

COCKTAILS

\$12

INDO BLOODY MARY

St George Chile Vodka,

House-Made Bloody Mix

CORPSE REVIVER #2 Gin, Lillet, Lemon, Triple Sec, Absinthe

ADONIS

Manzanilla Sherry, Cocchi Torino, Orange Bitters

> **AMARO COLLINS** Meletti, Lemon, Soda

COFFEE MARTINI Vodka, Iced Coffee, Baileys,

St George Coffee Liqueur

NAKED & FAMOUS

Mezcal, Yellow Chartreuse,

Aperol, Lime

OLD CUBAN

Dark Rum, Cava, Mint,

Lime, Angostura Bitters

INDO SHANDY Allagash White, St. Germain,

Grapefruit, Lemon, Soda

THE INDEPENDENT



12

3 12

14

10

15

SNACKS &

SHARING		SALADS	
GREEK YOGURT Honey-Pecan Granola, Bananas	7	LOCAL MIXED GREENS Little Leaf Farms Mesclun, Cher Tomatoes, Boursin Crostini,	8 Ty
POUTINE MADAME Fries, Garlic Cheese Curds, Guinness Gravy, Sunny Egg*, Chives	11	Mustard Vinaigrette PEAR & ARUGULA SALAD Roasted Asian Pear, Vermont	12
BREAKFAST FLATBREAD Sunny Eggs*, Applewood Smoked Bacon, Mozzarella, Chives, Garlic Oil	11	Goat Cheese, Toasted Walnuts, Vider Vinaigrette ADD AVOCADO ADD STEAK TIPS*	3 12
DEVILED EGGS Smoked Bacon, Pickled Red Onion, Remoulade	6	ADD GRILLED CHICKEN SANDWICHES	6
HOUSE CUT FRENCH FRIES Roasted Garlic Aïoli*	5	**Served with House Dill Pickle Spear a	nd
AVOCADO TOAST Heirloom Cherry Tomatoes, Mozzarella, Basil, Balsamic, 7-Grain Toast	10	Choice of House Cut Fries or Mixed Gree CUBANO Roasted Pork, Brown Sugar & Mustard Roasted Ham, Stone Ground Mustard, Gruyere, Pickle	14

PLATES

HAM & CHEESE OMELET

MUSHROOM & SPINACH

Home Fries

Bell Peppers, Onions, Cheddar,

	BREAKFAST SANDWICH 10
BRIOCHE FRENCH TOAST 10 Banana, Honey-Pecan Granola, Coffee Caramel	Fried Egg*, Applewood Smoked Bacon, Cheddar, Iggy's Garlic Bagel, Home Fries
INDO BREAKFAST 13 Sunny Eggs*, Applewood Smoked Bacon, Maple Sausage, Home Fries, 7-Grain Toast, Fruit	BUTTERMILK FRIED CHICKEN SANDWICH 14 Hot Maple Mustard, Garlic Aioli, Lettuce, Tomato, Brioche
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12

VEGGIE BURGER 13 Sweet Potato, Chickpea, Arugula, Remoulade, Multigrain Bun

Baguette

INDO BURGER*

Cheddar, Roasted Garlic Aïoli*,
Charred Red Onion, Lettuce,
Tomato, Brioche Bun

ADD APPLEWOOD BACON	3
ADD FRIED EGG	2
ADD GORGONZOLA	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

MEZE PLATE 16 Lemon Gralic Hummus, Carrot & Chickpea Salad, Marinated Feta, Warm Pita, Vegetables

SIDES

BACON	3	OMELET 12 Goat Cheese, Home Fries	
MAPLE SAUSAGE	3		
FRESH FRUIT	5	CORNED BEEF & GRITS 14 Guinness-Braised Corned Beef,	
TOAST & JAM	3	Parmesan Polenta, Home Fries, Sunny Eggs*	
HOME FRIES	4		
BAGEL & BOURSIN Iggy's Garlic Bagel, Boursin Cream Cheese	5	KEN'S BENEDICT 14 Poached Eggs*, Guinness-Braised Corned Beef, Hollandaise, Home Fries	
BRAISED BEANS	5	IRISH BREAKFAST 16 Cumberland Sausage, Rashers,	
GRILLED GRAPEFRUIT Honey	3.5	Black & White Pudding, Sunny Eggs*, Braised Beans, Roasted Tomato, Home Fries, Toast	
PICKLE SPEARS Dill, Garlic, Hot Chiles	3.5	STEAK & EGGS* 20 Bourbon-Mustard Tenderloin* Sunny Eggs*, Home Fries, Toast	

* These items are served raw or undercooked or may be cooked your specifications. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if anyone in your party has a food allergy.