

THE INDEPENDENT



FOR THE TABLE

EAST COAST OYSTERS ON THE HALF*

Served with Mignonette, Classic Cocktail Sauce, Lemon

16 ½ DOZ 3 EACH

Please Ask for Today's Selection

MEZZE PLATE

Lemon Garlic Hummus, Carrot & Chickpea Salad, Marinated Feta, Warm Pita, Vegetables 16

PLOUGHMAN'S PLATTER

Brown Sugar & Mustard Roasted Ham, Irish Cheddar Cheese, Deviled Eggs, Seasonal Fruit, Farmhouse Chutney, Stone Ground Mustard, Baguette 15

SNACKS & SIDES

3

POPCORN

Butter, Sea Salt	
HOUSE PICKLE SPEARS Dill, Garlic, Hot Chilis	5
DEVILED EGGS Bacon, Remoulade, Pickled Onio	6 n
HOUSE CUT FRENCH FRIES Roasted Garlic Aïoli*	5
CARAMELIZED CAULIFLOWER	7
ROASTED GARLIC MASHED	6
SIMPLE MESCLUN GREENS	5
GARLIC BROCOLLI RABE	7

STARTERS

CURRIED CAULIFLOWER Curry Roasted Cauliflower, Golden Raisins, Toasted Walnuts, Tahini Yogurt

BUTTERMILK FRIED CALAMARI 12 Cherry Peppers, Lemon, Basil Aïoli*

SALTED COD CROQUETTES Roasted Tomato Aïoli*, Grilled Lemon

INDO POUTINE	10
Fries, Garlic Cheese Curds,	
Guinness Gravy	

P.E.I. MUSSELS 13 Chorizo, Garlic, Mustard Cream, Grilled Bread

MAPLE BUFFALO WINGS 12 Gorgonzola Dressing, Celery

12

3

16

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OE'S NACHOS	
Seasoned Tortilla Chips,	
Queso con Crema, Cheddar,	
Pico de Gallo, Sour Cream	
ADD BOASTED BORK	

SOUP & SALAD

BUTTERNUT SQUASH	
& APPLE SOUP	8
Curried Cauliflower, Tahini	
Yogurt	

FRENCH ONION SOUP 10 Gruyere, Toasted Baguette

LOCAL MIXED GREENS 8 Little Leaf Farms Mesclun, Cherry Tomatoes, Boursin Crostini, Mustard Vinaigrette

WEDGE SALAD Boston Bibb Lettuce, Applewood Smoked Bacon, Cherry Tomatoes, Toasted Walnuts, Pickled Red Onion, Gorgonzola Dressing

PEAR & ARUGULA SALAD 12 Roasted Asian Pear, Vermont Goat Cheese, Toasted Walnuts, Cider Vinaigrette

AVOCADO	3
GRILLED CHICKEN	6
GRILLED SALMON*	12
STEAK TIPS*	12

DINNER

MAC & CHEESE Smoky Bacon Bread Crumbs	14
ADD BRAISED KALE ADD ROASTED PORK	2 3
ROASTED DELICATA SQUASH Curried Cauliflower, Red Quino Tuscan Kale, Cauliflower Puree	a,
ADD GRILLED CHICKEN	6

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FISH & CHIPS Beer Battered Cod, Fries, Tartar Sauce, Herbs, Lemon	17

PAN ROASTED SALMON* Mustard Glazed, Bacon Lardons, Braised Kale, Asian Pear, Carrot Puree

BANGERS & MASH Irish Bangers, Garlic Mashed, Broccoli Rabe, Guinness Gravy	1
CHICKEN CURRY Basmati Rice, English Peas, Golden Raisins, Pita	2

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EAK TIPS*	22
Bourbon-Mustard Tenderloin*,	
Garlic Mashed, Baby Watercres	s,
Crispy Shallots	

SANDWICHES

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

BUTTERMILK FRIED CHICKEN 14 Hot Maple Mustard, Garlic Aïoli*, Lettuce, Tomato, Brioche

CUBANO	14
Roasted Pork, Brown Sugar &	
Mustard Roasted Ham,	
Stone Ground Mustard,	
Pickles, Gruyere, Francese	

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

INDO CHEESEBURGER* 15 Cheddar, Roasted Garlic Aïoli*, Charred Red Onion, Lettuce, Tomato, Brioche

FRIED EGG	2
APPLEWOOD BACON	3
AVOCADO	3
GORGONZOLA	1

^{*} 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.