD BLUE CHEESE	1

FOR THE TABLE

EAST COAST OYSTERS*	3 / 16
Served with Mignonette, Classic Cocktail Sauce, Lemon	
PLOUGHMAN'S PLATTER	15
Brown Sugar & Mustard Roasted Ham, Irish Cheddar Cheese, Deviled Eggs, Seasonal Fruit, Farmhouse Chutney, Stone Ground Mustard, Fresh Baguette	
MEZZE PLATE	16
Lemon Garlic Hummus, Tabbouleh, Marinated Feta, Warm Pita, Vegetables	