

THE INDEPENDENT



WEEKLY HAPPENINGS

MONDAY Oyster Monday

dollar oysters, oyster specials, and drinks that shine with brine

TUESDAY Tacos & Tallboys

two tacos and a tallboy for ten dollars

WEDNESDAY Sip n' Spin in the Pub

spin your records, sample beer & spirits, make new friends

THURSDAY Karaoke

people's karaoke in the pub 10pm

Host your next party or private event with us!

Just shoot us an email at info@theindo.com to inquire

SOUP & SALAD

Winter Minestrone parmesan frico	8
French Onion Soup gruyere, crouton	10
Pear & Arugula Salad roasted asian pear, vermont goat cheese, toasted walnuts, mustard vinaigrette	12
Beets & Bleu Cheese roasted chiogga beets, grapefruit, candied sunflower seeds, whipped gorgonzola, arugula	14 I
Caesar Salad romaine, white anchovy, parmesan frico	10
Local Mixed Greens little leaf mesclun greens, cherry tomatoes, boursin crostini, mustare vinaigrette	8 d
add grilled chicken add grilled salmon add steak tips	6 12 12

SNACKS

Deviled Eggs bacon, remoulade, pickled onion Chips & French Onion Dip 5 Chicken Liver Paté 6 toasted baguette, raisins au verjus Pickled Veggies 5 Hummus & Za'atar Pita House-Cut French Fries roasted garlic aïoli* Pub Cheese house-made "cheez-its"

STARTERS

3

12

10

12

Popcorn

Oysters on the Half* mignonette, cocktail sauce	3 16	5
Sweet Potato & Cheddar Fritte smoked paprika aioli*	rs 🤉)
Fried Calamari cherry peppers, basil aïoli*, lemon	13	3
Maine Mussels chorizo, garlic, mustard cream, grilled iggy's baguette	14	1

bleu cheese dressing, celery	
Parisian Gnocchi roasted mushrooms, fried capers, brown butter	14

Maple Buffalo Wings

Indo Poutine

curds, guinness gravy
Noe's Nachos
seasoned tortilla chips, queso
con crema, cheddar, pico de
gallo, sour cream

house cut fries, garlic cheese

SIDES

add braised pork

Broccoli Rabe	6
Little Leaf Mesclun Greens mustard vinaigrette	6
Caramelized Cauliflower	6
Sautéed Mushrooms	6
Roasted Garlic Mashed	6
Guinness Gravy	2

DINNER

smokey bacon bre	adcrumbs
add braised kale add braised pork	
Roasted Delicata S curried cauliflower tuscan kale, caulifl	r, red quinoa,
Bangers & Mash irish bangers, garli broccoli rabe, guin	
Fish & Chips beer-battered atlan tartar sauce	1! tic cod, fries,
Mustard Glazed Sa braised kale, asian bacon lardons, car	pear,
Steak Tips* south carolina bbo garlic mashed, bak crispy shallots	
Braised Basque Ch white bean ragu, re cippolinnis, pipera	oasted

SANDWICHES

Served with choice of House Cut Fries or Mixed Greens

15

14

14

15

Buttermilk Fried Chicken hot maple mustard, roasted garlic aïoli*, lettuce, tomato, brioche

Falafel Burger
white bean & sweet potato,
remoulade, arugula, vegan
brioche

Cubanobraised pork, ham, gruyere, mustard, shaved pickles, iggy's francese

Indo Cheeseburger*
chef's blend of brisket, chuck
& short rib, irish cheddar,
charred red onion, lettuce,
tomato, roasted garlic aïoli*
brioche

add avocado3add applewood bacon3add sunnyside farm egg*2add gorgonzola1

Dinner Served Nightly 4 PM - 11 PM

Late Night Menu Every Night Until Midnight

> Brunch Saturday & Sunday 11 AM - 3 PM

Executive Chef: Shayne Nunes Chef de Cuisine: Alessio Zisa

^{*} These items are served raw or undercooked or may be cooked to your specifications. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness