

## 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

<b>Winter Minestrone</b> parmesan frico	8
<b>French Onion Soup</b> gruyere, crouton	10
<b>Pear &amp; Arugula Salad</b> roasted asian pear, vermont goat cheese, toasted walnuts, mustard vinaigrette	12
<b>Roasted Beets</b> roasted chionga beets, grapefruit, candied sunflower seeds, crème fraîche, arugula	14
<b>Caesar Salad</b> white anchovy, parmesan frico	10
<b>Local Mixed Greens</b> little leaf mesclun greens, cherry tomatoes, boursin crostini, mustard vinaigrette	8
<i>add grilled chicken</i>	6
<i>add grilled salmon</i>	12
<i>add steak tips</i>	12

## SNACKS

<b>Deviled Eggs</b> bacon, remoulade, pickled onion	6
<b>Chips &amp; French Onion Dip</b>	5
<b>Pickled Veggies</b>	5
<b>Hummus &amp; Za'atar Pita</b>	6
<b>House-Cut French Fries</b> roasted garlic aioli*	6
<b>Pub Cheese</b> house-made "cheez-its"	6
<b>Popcorn</b>	3

## STARTERS

<b>Oysters on the Half*</b> mignonette, cocktail sauce	3   16
<b>Sweet Potato &amp; Cheddar Fritters</b> smoked paprika aioli*	9
<b>Fried Calamari</b> cherry peppers, basil aioli*	13
<b>Maine Mussels</b> chorizo, garlic, mustard cream, grilled iggy's baguette	14
<b>Maple Buffalo Wings</b> bleu cheese dressing, celery	12
<b>Parisian Gnocchi</b> roasted mushrooms, fried capers, brown butter	14
<b>Poutine</b> house cut fries, garlic cheese curds, guinness gravy	10
<b>Noe's Nachos</b> seasoned tortilla chips, queso con crema, cheddar, pico de gallo, sour cream	12
<i>add braised pork</i>	3

## SIDES

<b>Broccoli Rabe</b>	6
<b>Little Leaf Mesclun Greens</b> mustard vinaigrette	6
<b>Caramelized Cauliflower</b>	7
<b>Sautéed Mushrooms</b>	6
<b>Roasted Garlic Mashed</b>	6
<b>Parmesan Polenta</b>	7
<b>Guinness Gravy</b>	2

## DINNER

<b>Mac &amp; Cheese</b> smokey bacon breadcrumbs	14
<i>add sautéed mushrooms</i>	2
<i>add braised pork</i>	3
<b>Roasted Acorn Squash</b> curried cauliflower, red quinoa, tuscan kale, cauliflower puree	18
<b>Bangers &amp; Mash</b> irish bangers, garlic mashed, broccoli rabe, guinness gravy	17
<b>Fish &amp; Chips</b> beer-battered atlantic cod, fries, tartar sauce	17
<b>Pan Roasted Salmon*</b> braised kale, asian pear, bacon lardons, carrot puree	24
<b>Steak Tips*</b> south carolina bbq sauce, garlic mashed, baby watercress, crispy shallots	22
<b>Braised Basque Chicken</b> parmesan polenta, roasted cippolinnis, piperade pepper sauce	21

## SANDWICHES

Served with choice of House Cut  
Fries or Mixed Greens

<b>Buttermilk Fried Chicken</b> hot maple mustard, roasted garlic aioli*, lettuce, tomato, brioche	15
<b>Veggie Burger</b> sweet potato, chickpea, arugula, remoulade, vegan brioche	14
<b>Cubano</b> braised pork, ham, gruyere, mustard, shaved pickles, iggy's francese	14
<b>Indo Cheeseburger*</b> chef's blend of brisket, chuck & short rib, cheddar, charred red onion, lettuce, tomato, roasted garlic aioli*, brioche	15
<i>add avocado</i>	3
<i>add applewood bacon</i>	3
<i>add sunnyside farm egg*</i>	2
<i>add gorgonzola</i>	1

Dinner Served Nightly  
4 PM - 11 PM

Late Night Menu  
Every Night Until Midnight

Brunch  
Saturday & Sunday  
11 AM - 3 PM