

THE INDEPENDENT



12

3 12

14

10

SNACKS &

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

PLATES

Francese

Fries, Toast, Fruit

Home Fries

OMELET

HAM & CHEESE OMELET

KALE & GOAT CHEESE

Bell Peppers, Onions, Cheddar,

Caramelized Onions, Home Fries

BRIOCHE FRENCH TOAST 10 Roasted Asian Pear, Honey-Pecan Granola, Whipped Cream	BREAKFAST SANDWICH 10 Fried Egg*, Applewood Smoked Bacon, Cheddar, Iggy's Croissant, Home Fries
INDO BREAKFAST 13 Sunny Eggs*, Applewood Smoked Bacon, Maple Sausage, Home	BUTTERMILK FRIED CHICKEN SANDWICH 14 Hot Maple Mustard, Garlic Aioli, Lettuce Tomato Brioche

12

D CHICKEN SANDWICH Hot Maple Mustard, Garlic Aioli, Lettuce, Tomato, Brioche

Roasted Pork, Brown Sugar &

Mustard Roasted Ham, Stone

Francese

Ground Mustard, Gruyere, Pickles,

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

INDO BURGER* 15 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

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

SIDES

BACON	3	,
MAPLE SAUSAGE	3	CORNED BEEF & GRITS 14 Guinness-Braised Corned Beef,
FRESH FRUIT	5	Parmesan Polenta, Home Fries, Sunny Eggs*
TOAST	3	, 66
HOME FRIES	4	KEN'S BENEDICT Poached Eggs*, Guinness-Braise
BRAISED BEANS	5	Corned Beef, Hollandaise, Home Fries
GRILLED GRAPEFRUIT Honey	3.5	IRISH BREAKFAST Cumberland Sausage, Rashers, Black & White Pudding, Sunny
PICKLE SPEARS Dill, Garlic, Hot Chiles	3.5	Eggs*, Braised Beans, Roasted Tomato, Home Fries, Toast
PARMESAN POLENTA	7	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.