

LOCAL & SEASONAL

EAST COAST OYSTERS* ON THE HALF

Served with Mignonette, Classic Cocktail Sauce, Lemon

3 EACH 16 ½ DOZ

Please Ask for Today's Selection

MEZZE PLATE 15

Lemon Garlic Hummus, Tabbouleh, Marinated Feta, Warm Pita, Vegetables

PLOUGHMAN'S PLATTER 15

Guinness Braised Corned Beef, Irish Cheddar Cheese, Deviled Eggs, Seasonal Fruit, Farmhouse Chutney, Stone Ground Mustard, Fresh Baguette

SNACKS

POPCORN	3
"Movie Theatre" Butter, Sea Salt	
HOUSE PICKLE SPEARS	5
Dill, Garlic, Hot Chilis	
PORK TOSTADAS	6
Cider Braised Pork, Sharp Cheddar, Pico de Gallo, Avocado Crema	
DEVILED EGGS	6
Bacon, Remoulade, Pickled Onion	
HOUSE CUT FRENCH FRIES	5
Roasted Garlic Aioli*	

STARTERS

CARAMELIZED BRUSSELS	9
Maple Buffalo Sauce, Crispy Shallots, Parmesan	
BUTTERMILK FRIED CALAMARI	12
Cherry Peppers, Lemon, Basil Aioli*	
HOT DATES	9
Bacon-Wrapped, Feta, Balsamic	
INDO POUTINE	10
Fries, Garlic Cheese Curds, Guinness Gravy	
P.E.I. MUSSELS	11
Chorizo, Arugula, Grainy Mustard Cream Sauce, Baguette	
FRIED CHICKEN WINGS	12
Chili-Rubbed, Fresh Chimichurri	
NOE'S NACHOS	12
Seasoned Tortilla Chips, Queso con Crema, Cheddar, Pico de Gallo, Sour Cream	

ADD BRAISED PORK 3

DINNER

MAC & CHEESE	14
Smoky Bacon Bread Crumbs	
ADD BABY SPINACH	2
ADD BRAISED PORK	3
MUSTARD SPAETZLE	18
Caramelized Brussel Sprouts, Butternut Squash, Baby Spinach, Parmesan, Curried Yogurt	
FISH & CHIPS	16
Beer Battered Cod, Fries, Tartar Sauce, Herbs, Lemon	
PAN ROASTED SALMON*	24
Sweet Potato & Red Quinoa Hash, Cauliflower Puree, Apple-Pistachio Crumble	
BANGERS & MASH	16
Irish Bangers, Garlic Mashed, Broccoli Rabe, Guinness Gravy	
CHICKEN BASIL ALFREDO	18
Grilled Chicken, Cherry Tomatoes, Parmesan, Basil Cream	
STEAK TIPS*	22
Bourbon-Mustard Tenderloin*, Garlic Mashed, Baby Watercress Crispy Shallots	

SOUP & SALAD

BUTTERNUT SQUASH & SWEET POTATO SOUP	8
Curried Yogurt, 7-Grain Crutons	
FRENCH ONION SOUP	10
Gruyere, Toasted Baguette	
LOCAL MIXED GREENS	8
Little Leaf Farms Mesclun, Cherry Tomatoes, Boursin Crostini, Mustard Vinaigrette	
CAESAR	8
Romaine, Parmesan, Brioche Croutons, Lemon-Garlic Caesar	
BEET SALAD	12
Roasted Golden Beets, Arugula, Red Quinoa, Pistachios, Herbed Ricotta, Honey Vinaigrette	
ADD GRILLED CHICKEN	6
ADD GRILLED SALMON*	12
ADD STEAK TIPS*	12

SANDWICHES

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

BUTTERMILK FRIED CHICKEN SANDWICH	14
Hot Maple Mustard, Garlic Aioli*, Lettuce, Tomato, Brioche	
INDO REUBEN	14
Guinness Braised Corned Beef, Swiss, Apple-Onion Sauerkraut, Remoulade, Iggy's Francese	
ROASTED MUSHROOM PANINI	13
Boursin Cheese, Farmhouse Chutney, Caramelized Onions, Iggy's Francese	
VEGGIE BURGER	13
Sweet Potato, Chickpea, Arugula, Remoulade, Multigrain Bun	
INDO CHEESEBURGER*	15
Cheddar, Roasted Garlic Aioli*, Charred Red Onion, Lettuce, Tomato, Brioche Bun	
ADD FRIED EGG	2
ADD APPLEWOOD BACON	3

SIDES

BABY SPINACH	6
EVOO ROASTED BRUSSELS	7
ROASTED GARLIC MASHED	6
SIMPLE MESCLUN GREENS	5
GARLIC BROCCOLLI RABE	7

* 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.